



*Office of Program Quality*

# **New Operator's Training Guide**

<http://www.myfloridalicense.com/DBPR/hotels-restaurants/>

Revised 06/16/20

# INTRODUCTION

- The Division of Hotels and Restaurants licenses, inspects and regulates public lodging and food service establishments under Chapter 509, Florida Statutes (F.S.)





# MISSION STATEMENT

“Protect the health and safety of the public by providing the industry with quality inspections and fair regulation.”



# DIVISION CONTACT

## **Customer Contact Center**

**850.487.1395**



# FOODBORNE ILLNESS

## National Statistics



- Approximately 48 million cases annually
- 128,000 hospitalizations
- 3,000 deaths in the United States

# FOODBORNE ILLNESS

## Florida Statutes

- Illnesses: 48 total outbreaks  
435 total cases

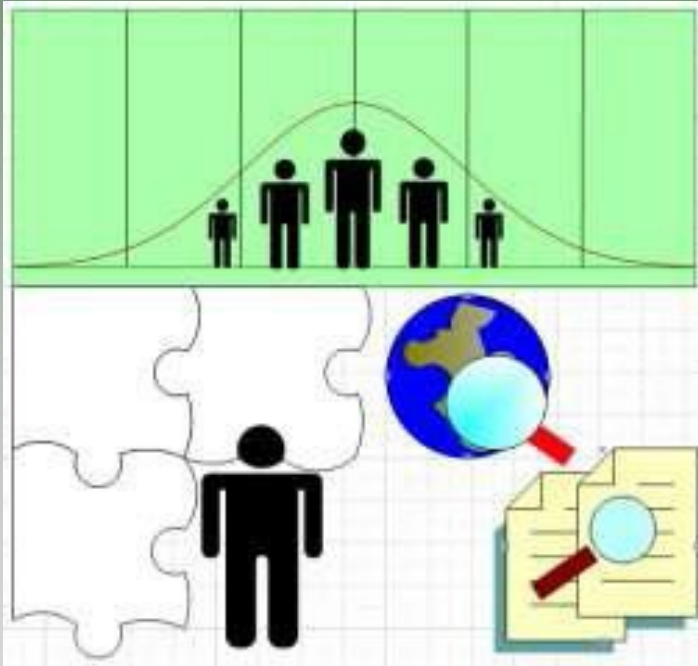


# FOODBORNE ILLNESS

## Florida Statistics

- The highest percentage of **outbreaks** (food or food related activity caused more than one person to become ill) was caused by:
  - Norovirus 58%
  - Vibrio 15%
  - Salmonella 8%
  - Staphylococcus 8%

# RISK FACTORS



- Epidemiological outbreak data repeatedly identifies five major risk factors related to employee behavior and preparation practices as contributing to foodborne illness



# RISK FACTORS

- The five major contributing factors include:
  - Improper holding times/temperatures
  - Inadequate cooking
  - Contaminated equipment/food protection
  - Food from unsafe sources
  - Poor personal hygiene (includes handwashing)

# FOOD CODE INTERVENTIONS

- The Food Code addresses risk factor controls and establishes five key public health interventions to protect consumers. The five interventions are:
  - Demonstration of Knowledge
  - Consumer Advisory
  - Employee Health
  - Time/Temperature Controls
  - Preventing Contamination by the Hands (and other sources)

# PREVENTING CROSS CONTAMINATION

- It is important to:
  - Store ready-to-eat foods above raw animal products
  - Maintain good personal hygiene
  - Wash hands properly
  - Avoid bare hand contact with ready-to-eat foods
  - Maintain all equipment and utensils in a clean and sanitized manner
  - Keep all food-contact surfaces (such as cutting boards) clean and sanitized

# FOOD CODE INTERVENTION #1



- **Demonstration of Knowledge:**
  - The person in charge must apply and **share** knowledge that pertains to the safe and sanitary operation of the food service establishment

# FOOD MANAGER CERTIFICATION

- All managers must pass a certification test from a Division approved testing company within 30 days after employment
- Every public food service establishment is required to have at least one Certified Food Protection Manager





# FOOD MANAGER CERTIFICATION

- Approved testing companies include:
  - **National Restaurant Association Educational Foundation ServSafe®** (866.372.7233)
  - **National Registry of Food Safety Professionals** (800.446.0257)
  - **360training.com (Learn2Serve)** (888.360.8764)
  - **AboveTraining/StateFoodSafety** (801.494.1416)
  - **The Always Food Safe Company, LLC** (844.312.2011)
  - **1 AAA Food Manager** (714.592.4100)

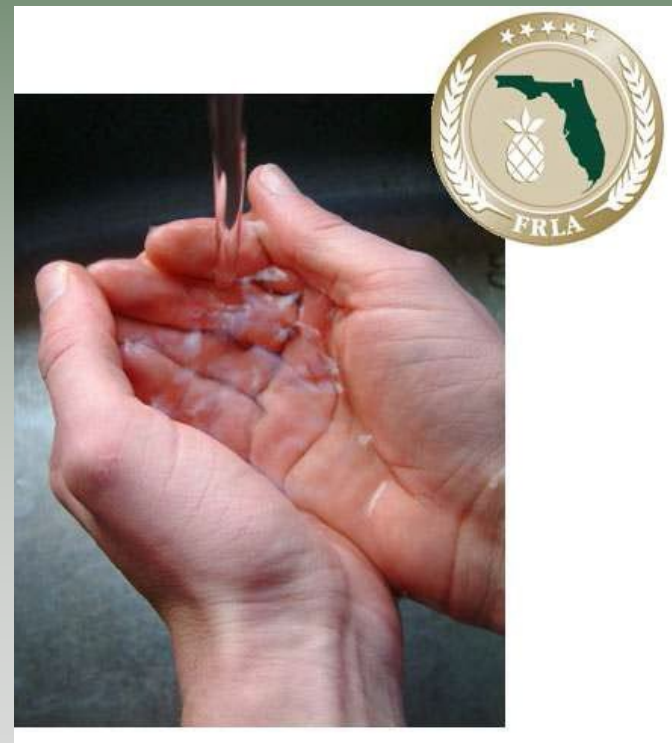
# FOOD MANAGER CERTIFICATION

- A current list of certified food managers must be available upon request by an inspector
- Food manager certification is valid for five (5) years
- A certified manager must be **present** at all times when four (4) or more employees are engaged in food activities
- The Person in Charge shall be a Certified Food Protection Manager

Rule 61C-4.023, F.A.C.  
FDA 2-102.12, F.C.

# FOOD EMPLOYEE TRAINING

- All food service employees responsible for storage, preparation, display or service of foods must be trained using a Division approved training program







# FOOD EMPLOYEE TRAINING

- Food service employee training must include professional hygiene and foodborne disease prevention - in **addition** to training on their specific assigned duties
- Hygiene training includes personal cleanliness and hygienic practices
- Foodborne illness disease prevention includes employee health, identification of time/temperature control for safety foods and how to control or eliminate harmful pathogens in the establishment



# FOOD EMPLOYEE TRAINING

- Food service employees must receive training within 60 days after employment
- Training is valid for three (3) years
- Training must be presented by a Certified Food Manager



# FOOD EMPLOYEE TRAINING

- An establishment may utilize any Division approved training program to educate their employees
- A listing of all Division approved training programs may be found on the Division's website at  
<http://www.myfloridalicense.com/DBPR/hotels-restaurants/food-lodging/food-training/>



# FOOD EMPLOYEE TRAINING

- The Florida Restaurant & Lodging Association is the Division's contracted training provider
- All public food service establishments must provide the Division with proof of employee training upon request

# FOOD EMPLOYEE TRAINING

- Employee training records may be organized in varying formats as long as they remain up-to-date and contain the required information
- When using a third-party training program, such as Florida Restaurant & Lodging Association's Safe Staff®, the proof of training must include an original certificate for each employee

# FOOD EMPLOYEE TRAINING

- **Proof of employee training must include:**
  - Employee name and date of birth
  - The date training took place
  - Name of approved food safety training program
  - Name of the Certified Food Manager who conducted the training

# FOOD CODE INTERVENTION #2

- **Consumer Advisory:**
  - Information must be provided to the consumer regarding menu items of animal origin that are consumed raw or undercooked and the hazard this poses for especially vulnerable persons

## Raw/Undercooked Animal Food

- If an animal food such as beef, eggs, fish, lamb, pork, poultry or shellfish is offered raw or undercooked, the operator must inform consumers of the significantly increased risk of consuming such foods





## **Disclosure and Reminder**


- A consumer advisory is constructed in two parts – a disclosure and a reminder
- The disclosure provides a description of the raw or undercooked animal food or identifies which menu items contain a raw or undercooked animal food - while the reminder informs consumers of the risk associated with eating such foods

## Disclosure

- The disclosure may be included in the description of the menu item, such as:
  - Oysters on the half shell (raw)
  - Raw-egg Caesar salad
  - Lamb chops (cooked to order)
  - Ceviche (raw shrimp marinated in lemon juice)
  - Homemade chocolate mousse (contains raw eggs)

# CONSUMER ADVISORY

## Disclosure

- The disclosure may also be provided by:
  - Identification of the raw or undercooked animal foods by asterisking them (or using another symbol) to a footnote that states the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients (E.g.,  contains raw fish), or
  - An asterisk or symbol next to the item that leads to the consumer advisory reminder

# CONSUMER ADVISORY

## Disclosure

**Sashimi rolls  
(contain raw fish  
and/or eggs)**



- The disclosure may also be provided by:
  - Identification of the raw or undercooked animal food for all items under one section of the menu

**Sushi rolls  
(no raw fish)**



## Reminder

- The reminder should include information similar to the following, although there is no specific verbiage required:
  - \* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

# CONSUMER ADVISORY

## Reminder

- Operators may place the reminder on menus, table placards or elsewhere in plain view of all patrons
- Wording example: "There is a risk associated with consuming raw or undercooked animal food. If unsure of your risk, consult a physician."



