WHAT IS ACTIVE MANAGERIAL CONTROL?

Active managerial control (AMC) is a preventative food safety management system used by food managers to actively lead food workers in food handling practices that reduce the occurrence of foodborne illness risk factors. AMC is about having a plan to ensure safe food handling practices are in place and being followed.

An AMC Program should include the following:

- Written policies to manage identified risks – Policies provide a clear expectation for all employees to follow
- Training – all staff should be trained on the policies as applicable to their roles within the establishment
- Monitoring via active managerial oversight – provides a mechanism to ensure the staff are following the policies
- Corrective Actions – provides a way to address when a policy is not being met
RISK FACTOR STUDY

In 2018, the Minnesota Department of Agriculture (MDA) began a study to better understand the occurrence of foodborne illness risk factors in retail food businesses. Inspectors collected data from 325 randomly selected deli, meat, seafood, and produce facilities on-site from July 2018 to August 2019. Overall, this baseline study found a high number of safe food handling practices in most foodborne illness risk factors. No single risk factor occurred at a high level, but there are opportunities for targeted improvement within each type of facility.

The risk factors with the safest outcomes included:
- Obtaining foods from safe sources (e.g., not prepared in a home)
- Cooking foods to the required temperatures
- Hand hygiene (e.g., not touching ready-to-eat foods with bare hands)

The risk factors with the highest unsafe outcomes included:
- Food temperatures and storage, specifically date marking open refrigerated food held for more than a day
- Sources of contamination (e.g., unsanitized equipment used to prepare food)

For the full report look on the MDA website at: www.mda.state.mn.us/food-feed/retail-risk-factor-study

FINANCIAL RESOURCES AND GRANTS

The Minnesota Department of Agriculture offers a variety of resources to assist businesses in the form of loans and grants. For specific information on loan/grant requirements, applications and deadlines, visit: www.mda.state.mn.us/funding

WHEN PLAN REVIEW IS REQUIRED

The Minnesota Food Code 4626.1720 requires plans to be submitted prior to the new construction or extensive remodeling of any retail food establishment. Check the website www.mda.state.mn.us/planreview for more details, call 651-201-6194 or email MDA.Plan.Review@state.mn.us

MINNESOTA FOOD CODE & OTHER REGULATIONS

The Minnesota Food Code 4626 provides the minimum requirements for providing safe food at a retail food establishment and can be found at the following link: www.revisor.mn.gov/rules/4626/. A searchable pdf version of the MN Food Code can be found at the following link: www.revisor.mn.gov/rules/pdf/4626/2021-11-23%2015:25:59+00:00

The other regulations applicable to retail food establishments include Minnesota Statutes 28A, 30, 31, and 34A, and Minnesota Rules 1550 and 4626. Other regulations may apply to your specific food operation.

Emergency (Fire, Flood, Natural Disaster, etc.) or Complaints

Food complaints
651-201-6064 or after hours 651-201-6027

Reporting Foodborne Illness:
1-877-FOOD-ILL

Food Emergencies
State Duty Officer
1-800-422-0798