Creating a Retail Food Safety Culture

Through the use of Active Managerial Control

Food Safety Culture:
Shared beliefs, behaviors, and norms that influence and determine the behavior toward food safety within a food establishment.

WHAT IS A FOOD SAFETY MANAGEMENT SYSTEM (FSMS)?
An FSMS is a set of specific strategies and procedures implemented to promote food safety (a food establishment). The practical objective of an FSMS is to ensure food safety policy is properly adapted and implemented in an effective manner.ISO 22000:2018 defines an effective FSMS as a food safety policy and procedures, and practices that will ensure the implementation of food safety policy and procedures that provide assurance to customers and business partners, and control over the hazards and risks that can cause foodborne illness. These materials are intended for use by the business and its employees and are not intended for distribution to customers.

WHAT IS ACTIVE MANAGERIAL CONTROL (AMC)?
Active Managerial Control is the PRACtICE (pair of terms) of an FSMS (specific strategies and procedures) and the practical implementation of food safety policy and procedures that provide assurance to customers and business partners, and control over the hazards and risks that can cause foodborne illness. These materials are intended for use by the business and its employees and are not intended for distribution to customers.

BENEFITS OF INCORPORATING FSMS/AMC:
- Improved performance in food safety inspections
- Fewer food violations
- Improved relationships between regulatory bodies and retail food establishments
- Less effort of foodbome illness control

Increased Consumer Safety!

Where to start?
Industry experts in Active Managerial Control recommend starting small and growing your Food Safety Management System over time. Here’s a guide to where to start:

- Start with food safety policies and procedures.
- Assign key roles and responsibilities.
- Track food safety performance.
- Communicate food safety policies and procedures to all employees.

How can FSMS/AMC help my business?
- Improved food safety processes and procedures
- Enhanced food safety training for employees
- Reduced foodborne illness outbreaks

TIP: partner with your local health department and health inspectors for resources and assistance!

For more resources, visit https://www.retailfoodsaftycollaborative.org/