# REMINDER

## CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Florida Department of  
Business &  
Professional  
Regulation

—Section 3-603.11, FDA Food Code

Provided by the Florida Department of  
Business and Professional Regulation  
Division of Hotels and Restaurants  
[www.MyFloridaLicense.com/dbpr/hr/](http://www.MyFloridaLicense.com/dbpr/hr/)



# OYSTER CONSUMER ADVISORY

## Raw/Undercooked Oysters

- If oysters are offered raw or undercooked, a specifically worded consumer advisory reminder must be displayed informing consumers of the significantly increased risk





# OYSTER CONSUMER ADVISORY

## Required Language

“Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.”

# FOOD CODE INTERVENTION #3

## Employee Health

- Managers and employees must work together to prevent food from being contaminated by unhealthy food service workers



## Notification Requirements

- Employees must notify the person in charge if they are diagnosed with an illness due to one of the "Big Six"
- The "Big Six" includes Salmonella Typhi (typhoid fever), Shigella, Shiga toxin-producing E. coli, Hepatitis A, Norovirus and Nontyphoidal Salmonella

## Notification Requirements

- Employees must also notify the person in charge if they have been exposed to one of the “Big Six” by:
  - Attending or working in a location where there is a confirmed foodborne outbreak
  - Living with a person who attends or works in a location where there is a confirmed foodborne outbreak
  - Living with a person who is diagnosed with one of the “Big Six”

## Notification Requirements

- Employees must notify the person in charge if they experience symptoms associated with gastrointestinal illness



## Symptoms

- Diarrhea
- Vomiting
- Jaundice
- Sore throat with fever



## Notification Requirements

- The person in charge must notify the Division, State Department of Health or local County Health Department if an employee is jaundiced or diagnosed with any of the "Big Six" (Salmonella Typhi, Nontyphoidal Salmonella, Shigella, Shiga toxin- producing E. coli, Hepatitis A and Norovirus)

## Exclude = Not Present

- The person in charge must ensure that employees who are **diagnosed** with the following illnesses **or experiencing** the following symptoms are excluded
  - Salmonella Typhi
  - Hepatitis A
  - Vomiting
  - Diarrhea
  - Jaundice (if appeared within last 7 days)



# EMPLOYEE HEALTH

## **\*Restrict = Limit Duties**

- The person in charge must ensure that employees who are **diagnosed** with the following illnesses **or experiencing** the following symptoms do not work with food; clean equipment, utensils or linens; or unwrapped single-service items
  - Norovirus (**exclude if serving a HSP\***)
  - Shigella (**exclude if serving a HSP\***)
  - E. coli (**exclude if serving a HSP\***)
  - Sore throat with fever (**exclude if serving a HSP\***)
  - Nontyphoidal Salmonella
  - Infected wound on hand or wrist, not protected

\*If your establishment serves a **Highly Susceptible Population** (elderly, children, immunocompromised, etc.), **exclude** employees experiencing the above symptoms or diagnosed with one of these illnesses

## Removal of Exclusion or Restriction

- The point at which an employee may return to work or normal duties depends on the specific illness and symptom(s)
- Some diagnosed “Big Six” illnesses require a clean bill of health from a doctor and/or approval from the Department of Health while a person with only symptoms of vomiting or diarrhea may return after they are symptom free for at least 24 hours

# EMPLOYEE HEALTH

## Skin

- Employees with boils or infected wounds on the hands or wrists, exposed arms, or other parts of the body may not work with exposed food, clean equipment or utensils, or single-service items unless the wound is properly covered



## Wounds on the Hands or Wrists

- Boils or infected wounds must be protected with an impermeable cover and single use glove worn over the impermeable cover



## Wounds on the Hands or Wrists

- Proper coverage consists of a single-use glove over the finger cot or impermeable bandage



## Wounds on Exposed Arms

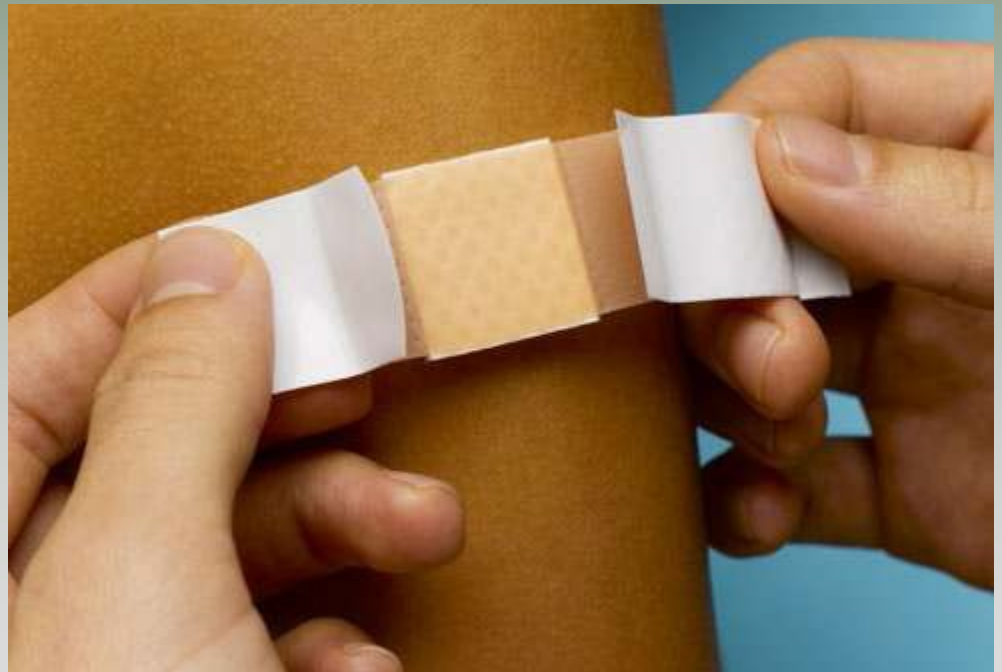
- Boils or infected wounds on exposed portions of the arms must have one layer of impervious (nonabsorbent) cover





## Wounds on Other Parts of the Body

- Boils or infected wounds must be covered with a dry tight-fitting bandage



## Time/Temperature Controls

- Foods that can make people sick if they are not held at the proper temperature or for the right amount of time are called time/temperature control for safety (TCS) foods
- These foods were previously known as “potentially hazardous” foods



# TCS FOODS

## Examples

- Raw animal foods
- Cooked animal foods
- Dairy products
- Cooked plant foods (rice, vegetables, etc.)
- Cut leafy greens (lettuce, spinach, cabbage, etc.)
- Cut tomatoes
- Cut melons
- Sprouts
- Fresh garlic in oil

# FOOD CODE INTERVENTION #4

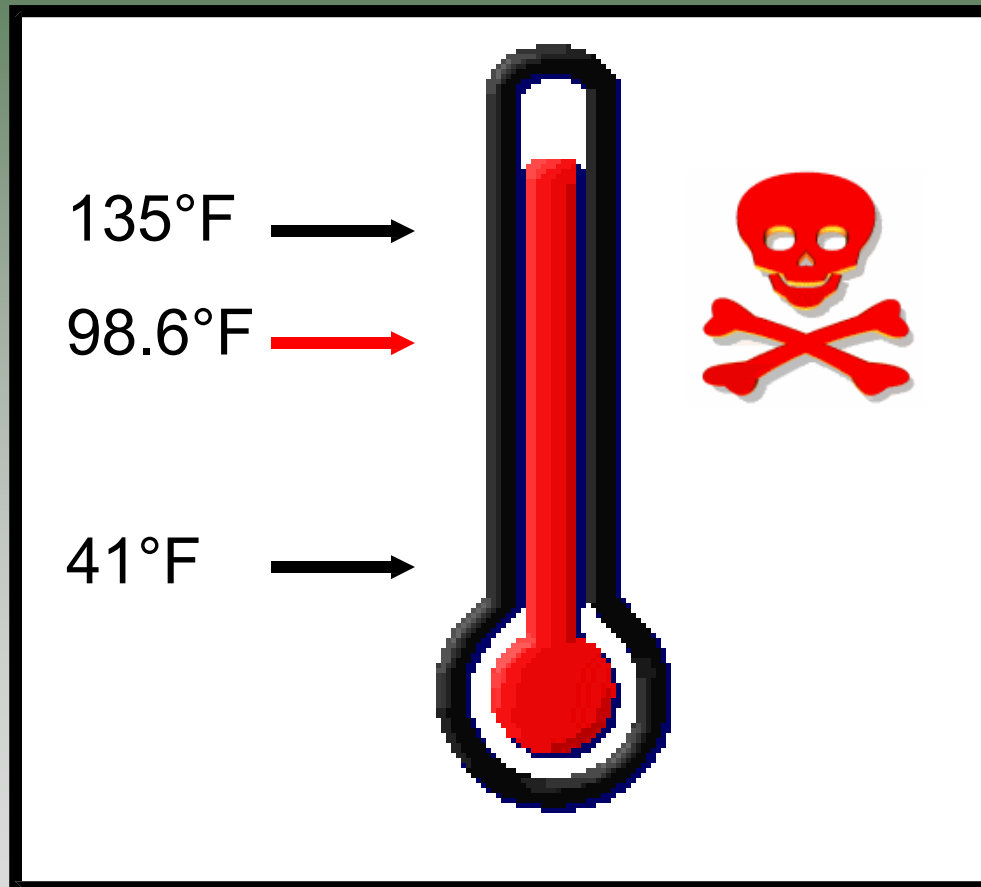
## Time/Temperature Controls

- Maintaining TCS foods at appropriate temperatures except when being prepared, cooked, cooled or controlled with time



