Self-Assessment

Active Managerial Control

Tacoma-Pierce County Health Department
Healthy People in Healthy Communities

Active Managerial Control (AMC) is a proactive and ongoing approach to manage food safety risks. It helps ensure food safety and prevent foodborne illness.

Use these questions to assess your AMC practices and identify areas you can improve.

Mark yes or no for each question.

Policies & Procedures	Yes	No
1. Do you have routine maintenance procedures or contracts for equipment? *Like refrigerators, freezers, dishwashers, grease traps, and hoods.*	☐	☐
2. Do you have an Integrated Pest Management plan? *Includes how to prevent access to facility, harborage, and access to food and water. Also, when to hire pest control.*	☐	☐
3. Do you have a policy on how to handle imminent health hazards? *Like fire, loss of water, no hot water, power outage, sewage backup, broken refrigerator, etc.*	☐	☐
Do you have formal, written standard operating procedures covering:		
4. Approved source? *Ensure all food is from safe and approved suppliers.*	☐	☐
5. Employee health & hygiene? *Enforce proper handwashing and illness policies.*	☐	☐
6. Cooking temperatures? *Ensure food cooked to required internal cooking temperatures.*	☐	☐
7. Time & Temperature Control for Safety (TCS) food? *Maintain proper hot and cold holding, cooling, and reheating.*	☐	☐
8. Contamination prevention? *Clean and sanitize equipment and surfaces properly when you should.*	☐	☐
9. Allergen handling? *How to answer questions, how to prevent cross contamination in the kitchen.*	☐	☐
Does your foodborne illness policy include:		
10. When food workers can't come to work, what symptoms they can't work with, and when they can return to work after being sick?	☐	☐
11. How the Person in Charge must log when food workers call out sick? *Use a log to track trends and avoid foodborne illness outbreaks.*	☐	☐
12. How to handle customer complaints and illness concerns? *Must track and report to the Health Department.*	☐	☐
Training	**Yes**	**No**
13. Do you have a Certified Food Protection Manager (CFPM) on staff? *Keep a copy of their certificate on site.*	☐	☐
14. Do all food workers have a valid Washington State Food Worker Card? *Keep a copy of all cards on site.*	☐	☐
15. Do you track training workers how to safely prepare and serve your menu items?	☐	☐

Monitoring & Verification	Yes	No
16. Are your thermometers clean, calibrated, and working?	☐	☐
17. Do you keep and review temperature logs for practices like cooking, cold holding, and hot holding?	☐	☐
18. Do you correct and document any food worker retraining or behavior intervention?	☐	☐
19. Do you conduct self-inspections to assess and document compliance with food safety standards?	☐	☐
Total		

How did you score?

To get your total, count the number of questions you answered yes. Use the scale on the right to see how actively you are managing food safety risks.

Points	AMC status
13–19	 Great
7–12	 Okay
1–6	 Needs to improve

Did you improve from your last assessment score?

☐ Yes ☐ No

Reflect

What did you do well? How can you improve? Any item you didn't check off is an area to improve.

Owner/manager signature _____ Date _____