



WHAT IS ACTIVE MANAGERIAL CONTROL

Active Managerial Control (AMC) refers to the purposeful utilization of policies and procedures within a food establishment to mitigate foodborne illness risk factors. Everyone is responsible for exercising active managerial control and ensuring compliance with food safety requirements.

Tools used to active managerial control:

- Certified food protection managers
- Standard operating procedures (SOPs)
- Recipe cards
- Purchase specifications
- Equipment and facility design and maintenance
- Monitoring procedures
- Employee health policy

The foodborne illness
risk factors are:

- Food from Unsafe Sources
- Inadequate Cooking
- Improper Holding Temperatures
- Contaminated Equipment
- Poor Personal Hygiene

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[AMC Video](#)