**Too much food out - not all being prepared**

# DANGER ZONE



- The range that includes body temperature is more critical due to the rapid multiplication of bacteria

# FOOD TEMPERATURES

- Temperature requirements refer to internal temperatures unless specifically indicated otherwise
- Food temperatures should be measured in the warmest part of cold TCS foods and the coolest part of hot TCS foods

# FOOD TEMPERATURES

## Receiving

- The temperature of most TCS foods must be at or below 41°F **or** at or above 135°F when received
- A food that is labeled frozen and shipped frozen by a food processor must be received frozen solid
- TCS foods must be free of signs of temperature abuse

# FOOD TEMPERATURES

## Receiving

- Shell eggs must be received in equipment with an ambient air temperature of 45°F or colder (there is no internal temperature requirement)
- Milk and shucked clams, mussels and oysters must be received at 45°F or colder
- Whole clams, mussels and oysters in the shell must be received at 50°F or colder internal temperature

# FOOD TEMPERATURES

## Cold Holding

- All parts of the TCS food must be held at 41°F or colder
- Frozen foods must be maintained frozen solid





# FOOD TEMPERATURES

## Cold Holding

- Just like with receiving, shell eggs must be held in equipment with an ambient air temperature of 45°F or colder (there is no internal temperature requirement)





# FOOD TEMPERATURES

## Thawing

- Thawing may be done:
  - Under refrigeration (41°F or below)
  - Submerged under cold running water (70°F or below)
  - In a microwave if cooked immediately after thawing
  - As part of the cooking process



**Never thaw TCS food at room temperature!**

# FOOD TEMPERATURES

## Thawing

- A ready-to-eat TCS food thawed under cold running water may not rise above 41°F during thawing



# FOOD TEMPERATURES

## Thawing



- Raw animal food thawed under cold running water may rise above 41°F, but for no longer than four hours **including** the time needed for cooking or cooling

# FOOD TEMPERATURES

## Thawing



- Reduced Oxygen Packaged (vacuum packaged) fish labeled indicating that is to be kept frozen until time of use shall be removed from the reduced oxygen environment:
  - Before thawing under refrigeration
  - Prior or immediately after thawing under cold running water



# FOOD TEMPERATURES

## Cooking

- The internal temperature of the TCS food must be at or above the cooking temperature required for the amount of time specified
- E.g., center of the meatballs must stay at 155°F for at least 17 seconds



# FOOD TEMPERATURES

## Cooking

- **145°F for 15 seconds**
  - Fish and intact meats (pork, lamb, goat, beef ribs, commercially raised game animals such as rabbit, bison, etc.)



# FOOD TEMPERATURES

## Cooking Eggs

- **145°F for 15 seconds**
  - Eggs broken, cooked and served immediately
- **155°F for 17 seconds**
  - Eggs broken and mixed together for later use (pooled), cooked and served on a buffet, or cooked for later service



# FOOD TEMPERATURES

## Cooking

- **155°F for 17 seconds**
  - Tenderized and injected meats, ratites (ostrich, emu, rhea)
  - Steaks are generally tenderized and/or injected during processing





# FOOD TEMPERATURES

## Cooking

- **155°F for 17 seconds**
  - Comminuted meat or fish
  - Comminuted includes ground, minced, flaked, or chopped (e.g., gefilte fish, gyros, sausage, etc.)



**Meatloaf**

# FOOD TEMPERATURES

## Cooking

- **Alternatives to 155°F for 17 seconds**



- 158°F for <1 second
- 150°F for 1 minute
- 145°F for 3 minutes

# FOOD TEMPERATURES

## Cooking

- Raw or undercooked comminuted meat may not be served from a children's menu



# FOOD TEMPERATURES

## Cooking

- **165°F for < 1 second**
  - Poultry, wild game animals, stuffed poultry/meats/fish/ ratites, pasta stuffed with raw animal foods, or stuffing containing fish/meat/poultry/ratites



# FOOD TEMPERATURES

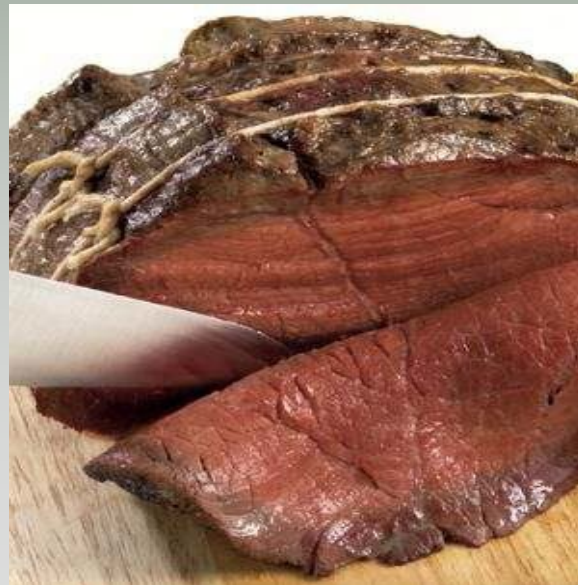
## Cooking Roasts

- There is no definition of “roast” in the Food Code
- A cut of meat is a roast if it is cooked according to the Food Code requirements for roasts



## Cooking Roasts

- Roasts can include whole cuts of beef, corned beef, pork, or cured pork (ham)





# FOOD TEMPERATURES

## Cooking Roasts

- If cooked in an oven, use an oven that is preheated and held at the specified temperature
  - 250°F or higher for roast 10 lbs. or more
  - Minimum temperature varies depending on the type of oven for roasts less than 10 lbs.
- See 3-401.11(B) in the 2017 FDA Food Code

# FOOD TEMPERATURES

## Cooking Roasts

- All parts of the roast must be heated to the temperature specified and held at that temperature or higher for the minimum amount of time specified
- The lower the temperature, the longer the time
- Minimum acceptable temperature and time
  - 130°F for 112 minutes



# FOOD TEMPERATURES

## Additional Roast Cooking Options

131°F for 89 minutes

133°F for 56 minutes

135°F for 36 minutes

136°F for 28 minutes

138°F for 18 minutes

140°F for 12 minutes

142°F for 08 minutes

144°F for 05 minutes

145°F for 04 minutes

147°F for 134 seconds

149°F for 85 seconds

151°F for 54 seconds

153°F for 34 seconds

155°F for 22 seconds

157°F for 14 seconds

158°F instantaneous

# FOOD TEMPERATURES

## Cooking Whole-Muscle, Intact Beef Steak

- In establishments that do not serve a highly susceptible population, “whole-muscle, intact beef steak” may be cooked on both top and bottom to a **surface** temperature of **145°F** or above with a cooked color change on all external surfaces



## Microwave Cooking



- Microwave raw animal foods to 165°F
  - Rotate or stir
  - Cover to retain moisture
  - Stand covered for 2 minutes to obtain temperature equilibrium

# NON-CONTINUOUS COOKING

## Definition

- Raw animal food is partially cooked, cooled and finished cooking at a later date/time
- Raw animal foods that go through a slight interruption and/or are seared just long enough to obtain grill marks (food remains raw under the surface) and raw animal foods that are partially cooked but not cooled are not considered non-continuous cooking

# NON-CONTINUOUS COOKING

## Requirements

- Written procedures for the entire process, including corrective actions
- First “cook” no longer than 60 minutes
- Cooling must begin immediately after first “cook”
- Must be cooled properly (same as regular cooling parameters for cooked foods)
- Must be held cold at 41°F or below

# NON-CONTINUOUS COOKING

## Requirements Continued

- Must be marked/identified to indicate the food requires further cooking
- Before sale or service must be cooked to the minimum required final temperature specific for each type of raw animal food
- A consumer advisory may not be used with foods cooked using a non-continuous cooking process
- Temperatures must be taken and recorded during each step of the non-continuous cooking process

