

Controlling Risk: The Elements of a Food Safety Management System

Week 4

Mc

MAINTAIN YOUR COMMITMENT

Continually monitor your functional area and take action if needed as your equipment, supplies and menu items change. *Remember, you're the key to making it all work!*

Fix what's broken and repeat what isn't.

Sf Stay in focus

Stay on top of your progress and continually maintain excellence in your daily performance. Remember your importance in the system.

Ma Monitor your area of responsibility

Observe all activities within your area of influence and check to see that food preparation and handling meets specifications.

Sv Stay vigilant

As changes occur, be sure to report your observations to management along with possible recommendations you might have to save the day.

Rc Record and communicate your findings

Be sure that all activities, food temperatures and times that require recording are properly entered in logs and employee performance protocols are being met.



Food safety comes down to you!