

INSTRUCTIONS

Note: Complete this form in its entirety. Shade each applicable bubble in pen or pencil. The EXPLANATION OF CODE REFERENCES is for informational purposes only and is subject to change. The current Florida Administrative Code should be consulted for the official version of these references.

EXPLANATION OF CODE REFERENCES

FOOD SUPPLIES

1. Food Supplies 64E-11.003. All food is from approved sources. Food is not adulterated, misbranded or spoiled. No foods from private homes. Ice must be from an approved source.

FOOD PROTECTION

2. Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (54°F or 2140°F).
3. Chilled Product/Rapid Cooling. 64E-11.004(3). Cold foods shall be prepared from chilled products. Foods shall be rapidly cooled using an approved technique.
4. Thawing. 64E-11.004(4). Foods shall be thawed in refrigerators, in microwaves, under cold running water, or as part of the cooking process.
5. Raw Fruits. 64E-11.004(5). Raw fruits and vegetables shall be washed prior to use.
6. Comminuted Meats. 64E-11.004(9). Comminuted meats shall be cooked to 155°F for at least 15 seconds.
7. Poultry. 64E-11.004(7). Poultry, stuffing, and stuffed meats shall be cooked to 165°F for at least 15 seconds.
8. Other Animal Products. 64E-11.004(8)(9)(10)(11). Raw animal products such as eggs, fish, lamb, pork, or beef (except roast beef), etc., shall be cooked to 145°F for 15 seconds. Roast beef and Corned beef shall be cooked in accordance with 64E-11.004, Table 1, FAC. Microwave cooking shall comply with 64E-11.004(10), FAC.
9. Manual Contact/Reheating. 64E-11.004(12). All foods shall be prepared with the least possible manual contact. Reheated foods shall be cooked to 165°F.
10. Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held >24 hours. Food must be stored six inches above the floor.
11. Buffets, Service/Dispensing Utensils. 64E-11.004(16)(19). Buffet foods shall be displayed and served to minimize contamination. Clean plates shall be made available to customers. Dispensing utensils shall be used to avoid unnecessary manual contact and stored properly.
12. Condiments. 64E-11.004(17). Self-service condiments shall be single service or from dispensers that protect their contents.
13. Reserve of Food. 64E-11.004(18)(15). Food once served to a customer shall not be served again. Refrigerated potentially hazardous food that requires date marking, shall be discarded if not sold or served within 7 calendar days.
14. Sneezeguards. 64E-11.006(1)(9). Unwrapped foods which are displayed or placed on counters will be provided with sneeze guards or other protection.
15. Transportation of Food. 64E-11.004(20). Food and utensils being transported to other locations will be protected.
16. Poisonous Material. 64E-11.004(21). Only poisonous or toxic material needed to maintain the establishment shall be stored onsite. They will be used as per the labeling and when used food will be protected at all times.

PERSONNEL

17. Exclusion of Personnel. 64E-11.005(1); 64E-11.004(22). No person with a communicable disease that can be transmitted through normal food operations will work in the food prep area. Notify the department in the event of an emergency occurrence that may contaminate the food.
18. Clothing. 64E-11.005(2). Employees must wear a hair restraint and clean outer clothing. Gloves must be worn when nails are polished, artificial, or not trimmed.
19. Tobacco. 64E-11.005(3). Employees will not use tobacco in the food prep or storage areas. They will wash their hands after the use of tobacco.
20. Washing Hands. 64E-11.005(5). Employees will wash their hands after: using the toilet, handling soiled equipment, coughing or using tobacco, eating, etc.
21. Other Practices. 64E-11.005(4)(6). Spoons, knives and forks shall be picked up by their handles. Other dishware shall be handled to prevent touching inside or lip surfaces. Only authorized individuals necessary for the food operation are allowed in the food preparation or utensil washing areas.

EQUIPMENT/UTENSILS

22. Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working refrigerators. Each refrigerator will have a working thermometer.
23. Prep. Sinks. 64E-11.006(1)(b). There will be sufficient, working food prep sinks.
24. Storage. 64E-11.006(1)(c)(4). There shall be sufficient cabinets, water dispensing devices, storage for single service articles.
25. Hoods. 64E-11.006(1)(g)(1). There will be approved hoods over cooking equipment. Proper dispensers for tableware. There will be sufficient spoons, scoops in the food prep and service areas and sufficient utensils. Dipper wells for ice cream. There will be a janitor sink or can wash.
26. Dishwashing. 64E-11.006(m)(e). There will be appropriate dishwashing equipment.
27. Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.
28. Installed. 64E-11.006(3). All equipment will be installed and located to facilitate cleaning and allow full compliance with this code.
29. Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.
30. Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.

SANITARY FACILITIES AND CONTROLS

31. Water. 64E-11.007(1). The water supply will be from an approved source.
32. Ice. 64E-11.004(19). Ice brought into the facility will be from an approved source.
33. Sewage. 64E-11.007(2). There will be an approved sewage disposal system.
34. Plumbing. 64E-11.007(3). Plumbing will comply with the plumbing authority having jurisdiction. Backflow prevention will be provided where needed.
35. Toilets. 64E-11.007(4). Toilet rooms will comply with the plumbing authority having jurisdiction. Toilet rooms will be vented, provided with toilet paper, well lighted, and have self-closing doors.
36. Handwash Sinks. 64E-11.007(5). Handwash facilities will be located in employees' restrooms, food prep areas, and in mechanical dishwash areas.
37. Garbage. 64E-11.007(3). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.
38. Vermin. 64E-11.007(7). Effective measures shall be taken to protect against rodents, flies, roaches and other vermin. All openings to the outside are protected against vector entrance.

OTHER FACILITIES

39. Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20-foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarters shall open to the facility. No live animals. Exterior areas shall be kept clean.

TEMPORARY FOOD SERVICE EVENTS

40. Temporary Food Service Events. 64E-11.009. All temporary events on regulated facilities will comply with 64E-11.009, FAC.

VENDING MACHINES

41. Vending Machines. 64E-11.010. All vending machines on regulated facilities will comply with 64E-11.010, FAC.

PROCEDURES WHEN INFECTION IS SUSPECTED and MANAGER CERTIFICATION

42. Suspected Infection 64E-11.011. Restriction or exclusion of food personnel. Manager Certification. 64E-11.012. Managers will have a valid certification.

CERTIFICATES AND FEES

43. Certificates and Fees. 64E-11.013. Establishments will have a valid certificate prior to opening. Submit plans for new or remodeled facilities to the Department.

INSPECTION, ENFORCEMENT AND PENALTIES

44. Inspection, Enforcement and Penalties. ss381.0072(2), F.S. Department personnel will have the right of entry into establishments.