# NON-CONTINUOUS COOKING

## Written Procedures

- The Division offers a standard form to make it easier to write a plan
- Use of the Division's form is optional
  - <http://www.myfloridalicense.com/DBPR/hotels-restaurants/forms-publications/>
- Other written information/procedures may be required in addition to the Division's form



# FOOD TEMPERATURES

## Plant Food Cooking

- Fruits, vegetables, rice, pasta and other plant foods that are cooked for hot holding must be cooked to 135°F



# FOOD TEMPERATURES

## Hot Holding

- All parts of the TCS food must be maintained at 135°F or hotter
- When checking temperatures, do not stir the food first
- Roast cooked using the roast cooking parameters may be held at 130°F or above



# FOOD TEMPERATURES

## **Cooling Cooked/Heated TCS Food**

- Six (6) hours total to cool a cooked/heated food
  - Two (2) hours to cool from 135°F to 70°F
  - Six (6) hours total to cool from 135°F to 41°F

# FOOD TEMPERATURES

## Cooling From Room Temperature



- Four (4) hours total to cool to 41°F if made from product at ambient air temperature (unrefrigerated)
  - E.g., tuna salad made from canned tuna; cut melon; pancake batter

## Cooling From Room Temperature

- Four (4) hours total to cool to 41°F if refrigerated product rises above 41°F during preparation
  - E.g., slicing deli meat, de-boning chicken, assembling egg rolls





## Cooling After Receipt

- Milk, clams, mussels and oysters received in compliance with laws allowing temperatures above 41°F during shipment from the supplier must be cooled to 41°F within four (4) hours of receipt



## **Proper Cooling Methods**

- When placed in cooling or cold holding equipment, food containers in which food is being cooled must be:
  - Loosely covered, or uncovered if protected from overhead contamination, during the cooling period to help heat transfer from the surface of the food



# FOOD TEMPERATURES

## Proper Cooling Methods

- Shallow pans
- Quick chilling
- Agitation (stirring)
- Cooling sticks
- Freezer
- Ice used in place of water in recipe
- Ice around the outside of the container (ice bath)
- Small portions

## Reheating for Hot Holding



- Food that is cooked, cooled and reheated for hot holding, must be reheated so that all parts of the food reach 165°F for 15 seconds within two (2) hours

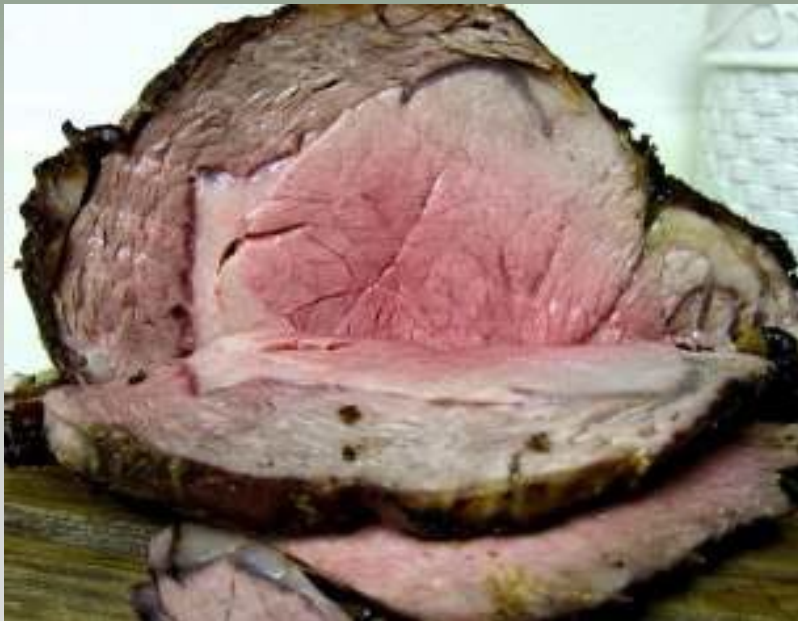
# FOOD TEMPERATURES

## Reheating for Hot Holding



- Ready-to-eat (RTE) food taken from commercially processed, hermetically sealed containers or bags must be reheated to 135°F within two (2) hours for hot holding

## Reheating for Hot Holding



- Remaining unsliced portions of roasts cooked according to the roast cooking parameters may be reheated for hot holding by using any of the oven and time/temperature parameters for cooking a roast

## **Time as a Public Health Control**

- If time alone is used to control TCS food, certain procedures and requirements must be followed
- There are two time options available
  - 4-hour
  - 6-hour

## Time as a Public Health Control

- Food that is prepared, cooked, cooled and held cold **prior** to being held using time as a public health control (TPHC) must be processed according to temperature requirements for cooking, cooling and cold holding

# TIME CONTROL

## 4-Hour Option

- Food must begin at 41°F or below; or 135°F or above
- The following foods may begin at 70°F or below and may not rise above 70°F
  - Tomatoes, leafy greens and melons upon cutting
  - Ready to eat commercially processed food upon opening the hermetically sealed container



# TIME CONTROL

## 6-Hour Option

- Food must begin at 41°F or below
- Food may not rise above 70°F
- Temperatures must be taken periodically to ensure food does not rise above 70°F OR the food must be held in equipment to maintain the food at 70°F or below

## **Time as a Public Health Control**

- Food must be identified/marked to indicate when time control begins and/or when the time limit expires (4 or 6 hours)
- This could be done on the food tray, container, or shelf; or on a chart, clipboard or other tracking device

# TIME CONTROL

## Time as a Public Health Control

- Food must be served or discarded within the 4 or 6 hours after removal from temperature control
- Food must be discarded if the food temperature exceeds 70°F:
  - Under the 4-hour option if it is a RTE fruit or vegetable or a RTE hermetically sealed food that is rendered TCS upon cutting or opening and placed under TPHC without cooling to 41°F and at 70°F or less
  - Under the 6-hour option
- Any food that is unmarked or has exceeded the 4-hour or 6-hour period must be discarded



# TIME CONTROL

## Time as a Public Health Control

- Once the decision is made to control food with time and the food is removed from temperature control, the food cannot be held again using temperature control – regardless of the food temperature



## Time as a Public Health Control

- An operator may choose to control an entire buffet or salad line with TPHC by indicating when all food on the line is to be discarded (e.g., 2PM and 6PM)
- The discard time must be based on the time the first product was removed from temperature control and placed on the buffet/line
- At the designated time, all food items must be discarded – no matter when they were first added to the line

# TIME CONTROL

- Examples of common foods controlled by time as a public health control:
  - Pizza by the slice, calzones
  - Buffets and salad bars
  - Bulk food preparation or service (e.g., mass production of egg rolls for the lunch rush)
  - Fast food holding bin (e.g., hamburgers, chicken, cheese slices)
  - Flats of eggs during breakfast rush

## **Time as a Public Health Control**

- A fill-in-the-blank plan for use of time as a public health control is available on the Division's website at <http://www.myfloridalicense.com/DBPR/hotels-restaurants/forms-publications/>
- Other written information/procedures may be required in addition to the Division's form
- Operators are not required to use the Division created form



# TIME CONTROL

## Date Marking

- All time/temperature control for safety, RTE food that are prepared on premises **and** held cold for over 24 hours must be date marked
- Day prepared is day 1
- Maximum hold is 7 days



# TIME CONTROL

## Date Marking



- Containers, bags, or packages of time/temperature control for safety, RTE food that are opened **and** held cold for over 24 hours must be date marked
- Day opened (or reconstituted) is day 1
- Maximum hold is 7 days

# TIME CONTROL

## Date Marking

- If two RTE, time/temperature control for safety foods are combined or mixed together, the date of the earliest prepared or first opened ingredient must be used for the entire amount

## Date Marking

- Common items that may require date marking:
  - Milk, creamer, soft serve mix
  - Whipping cream, butter
  - Homemade potato salad, macaroni salad, cole slaw
  - Pre-portioned, precooked foods (chicken, noodles, rice, vegetables)
  - Sliced deli meats

## Date Marking Exemptions

- There are some **commercially processed** RTE, time/temperature control for safety foods that do **not** require date marking once opened
- These foods do not support the growth of *Listeria monocytogenes*

## Date Marking Exemptions

- Commercially processed and packaged:
  - Deli salads, e.g., cole slaw, tuna salad, macaroni salad, potato salad, egg salad
  - Sour cream, yogurt, buttermilk
  - Hard and semi-soft cheeses, e.g., cheddar, swiss, colby, gorgonzola, provolone
  - Preserved fish
  - Shellstock (raw in-shell oysters, mussels and clams)
  - Dry, fermented sausages
  - Shelf stable salt-cured meats

# TIME CONTROL

## Date Marking Versus Expiration Dates



- Expiration dates are for quality control and are **not** recognized or enforced by the Division
- **Date marking** is required for food safety once foods are prepared or opened



# SPECIAL PROCESSES

## VARIANCE AND HACCP PLAN REQUIRED

A variance is required if conducting the following processes:

- Smoking food as a method of preservation
- Curing food
- Using food additives as a method of preservation or to render a food non-TCS
- Reduced oxygen packaging (ROP) if Clostridium and Listeria are not controlled
- Operating a molluscan shellfish tank for human consumption
- Sprouting seeds or beans
- Preparing food by any other method that is determined by the Division to require a variance



