

RETAIL FOOD *LIGHTNING* SESSION

123rd AFDO Annual Educational Conference 2019

Atlanta, GA

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Office of State Cooperative Programs, FDA

LET'S TALK ABOUT

ACTIVE MANAGERIAL CONTROL IN:



WHAT DOES AMC MEAN TO YOU??

????????

ACTIVE MANAGERIAL CONTROL (AMC)

“Active managerial control” means the *purposeful* incorporation of *specific actions or procedures* by industry management into the operation of the business to attain control over foodborne illness risk factors.

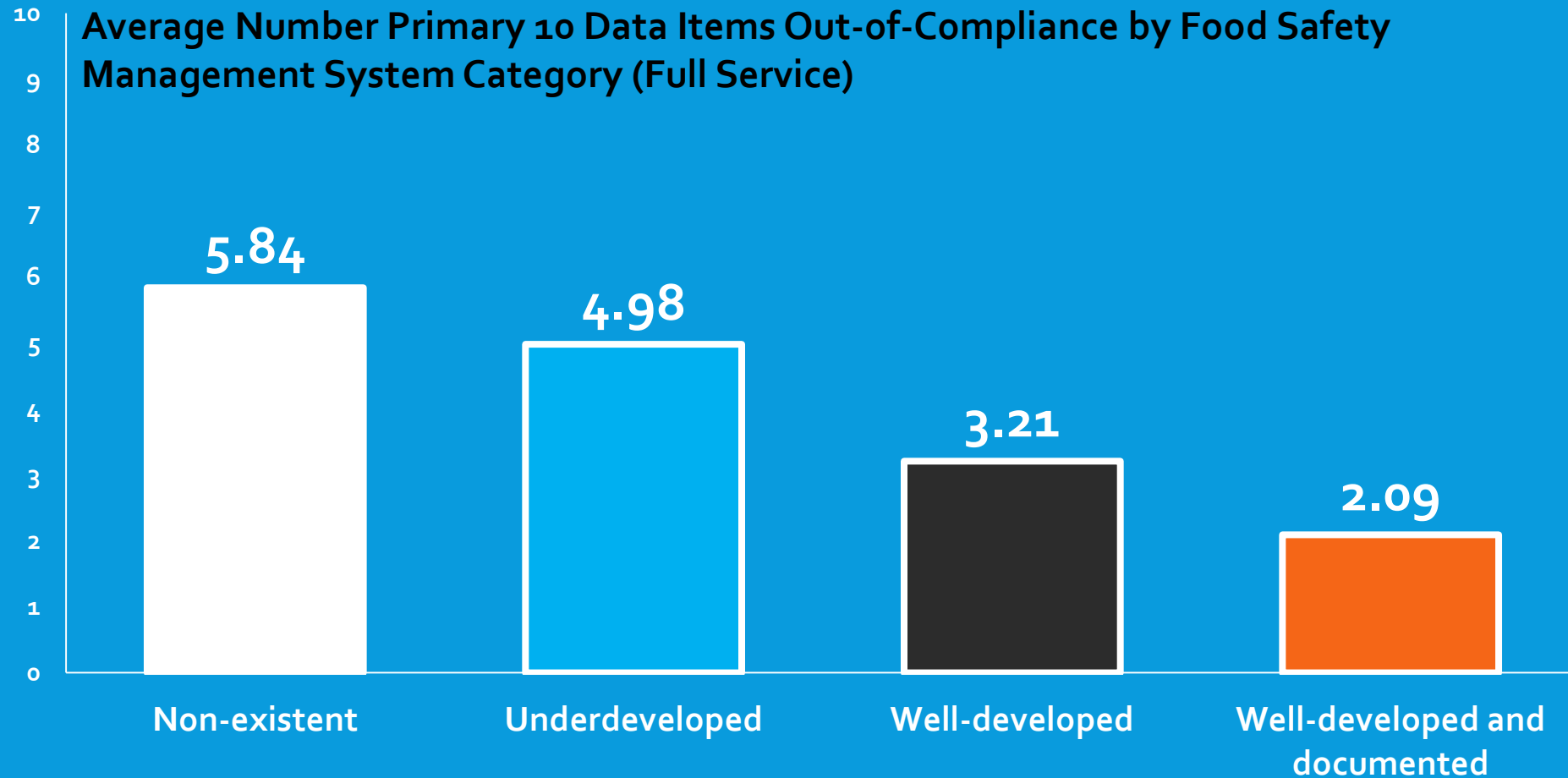
From the FDA HACCP Manuals for Operators and Regulators and FDA Food Code, Annex 4, *Management of Food Safety Practices – Achieving AMC of Foodborne Illness Risk Factors* Annex 5, *Conducting Risk Based-Inspections*

ACTIVE MANAGERIAL CONTROL (AMC)

