



Active Managerial Control

Why You Should Consider Active Managerial Control to Manage Food Safety Risk

If you're the manager of a successful restaurant, you already know how to stay on top of complex budgets, scheduling and supply orders. But do you feel prepared for your next health inspection? What about a call from a customer who thinks they became ill after eating at your establishment?

You can be proactive about managing your food safety risk, and the Active Managerial Control program developed by Maricopa County Environmental Services is one of the best ways to do it. Active Managerial Control (AMC) is an investment in your business and the safety of your customers. Once in place, AMC will provide the procedural foundation that will empower your employees to do the right thing and consistently provide safe food to your customers.

With the AMC program, you have free access to food safety materials, Standard Operating Procedure (SOP) templates, sample logs and guidance documents. Our resources will help you write **policies** that are individualized to your business model and the specific food processes taking place right now in your establishment. We will help you design a **training** program for your employees that is relevant and impactful, and help you to put steps in place to **verify** that your carefully crafted policies are being followed properly in real time.

In short, AMC helps you to mitigate the biggest food safety risks in your establishment. With AMC, restaurants and food establishments just like yours have been able to improve their food safety culture and obtain valuable feedback that allows them to move forward with confidence. Check out these key features of the AMC program below:

Active Managerial Control is a food safety culture

Some food safety programs are heavy on logs that place a heavy paperwork burden on kitchen staff who are already overworked. Not here! AMC is a living process established by all levels of staff in your business and is the foundation for how food safety decisions are made. Logs that may be used as part of AMC are tailored to your business model and capture meaningful results.





A Retail Food Service Manager's Guide

Active Managerial Control speaks your language

The policies, training and verification steps in your AMC program are forged by you and for you. We will help you to develop procedures that make sense for you and your staff. Nothing more is required.

Active Managerial Control gets the right people at the table

The Active Managerial Control program will impact all levels of staff, so you make sure that you have the key players involved in the development of your documents and procedures. Success will follow!

Active Managerial Control continues to improve your business

You can rely on AMC to provide you with critical feedback about what is working in your food safety program and what critical items can be improved. You will successfully detect problem areas before they affect your customers – or your health inspection! Over time, you will modify and improve your AMC program so that it serves your business. With AMC, both your staff and business will reap the rewards of this food safety investment.

