



Consumer Health and Food Safety  
3950 S. Country Club Rd., Suite 100  
Tucson, AZ 85714  
(520) 724-7908

## ACTIVE MANAGERIAL CONTROL PROGRAM – APPLICATION

Provide all requested information below (please print)

Business Name (e.g. Name on the building): \_\_\_\_\_

Business Address: \_\_\_\_\_

City: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Business Phone: \_\_\_\_\_ Business Fax: \_\_\_\_\_

Person in Charge: \_\_\_\_\_

Phone (if different from above): \_\_\_\_\_

Email: \_\_\_\_\_

Please list all the permit numbers that you would like to be included under this program (please note that each establishment address will require a separate application):

<b>Name of Permit Area (Bakery, Deli, Bar etc.)</b>	<b>Location within Establishment</b>	<b>PHD Permit Number</b>
1.		
2.		
3.		
4.		
5.		
6.		
7.		

Please check all of the policies that apply to your facility and agree that the policies have been reviewed to include a policy that addresses minimum code requirements for all of the applicable areas, a training component on the policies, and a verification component. Please refer to the Active Managerial Control Questionnaire if you have any questions.

<b>RISK FACTORS</b>	<b>Is risk factor applicable? Y/N</b>	<b>Do You have a Written Procedure for this Risk Factor? Y/N</b>	<b>Has staff been Trained on policy? Y/N</b>	<b>Are procedures Verified? Y/N</b>	<b>FDA Food Codes (References to write your policy)</b>
<b>Time / Temperature Control</b>					
<b>Cooking Temperatures</b>					<a href="#">3-401.11</a>
<b>Cooling</b>					<a href="#">3-501.14</a>
<b>Reheating</b>					<a href="#">3-403.11</a>
<b>Cold Holding</b>					<a href="#">3-501.16 A(2)</a>
<b>Hot Holding</b>					<a href="#">3-501.16 A(1)</a>
<b>Personal Hygiene</b>					
<b>Employee Health</b>					<a href="#">2-201</a>
<b>Handwashing/ Bare Hand Contact</b>					<a href="#">2-301</a> <a href="#">3-301.11</a>
<b>Cross Contaminated Equipment / Cross Contamination</b>					
<b>Food Contact Surfaces</b>					<a href="#">4-601</a>
<b>Cross Contamination</b>					<a href="#">3-302.11</a>
<b>Food Source</b>					
<b>Approved Source</b>					<a href="#">3-201</a>
<b>Special Processes</b>					see Food Code

By signing below I agree that all of the submitted policies are valid at the time of submittal and agree to maintain copies of these policies on hand for review during Routine Inspections:

Signature of Person In Charge: \_\_\_\_\_ Date: \_\_\_\_\_