# SPECIAL PROCESSES

## ROP WITHOUT A VARIANCE– HACCP REQUIRED

Requirements to reduce oxygen packaging TCS food with out a variance:

- ROP only food that
  - Has a pH of 4.6 or less or an Aw of 0.91 or less
  - Is a USDA meat or poultry cured product
  - Is a raw animal meat/poultry or raw vegetable/fruit
- ROP food maintained at 41°F or below
- Refrigerated shelf life up to 30 days
- Labeled with instructions to keep at 41°F or below and discard within 30 days

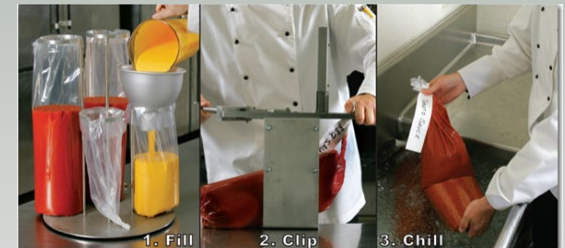


# SPECIAL PROCESSES

## ROP WITHOUT A VARIANCE– HACCP REQUIRED

### Sous Vide – Cook-Chill

- Prepared and consumed on premises or within the same business entity
- Cooked to required minimum temperatures
- Vacuum sealed before cooking (sous vide) or sealed before reaching below 135°F (cook-chill)
- Cooled properly (135°F to 70°F within 2 hours, 135°F to 41°F within a total of 6 hours)
- Continuous electronic monitoring during holding and transportation
- Labeled with product name and date packaged



# SPECIAL PROCESSES

## **ROP WITHOUT A VARIANCE– HACCP REQUIRED**

### **Sous Vide – Cook-Chill**

#### Shelf life:

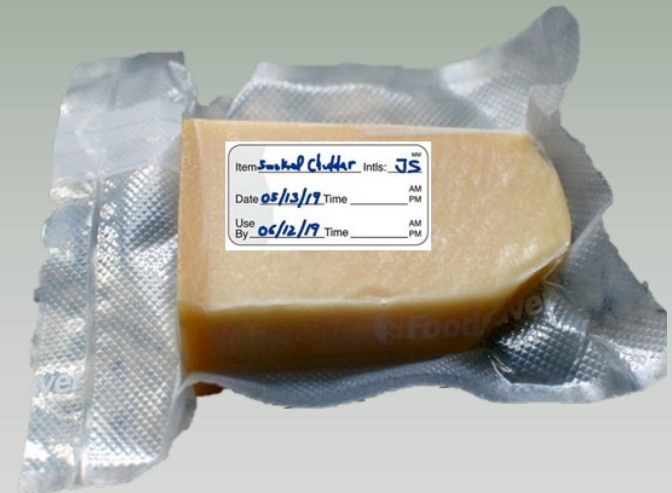
- 30 days after packaging date if cooled to 34°F within 48 hour of reaching 41°F and maintained at 34°F; or
- 7 days if held refrigerated at 41°F or below; or
- 7 days not to exceed 30 days from its packaging date if cooled to 34°F within 48 hours of reaching 41°F, removed from refrigeration equipment that maintains a 34°F food temperature and then held at 41°F or less; or
- No shelf life restriction while frozen

# SPECIAL PROCESSES

## ROP WITHOUT A VARIANCE– HACCP REQUIRED CHEESE

### Cheese

- Only hard, semisoft and pasteurized processed cheeses with no ingredients added can be vacuum packaged without a variance
- Refrigerated shelf life 30 days
- Labeled with use by date





# SPECIAL PROCESSES

## ROP WITHOUT A VARIANCE– HACCP REQUIRED

### ROP – No HACCP plan required

No HACCP plan required if ROP food is:

- Labeled with production date and time
- Held at 41°F or below
- Removed from package on premises within 48 hours



**This exemption does not apply to ROP of fish**

# SPECIAL PROCESSES

## ROP WITHOUT A VARIANCE– HACCP REQUIRED

### ROP FISH

- Fish cannot be packaged using an ROP method without a variance unless frozen before, during and after being packaged
- ROP fish must be labeled indicating to be kept frozen until used
- Must be removed from ROP environment before thawing under refrigeration or immediately after thawing if using cold running water
- ROP of fresh fish in 10K bags requires a variance





# FOOD CODE INTERVENTION #5

- Preventing hands from becoming a vehicle of contamination:
  - Practice thorough handwashing at appropriate intervals (pay particular attention to fingernails and finger tips)
  - Use gloves and/or utensils to avoid bare hand contact with ready-to-eat foods



## Handwashing

- When to wash hands:
  - After using the bathroom
  - After touching bare body parts
  - After handling service animals
  - After coughing, sneezing, using a handkerchief, eating or drinking
  - After handling soiled equipment or utensils

## Handwashing

- When to wash hands:
  - Before starting to work with food; clean equipment or utensils; or unwrapped single-service items
  - Before putting on gloves to initiate a task that involves working with food
  - As often as necessary during food preparation
  - When switching between handling raw animal food and cooked food, or between raw animal foods and food requiring no cooking
  - After any other activity that contaminates the hands

# HANDWASHING



- How to wash hands (or prosthetic devices):
  - Rinse under warm water (100°F) and apply soap
  - Rub hands and exposed portions of arms to create friction for at least **10-15 seconds** (be sure to clean finger tips and areas between the fingers)

# HANDWASHING

- How to wash hands (or prosthetic devices) continued:
  - Rinse under running warm water; and
  - Thoroughly dry with a paper towel or air dryer



# HANDWASHING

- How to wash hands (or prosthetic devices) continued:
  - Use a paper towel to turn the water off, if applicable, to avoid recontaminating the hands



# PERSONAL HYGIENE

## Nails

- Fingernails must be trimmed and filed
- There is no specific length fingernails must be trimmed to, however they must be short enough so that any debris can be easily removed with normal handwashing





# PERSONAL HYGIENE

## Nails

- Employees wearing fingernail polish or artificial fingernails (including gel nails) must wear gloves when working with exposed food



# PERSONAL HYGIENE

## Jewelry



- Employees may not wear jewelry, including medical information jewelry, on their arms or hands while dispensing or preparing food
- A plain band, such as a wedding ring, is allowed



# PERSONAL HYGIENE

## Hair Restraints



- Hair restraints such as hats, hair coverings or nets must be worn by employees dispensing or preparing food, or handling clean dishware

# PERSONAL HYGIENE

## Hair Restraints

- Bar tenders and servers who **only** dispense beverages, scoop ice and deliver plated food are not required to wear a hair restraint as long as their hair does not cause cross contamination



# PERSONAL HYGIENE

## Clothing



- Outer clothing must be clean



# PERSONAL HYGIENE

## No Bare Hand Contact

- Bare hand contact with ready-to-eat food is **not** allowed



## Ready-to-Eat Food

- Ready-to-eat (RTE) foods are edible without additional preparation **to achieve food safety**
- The only foods that are not RTE are unwashed fruits and vegetables, foods that must be peeled or have the husks removed in order to consume, and raw animal foods that are not served under a consumer advisory



## **Ready-to-Eat Food**

- Examples of RTE foods:
  - Washed fruits and vegetables; lemon wedges; fruits and vegetables from a can
  - Frozen vegetables, onion rings, and French fries
  - Cooked chicken wings, pizza
  - Hot dogs; deli meat; cheese; bread
  - Spices; seasonings; garnish

# PERSONAL HYGIENE

## **No Bare Hand Contact**

- Employees may use any means they wish to avoid bare hand contact with RTE food – there is no requirement to use gloves
- Common barriers include utensils, deli tissue, spatulas, tongs, single-use gloves, and dispensing equipment

## Bare Hand Contact Exception



- Bare hand contact is permitted while washing fruits and vegetables

## **Bare Hand Contact Exception**

- Employees may contact RTE food:
  - At the time the RTE food is added to raw animal food if the RTE food is cooked to the minimum required temperature for the raw animal food
  - At the time the RTE food is added to other food not containing raw animal food ingredients if all ingredients are cooked/heated to 145°F
  - If the RTE food is immediately cooked/heated as a sole ingredient to 145°F

## **Bare Hand Contact Exception**

- Examples of the previous exception:
  - Carrots and celery are added to a raw pot roast and placed in the oven
  - Cheese and pepperoni are placed on a pizza and the entire pizza is cooked/heated to 145°F
  - Potato is wrapped in foil, placed in the oven and cooked/heated to 145°F

## Bare Hand Contact Exception

- Employees may also contact RTE food with their bare hands if the establishment has an approved Alternative Operating Procedure (AOP) addressing all the necessary components



**Rule 61C-4.010(1)(d), F.A.C.**

# ALTERNATIVE OPERATING PROCEDURE

## AOP

- To apply for an AOP, submit complete written procedures to your inspector
- An optional fill-in-the-blank form is available on our website at  
<http://www.myfloridalicense.com/DBPR/hotels-restaurants/forms-publications/>
- The inspector will review your AOP and determine if it is approved



