



Special Event Food Stand Active Managerial Control

Pre-Inspection/Self-Inspection Checklist

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

Please complete this form and initialize each item **before you begin to serve food to the public**. Have this form available to show to the event sponsor or the Environmental Health Inspector.

Initial	
	1. Hand-wash station is properly setup and ready to use (see page 2). <ul style="list-style-type: none"> • Container of <u>potable</u> water with a spigot which can be turned on and off without having to manually hold the valve in position. Only <u>potable</u> water is allowed in the food stand operation. • Bucket to catch the waste water, Liquid soap in pump dispenser, Single use paper towels
	2. Utensil washing station is setup and ready to use (see page 2). <ul style="list-style-type: none"> • #1 bucket with soapy water • #2 bucket with clear rinse water • #3 bucket with bleach and water to use for sanitizing (Use 1 tablespoon bleach per gallon of water.)
	3. Food preparation tasks are delegated. <ul style="list-style-type: none"> • Those who only touch the raw meat or poultry • Those who only touch ready-to-eat foods • Those who only touch money
	4. All food preparation is done inside of the food stand.
	5. Thermometer to measure food temperatures is available at all times in the food stand.
	6. All foods in cold holding are well iced, below 41 degrees F., and in continually draining watertight containers. If potentially hazardous foods are held longer than 4 hours, mechanical refrigeration is required.
	7. All hot foods are: <ul style="list-style-type: none"> • Served directly to the customer, or held at or above 135 degrees F. <p style="text-align: center;"><i>Discard any remaining hot foods at the end of each day.</i></p>
	8. License to operate the food stand is clearly displayed for the public.
	9. Trash containers are available inside booth. Trash disposal plan in place.
	10. Self-service condiments are in containers with hinged lid, or in squeeze bottles, or in single-service packets.
	11. All food is protected from contamination from customers (proper guards in place). Ice in contact with beverage containers or food is continuously draining. Bare hand contact with ready-to-eat food is limited.
	12. <u>AMC Food Employee Restrictions (Priority 1 Items)</u> <ul style="list-style-type: none"> • Wounds on hands or wrists are covered completely. • Employees experiencing persistent sneezing, coughing, or runny nose may not work with exposed food or food equipment. • Employees are restricted from working with food or food equipment who: suffer from one or more of the following symptoms – diarrhea, fever, vomiting, jaundice, sore throat with fever.

Person-in-Charge Signature: _____

Date: _____

EXAMPLE OF HANDWASH SET-UP

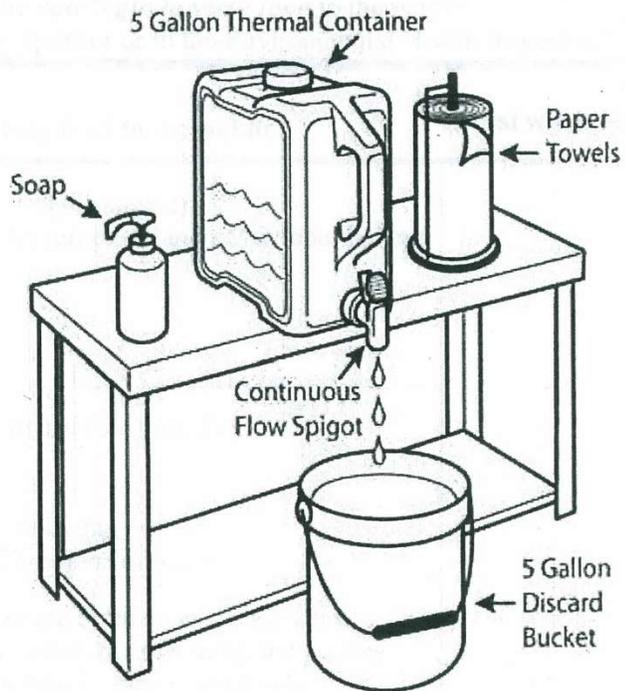
WASH HANDS

Before

- Starting to Work
- Handling Ready to Eat Food

After

- Using Restroom
- Sneezing
- Coughing
- Touching Raw Food
- Touching Face or Hair
- Eating or Drinking
- Emptying Garbage
- Smoking
- Any chance of contamination



EXAMPLE OF UTENSIL WASHING SET-UP

- #1-Soapy Water
- #2-Clear Rinse Water
- #3-1Tbl. Bleach with 2 gallons of water

