



Boulder County Public Health

3450 Broadway Boulder, CO 80304

303.441.1564

www.BoulderCountyFood.org

Total points

Active Managerial Control (AMC) Voluntary Evaluation

Active Managerial Control is a term used to describe a retail food facility’s responsibility for developing and implementing a food safety management system to reduce the occurrence of foodborne illness risk factors.

Existing Management Policies

Documentation/Points

To receive full points facility must show documentation and inspection observations must support answers.

1. Certified food safety manager	10	0
2. All staff receive formal food safety training	10	0
3. Written employee illness policy	5	0
Paid sick leave	5	0
4. Thermometers available		
<input type="checkbox"/> Thermocouple(5) <input type="checkbox"/> Digital(5) <input type="checkbox"/> Dial(0) <input type="checkbox"/> None(0)	5	0
Thin probe available	5	0
5. Document food temperatures frequently including: cooling, cook, receiving, reheating	5	0
Document thermometer calibration	5	0
6. Document handwashing/glove use	10	5 0
7. Document sanitizer concentrations and usage	10	5 0
8. Conduct daily food safety inspections	10	5 0
9. Private/corporate food safety inspections	10	5 0
10. Contracts for preventative maintenance (10 points for having contracts for all that apply)		
<input type="checkbox"/> Pest control <input type="checkbox"/> Dishmachine, chemical dispenser, or N/A <input type="checkbox"/> Refrigeration	10	5 0

Comments (eg. facility goals, follow up)

Environmental Health Specialist	Facility Name
	Address
Date	Time
<input type="checkbox"/> PFS Interest	<input type="checkbox"/> PFS Qualify
	Contact
	Email/Phone #

To qualify for, and to continue to be a Partner for Food Safety (PFS), the facility must score 50 points or more on AMC.