# ALTERNATIVE OPERATING PROCEDURE

## AOP Components

- The written procedure must include:
  - List of RTE foods contacted with bare hands, specific work stations, employee positions and work processes where bare hand contact with RTE food will occur
  - Diagram and other information showing that adequate number of accessible handwash sinks provided with hot water, soap, hand drying devices, hand wash signs and hand sanitizer/nail brushes if required are available in the area where barehand contact with RTE food will occur

# ALTERNATIVE OPERATING PROCEDURE

## AOP Components

- How cross contamination will be prevented by handwashing (when, where and how to wash hands)
- Which two additional control measures will be used
  - Double handwashing
  - Nail brushes
  - Hand antiseptic after handwashing
  - Incentive programs such as paid sick leave
  - Other control measures approved by the Division
- How management will monitor handwashing and adherence to the AOP
- Corrective actions to be taken if AOP is not followed

## **Additional AOP Components**

- Employees must receive training on
  - The risk of bare hand contact with RTE foods
  - Proper handwashing (when, where and how to wash hands)
  - Fingernail maintenance
  - Prohibition of jewelry
  - Good hygienic practices
- A written health policy that complies with reporting, exclusions and restrictions requirements must be available as well as documentation that employees have been informed and have acknowledged their responsibilities

# RISK FACTORS

## High Priority Items

- There are other risk factors not specifically included in the five key public health interventions that are also of utmost importance
- Adhering to the public health interventions and controlling all risk factors are the best ways to prevent foodborne illness



# APPROVED SOURCE

- In order to serve safe food, you must begin with safe food and water
- All foods must come from an approved source
- Water must also come from an approved source, such as a municipality or a permitted well
- Food (including beverages and desserts) cannot be stored or prepared in a private home

## APPROVED SOURCE

- Fresh produce (except sprouts; mushrooms; cut melons, cut leafy greens or cut tomatoes) may be obtained from local providers, such as farmer's markets or roadside farm stands
- Establishments may also grow their own produce onsite as long as it is washed properly prior to preparation and located to prevent contamination from environmental sources (such as dumpster runoff, septic tank systems, etc.)

# PARASITE DESTRUCTION

- Most fish are naturally prone to parasites (“fish” includes finfish, lobster, crab, sea urchin, squid, etc.)
- If parasites are ingested while eating fish, the parasites can grow and multiply inside the human body
- Cooking fish to 145°F kills any parasites present
- Freezing fish, if done correctly, also kills parasites



## Freezing Parameters

- Fish served raw or undercooked must be frozen and **continuously** held at the temperature specified for the amount of time specified
  - Frozen at -4°F or colder for 7 days (168 hours)
  - Frozen at -31°F or colder until solid and stored at -31°F or below for a minimum of 15 hours
  - Frozen at -31°F or colder until solid and held at -4°F or colder for minimum of 24 hours

## Freezing Records

- Proof of parasite destruction by freezing is often provided on the invoice from the purveyor or in a letter from the processor
- If freezing is conducted onsite, the freezing temperature and holding time must be recorded
- Keep **all** records for at least 90 days

# PARASITE DESTRUCTION

- Some fish have undergone extensive study and been found to be completely free of parasites
- These fish are exempt from the parasite destruction requirements
- Note: The FDA Fish and Fishery Products Hazards and Controls Guidance Document identifies the most prevalent hazards at **processing**. The requirement for parasite destruction at the retail level is **not** based on the parasite hazards identified in the processing guidance document

## Exempt Tuna

- The following species of tuna are **not** required to undergo parasite destruction
  - *Thunnus alalunga* (Albacore)
  - *T. thynnus* (Northern Bluefin)
  - *T. atlanticus* (Blackfin)
  - *T. albacares* (Yellowfin)
  - *T. obesus* (Bigeye)
  - *T. maccoyii* (Southern Bluefin)



## Exempt Aquacultured Fish

- Aquacultured fish with the proper documentation are **not** required to undergo parasite destruction
- A written statement from the supplier or the aquaculturist stipulating the fish are intended for human consumption and were raised and fed as specified in the Food Code for aquacultured fish must be maintained onsite and available for inspection

## Exempt Aquacultured Fish

- The Food Code requires aquacultured fish to be:
  - Raised in open water net-pens; or
  - Raised in land-based ponds or tanks; **and**
  - Fed only formulated feed, such as pellets, that contains no live parasites infective to the aquacultured fish

## Other Exempt Fish

- The following fish are **not** required to undergo parasite destruction:
  - Fish eggs (roe) that have been removed from the skein and rinsed
  - Scallop product consisting only of the shucked adductor muscle
  - Clams, mussels, oysters and scallops





## Smoked Salmon

- Cold smoked salmon has **not** been cooked and requires parasite destruction (or proof of aquaculture)
- Hot smoked salmon has been fully cooked to eliminate parasites



# FOOD PROTECTION

- Ensure received food is:
  - Contained in undamaged packaging
  - Wholesome, unadulterated and free from pest infestation



## Washing Produce

- Fruits and vegetables must be washed prior to use, cutting, cooking or serving (unless received pre-washed)

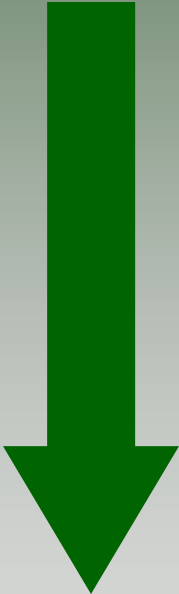


# FOOD PROTECTION

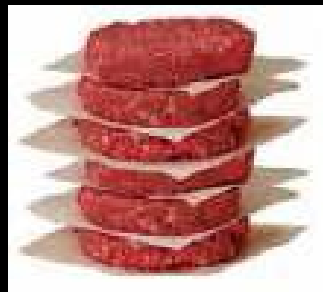
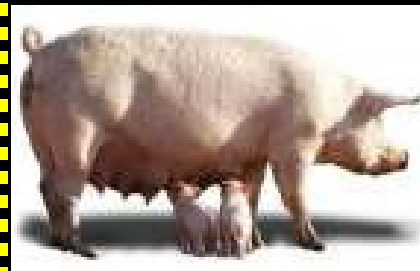
## **Food Storage**

- Separate different types of raw animal products both horizontally and vertically
- Proper food storage separation involves both cooking temperatures and types of foods (raw washed vegetables, raw unwashed vegetables, etc.)

## Food Storage

- Store food vertically according to the minimum cooking temperature required
- 
- Ready-to-eat foods
  - Unwashed produce
  - Raw fish, intact meats
  - Raw eggs, ground meats/fish and injected or tenderized meats
  - Raw poultry





# FOOD PROTECTION

## Food Storage

- Animal foods that are served raw or undercooked under a consumer advisory pose a unique storage challenge
- These foods must be stored to prevent cross-contamination
  - From other raw animal foods
  - Of ready-to-eat foods and unwashed produce



## Frozen Storage Exception

- Frozen commercially packaged raw animal foods may be stored next to, with or above other frozen commercially packaged raw animal foods and frozen commercially packaged RTE foods **IF** the packaged foods were received frozen, remain frozen in the original unopened packages, and the packages are able to prevent leakage

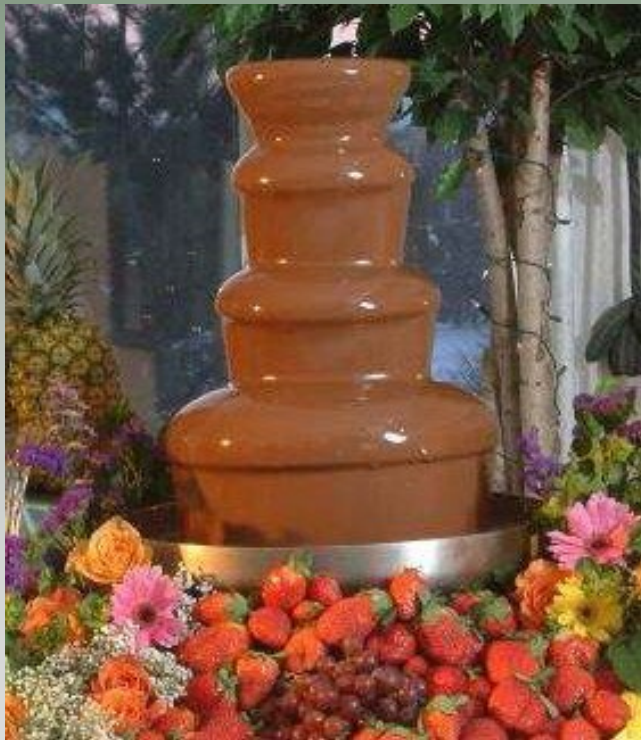
## Food Storage

- Cover all stored foods
- Rotate refrigerated foods to ensure they do not exceed the date marking time limit (First In, First Out)
- Store foods at least six inches off the floor



# FOOD PROTECTION

## Displayed Food



- Displayed food must be protected by:
  - Physical barriers, **and**
  - Monitoring by trained employee(s), **and**
  - Providing adequate utensils for each food item

# FOOD PROTECTION

## Displayed Food

- Physical barriers may be in the form of packaging, sneeze guards, display cases, dispensers or other effective means



