

Advancing Food Safety Management Systems through Active Managerial Control

Course: Food Sanitation

Texas Tech University

Active Managerial Control (AMC) stands as a pivotal approach in ensuring food safety across the flow of food. Understanding and implementing its steps are imperative for mitigating risks and upholding safety standards within food establishments.

Steps for Implementing Active Managerial Control:

Assessing Risk Factors:

Evaluate the five crucial risk factors pertinent to food safety along the entire food flow.

Identify potential issues impacting food safety within the establishment. For instance, a seafood restaurant chain recognized sourcing seafood from unreliable suppliers as a significant risk factor affecting their operations.

Development of Policies and Procedures:

Formulate policies addressing identified risks, incorporating staff input. Deliver comprehensive training sessions on these policies for effective implementation.