MARICOPA COUNTY ENVIRONMENTAL SERVICES DEPARTMENT

Active Managerial Control

Give your business a 5 ★ Star treatment in Food Safety!!!

What is it? Having active managerial control includes having procedures in place for controlling identified foodborne illness risk factors through a continuous system of monitoring and verification.

It embodies a preventative rather than reactive approach to food safety.

How will it improve my restaurant? It will help you better understand and implement the following:

- Empower the Certified Manager
- Develop Policies
- Train your staff
- Conduct ongoing verification, correction and monitoring of your procedures

Is there anything required?

Just show up and learn!

What does it cost? It's free!

Call to sign up for the hands-on training!

602-506-5211