## Displayed Food

- Sneezeguards must block the direct line from the customer's nose and mouth to the food
- Dishes and silverware must be protected as well



# WAREWASHING

- In order to effectively clean and sanitize food-contact surfaces, all steps of the warewashing process must be done correctly
- A soiled surface cannot be sanitized
- Proper sanitization reduces microorganisms that can cause food-borne illness by 99.999%

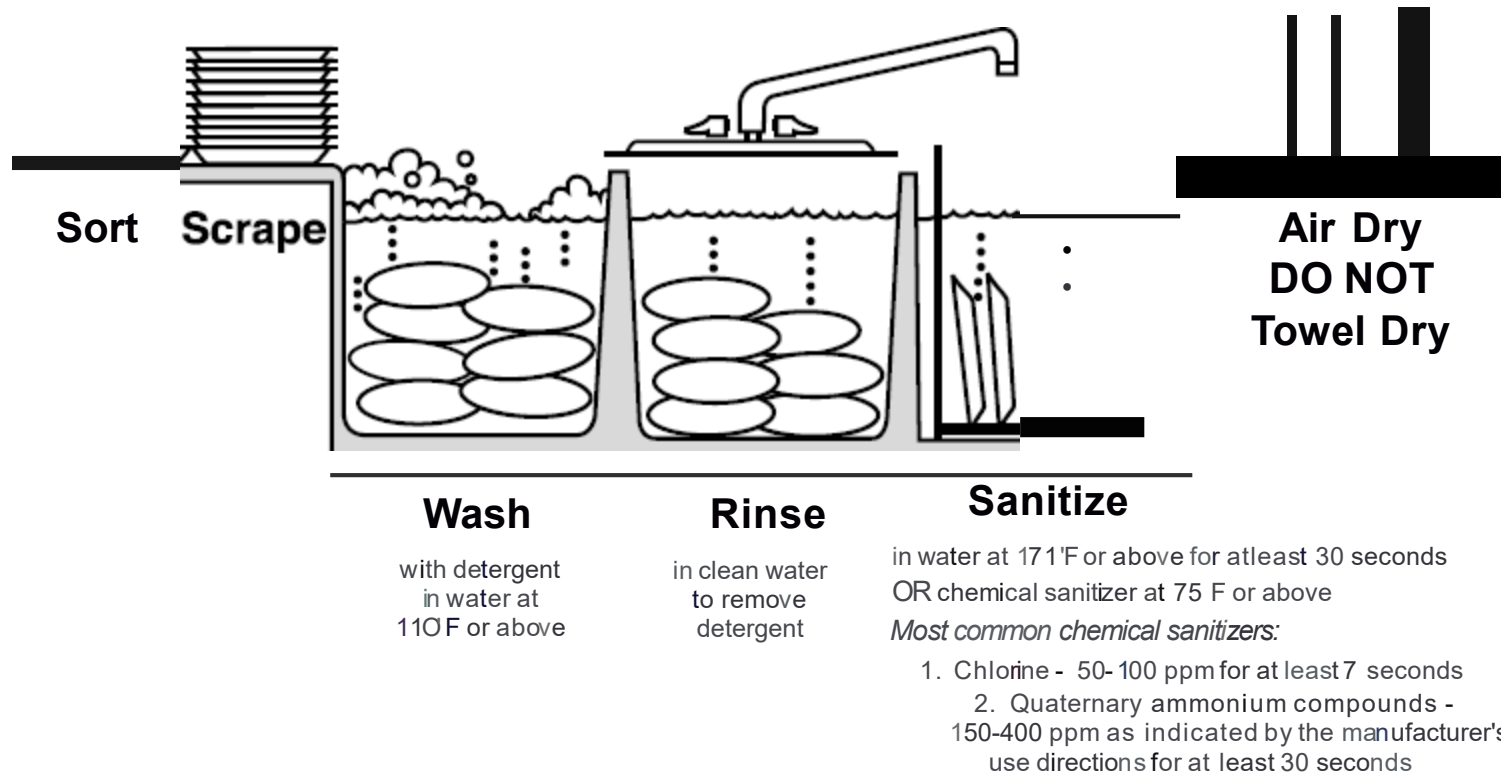
# WAREWASHING

## **Manual** (three-compartment sink)

- Step 1: Scrape and rinse, if necessary
- Step 2: Wash all items in hot water (110°F) and detergent
- Step 3: Rinse all items in clean water
- Step 4: Sanitize with chemicals by immersing each item in sanitizing solution
- Step 5: Allow to air dry (do not use a towel)



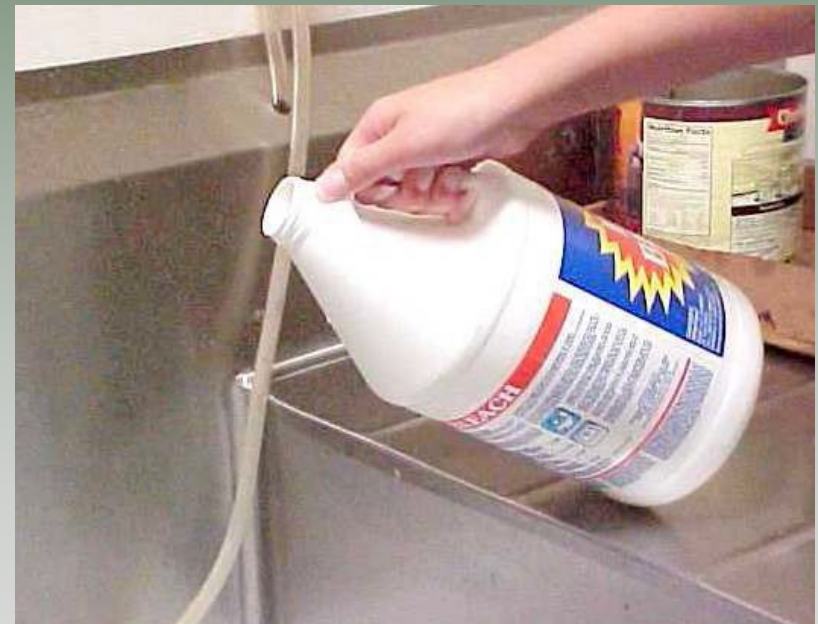
# Manual Dishwashing Procedure



# WAREWASHING

## Common Chemical Sanitizers

- Chlorine (regular unscented bleach is acceptable)
- Quaternary ammonium compounds



# CHEMICAL SANITIZERS

## Chlorine

- Concentration: 25-100 PPM (depending on the water temperature)
- Time of contact: 7-10 seconds (depending on the water temperature)



## Quaternary Ammonium Compounds

- Concentration: 150-400 PPM (follow manufacturer's recommendations)
- Time of contact: 30 seconds



## **Mechanical (Dishmachine)**

- Dishmachine must
  - Be a commercial type that automatically dispenses detergent and sanitizer, and
  - Have a data label indicating the proper operating parameters (wash temperature, cycle times, etc.), and
  - Have a temperature gauge

# DISHWASHING

## Mechanical (Dishmachine)

- Must operate by manufacturer's specifications and all cycles must function properly
- If installed after 2005, machine must incorporate a visual means to verify that detergents and sanitizers are delivered **or** a visual or audible alarm to signal if the detergents and sanitizers are not delivered to the respective washing and sanitizing cycles

# DISHWASHING

## Mechanical - Chemical

- Minimum temperature requirements
  - Wash temperature 120°F
  - Final rinse 75°F





# DISHWASHING

## Mechanical – High Temperature

- Minimum temperature requirements
  - Wash temperature 150-165°F
  - Sanitize (manifold) 180°F
  - Sanitize 160°F  
(dish surface)
- Water pressure
  - 05-30 pounds per square inch (psi)



# SANITIZATION

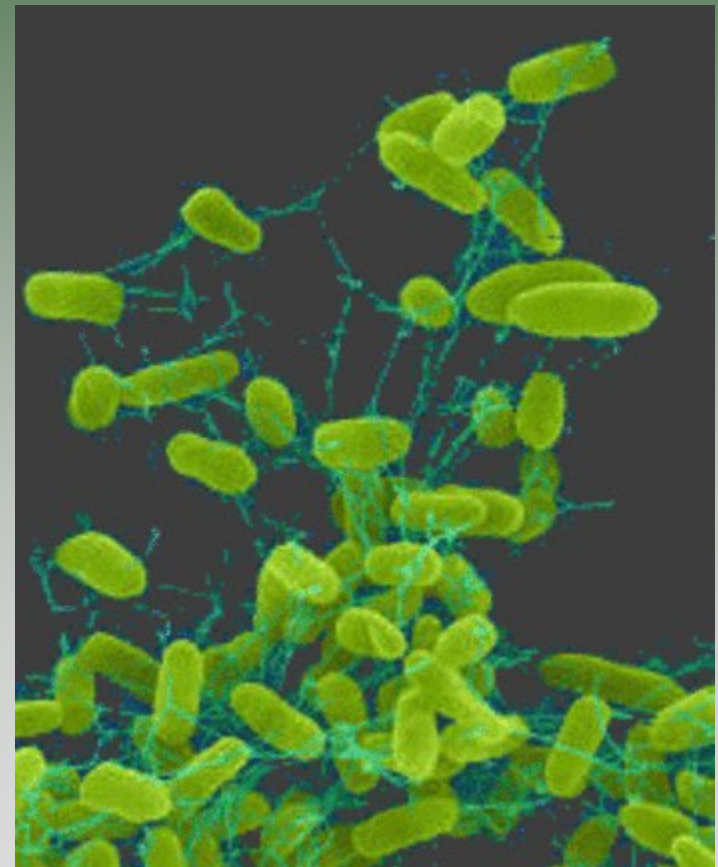
## TEST KITS – TEMPERATURE INDICATORS

- Must have chemical test strips if chemical sanitizers are used
- Must have irreversible temperature indicator such as thermolabel or max/min thermometers if hot water sanitization is used



