



## Active Managerial Control:

The Centers for Disease Control and Prevention (CDC) and Food and Drug Administration (FDA) have identified the 5 most common risk factors which must be reduced to prevent food borne illness.

- Food from Unsafe Sources
- Improper Holding Temperatures
- Inadequate Cooking
- Contaminated Equipment
- Poor Personal Hygiene



**It is the responsibility of the eating establishment to develop and implement a food safety management system to prevent, eliminate, or reduce the occurrence of food borne illness factors by**

- Having a Certified Food Protection Manager on site who demonstrates knowledge of the food code.
- Creating Standard Operating Procedures for operating steps, such as cooling, thawing, and reheating and cooking temperatures.
- Purchasing food only from approved sources.
- Purchasing and maintaining equipment that is designed for food operations.
- Creating, implementing, and monitoring procedures for operational practices and employee personal hygiene.
- Keeping records such as Temperature logs, illness reports, and receiving invoices.
- Creating written procedures for restrictions and exclusions related to employee health.
- Continued educational training for employees.

For more information see 2013 Maine Food Code  
FDA Annex 4 2009

Check our Website [maine.gov/healthinspection](http://maine.gov/healthinspection)

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