

# Food Safety Through Active Managerial Control

Food Service Managers should utilize “Active Managerial Control” (AMC) to regulate the food safety risks within the cafeteria.

*“Active Managerial Control” is essential to the success of a food safety program.*



The **Daily Walk-Thru** and **Monthly Sanitation Checklist** are tools managers should use to monitor the condition of the cafeteria.

- Self assessment
- Remember, no grey area!
- Do at start and end of day

**FIT** requires you to observe all areas of the operation, top to bottom.

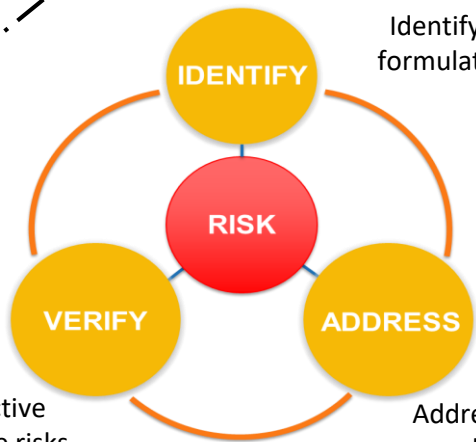
This includes walk-in refrigerators and freezers, storerooms, prep areas, hopper room and chemical storage area.



Following the **ALERT Defense System** will reduce the chances of terrorist intentionally contaminating the food we serve to our students.

**To actively manage your operation conduct a risk assessment.**

- A**ssure
- L**ook
- E**mployees
- R**eport
- T**hreat



Identify risks in the cafeteria and formulate a plan to address issues.

Verify the appropriate corrective actions have been taken for the risks that were identified and addressed.

Address risks as you identify them, make corrective actions before other issues arise.