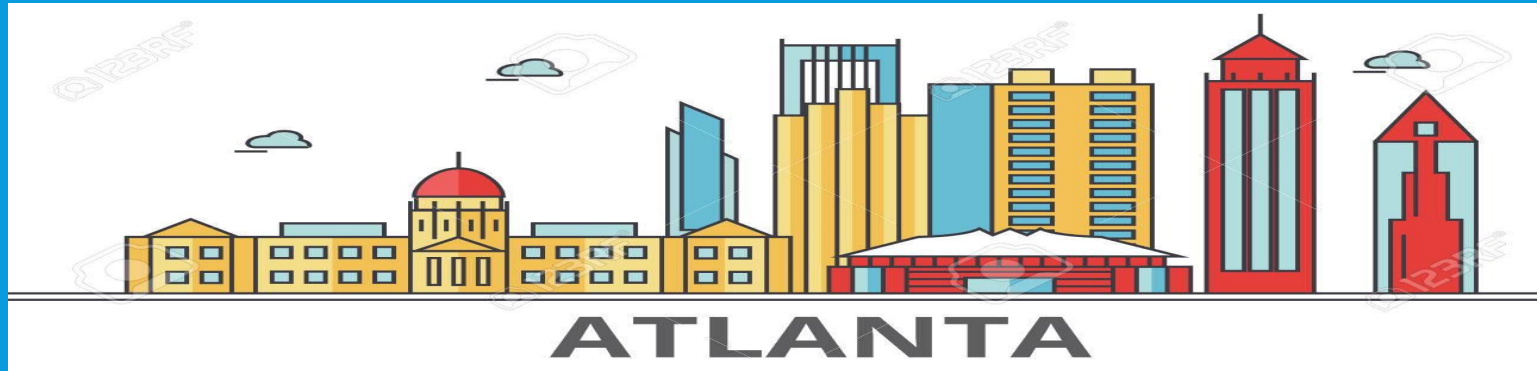
Active Managerial Control embodies a *preventive* rather than *reactive* approach to food safety.

Having AMC includes having procedures in place for controlling identified foodborne illness risk factors through a continuous system of *monitoring* and *verification*.

AMC MEANS HAVING A STRONG FOOD SAFETY MANAGEMENT SYSTEM







- You will have the opportunity to visit 6 tables in the time we have available
- Each session: 10 minute presentation followed by Q & A
- Move to your next table and quickly settle in!

TABLE PRESENTERS

- Table 1 **“Ask a Retail Food Specialist!”**
 - Cameron Wiggins, Retail Food Specialist, FDA
 - Diane Kelsch, Retail Food Specialist, FDA
- Table 2 **“Hey Boss, I’m Not Feeling Too Well This Morning”**
 - David Lawrence, Environmental Health Specialist III, Fairfax County Health Department, VA
 - Pete Salsbury, Project Manager, FDA
- Table 3 **“Who’s the boss?”**
 - Mandy Sedlak, Food Safety and Public Health Manager
 - Josephine Iacovone, McDonald’s Owner Operator
- Table 4 **“Utilizing COS for building Active Managerial Control”**
 - Marilyn Tapia, Program Manager, Riverstone Health, MT

TABLE PRESENTERS

- Table 5 ***“Creating a Food Safety Task Force with Standard 7”***
 - Jason Reagan, District Environmental Health Director, Gwinnett, Newton & Rockdale Counties, GA
 - Jessica Badour, Recall Coordinator & Outreach Specialist, Georgia Dept of Agriculture
- Table 6 ***“Get on Board with Food Safety Compliance”***
 - Andre Pierce, Director, Wake County Environmental Health and Safety Division, NC
- Table 7 ***“Geek Squad”***
 - Tracy Johnstone, Owner Operator, McDonald’s
 - Dionne Crawford, US Manager of Restaurant Food Safety McDonald’s
- Table 8 ***“Addressing Standard 1 and Requiring a Certified Food Protection Manager”***
 - Morgan Lowder Retail Food Standards Coordinator, South Carolina Department of Health and Environmental Control
 - Susan Best, Environmental Health Manager, South Carolina Department of Health and Environmental Control
 - Theodocia Mills, Environmental Health Manager, South Carolina Department of Health and Environmental Control
 - N. Shannon Archie, Environmental Health Manager, South Carolina Department of Health and Environmental Control

GROUND RULES

1. Please shut phones off or place in silent mode
2. Please split up tables **if you have more than one person from your program participating** to leverage your time and to give others equal access
3. Try to give everyone a chance to ask questions or offer comments
4. All questions are good questions but please stick to the area being covered
5. It's ok to disagree, but please do it respectfully
6. Please listen during presentation as well as during Q&A – try to refrain from side discussions
7. Honor time schedule - when you are instructed to move to the next table, please move quickly and settle in

READY ...SET... GO!

1:30 -1:45	AMC and Risk Factor Study and Presenter Introductions
1:50	Session 1
2:00	Session 2
2:10	Session 3
2:20	Session 4
2:30	Session 5
2:40	Session 6
2:50-3:00	Wrap up!

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