



## 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

- |  |  |
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|  | 1. Hand-wash station is properly setup and ready to use (see page 2). <ul style="list-style-type: none"> <li>• 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.</li> <li>• Bucket to catch the waste water, Liquid soap in pump dispenser, Single use paper towels</li> </ul>   |
|  | 2. Utensil washing station is setup and ready to use (see page 2). <ul style="list-style-type: none"> <li>• #1 bucket with soapy water</li> <li>• #2 bucket with clear rinse water</li> <li>• #3 bucket with bleach and water to use for sanitizing (Use 1 tablespoon bleach per gallon of water.)</li> </ul>  |
|  | 3. Food preparation tasks are delegated. <ul style="list-style-type: none"> <li>• Those who only touch the raw meat or poultry</li> <li>• Those who only touch ready-to-eat foods</li> <li>• Those who only touch money</li> </ul>   |
|  | 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"> <li>• Served directly to the customer, or held at or above 140 degrees F.</li> </ul> <p><b>Discard any remaining hot foods at the end of each day.</b></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). Bare hand contact with ready-to-eat food is limited.   |
|  | <b>12. AMC Food Employee Restrictions (Critical)</b> <ul style="list-style-type: none"> <li>• Wounds on hands or wrists are covered completely.</li> <li>• Employees experiencing persistent sneezing, coughing, or runny nose may not work with exposed food or food equipment.</li> <li>• 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.</li> </ul> |

Person-in-Charge Signature: \_\_\_\_\_

Date: \_\_\_\_\_

## EXAMPLE OF HANDWASH SET-UP

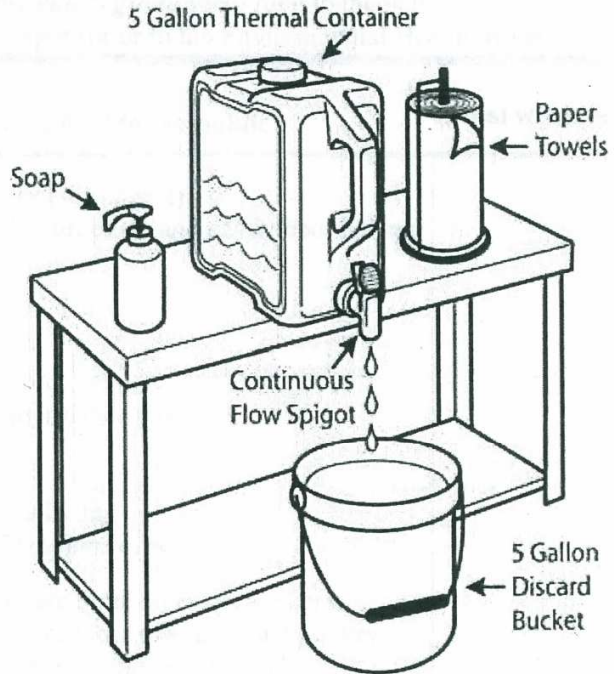
### WASH HANDS

#### 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