# GOOD RETAIL PRACTICES

- The Food Code also addresses preventive measures that include practices and procedures which enable compliance with risk factors and effectively control the introduction of pathogens, chemicals and physical objects into food



# THERMOMETERS

## Measuring Air Temperature

- Thermometers must be placed in all hot and cold holding units where TCS foods are stored or held
- Thermometers must be located in the coolest area of hot holding units and in the warmest area of cold holding units

# THERMOMETERS

## Measuring Air Temperature

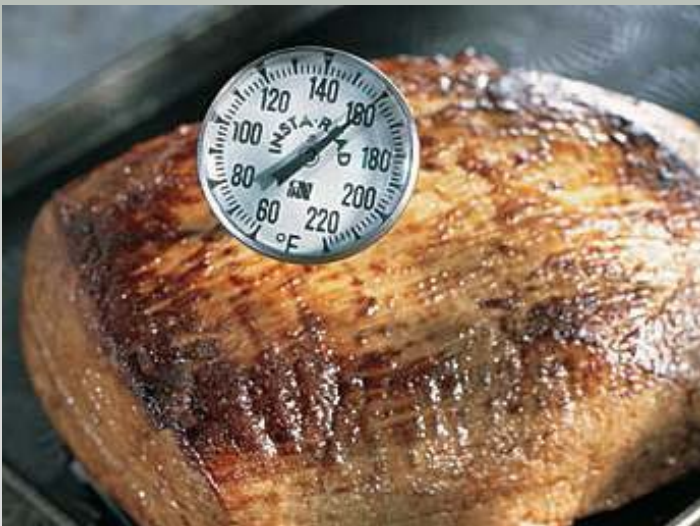
- Thermometers must be in good repair and accessible without extensive searching



Portable style



# FOOD THERMOMETERS



- Operators must provide a probe thermometer to measure food temperatures
- There are many different types of probe thermometers (bi-metallic stem, thermistor, thermocouple, etc.)

## Proper Use

- The temperature measuring area of a bi-metallic stem-type thermometer is from the tip to 1/2 inch above the dimple – this area must be submerged in the food to obtain an accurate reading
- Sometimes the dimple is low and sometimes the dimple is well up the shaft





# FOOD THERMOMETERS

- A thin tip probe thermometer that registers the temperature on the tip is required if the establishment has thin foods



# FOOD THERMOMETERS

- The thermometer must cover the intended range of use (cold foods, hot foods or both)



# FOOD THERMOMETERS

## Calibration

- Accurate thermometers are key to a good food safety system
- Probe thermometers must be accurate to  $\pm 2^{\circ}\text{F}$
- Check the accuracy of all of thermometers regularly

## How to Check Calibration - Cold

- Fill a deep cup or container with ice
- Add cold water to cover the ice and insert the thermometer into the ice water as if taking a food temperature
- Within less than 30 seconds, you should have a reading of 32°F
- If it does not read 30°F - 34°F, it is out of calibration



## How to Check Calibration - Hot



- Boil water until it reaches a rolling boil
- Carefully insert the thermometer into the boiling water as if taking a food temperature
- Within less than 30 seconds, you should have a reading of 212°F
- If it does not read 210°F - 214°F, it is out of calibration

## Calibration Tips

- Calibration should be checked for both hot and cold – the thermometer could be in calibration for one and out of calibration for the other
- Shaved ice (to create a slush) works best for cold calibration checks
- Many thermometer holders have a clip that the stem of the thermometer fits into to keep your fingers away from the heat when checking hot calibration

# FOOD THERMOMETERS

## Calibration

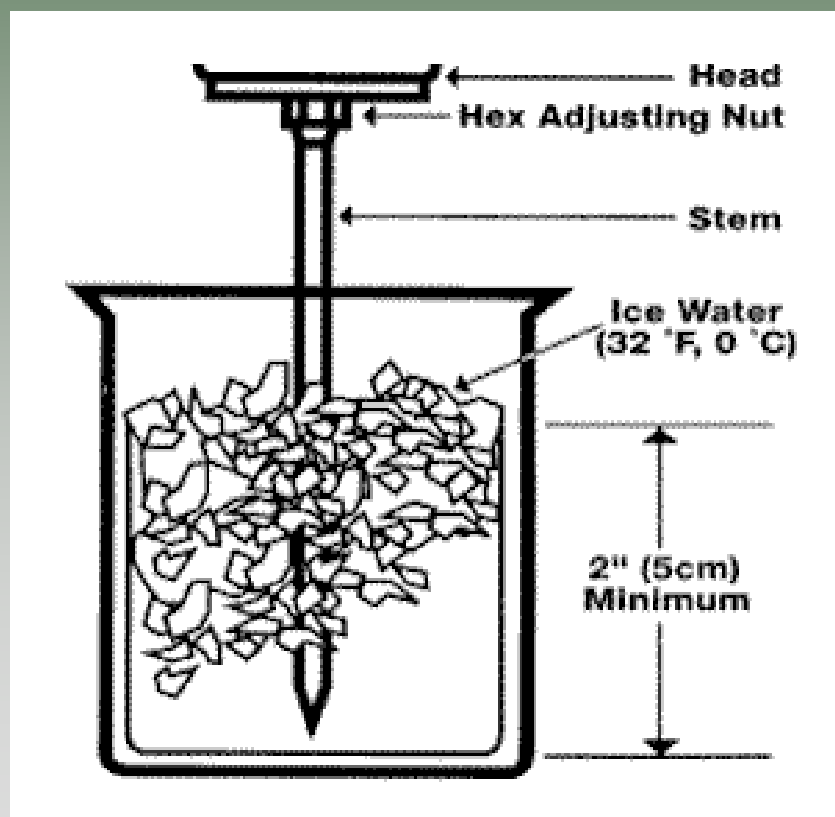
- If a bi-metallic stem dial thermometer has a nut under the head, then it is quite likely it can be recalibrated (check the manufacturer's instructions)



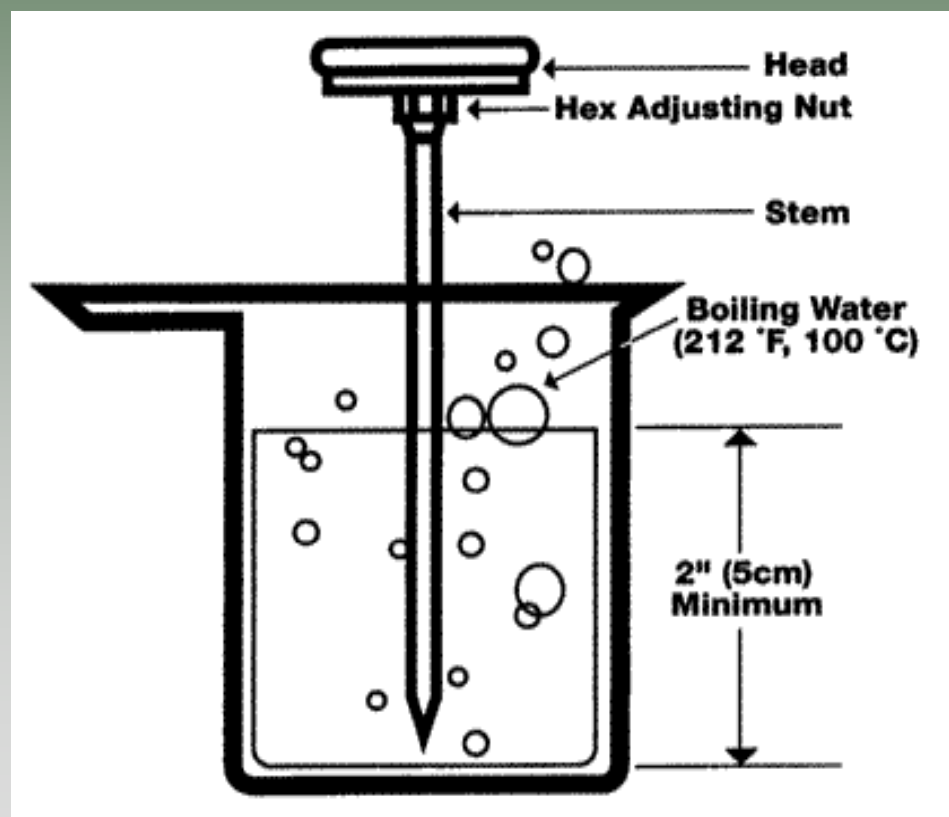


# CALIBRATION

## Cold Check



## Hot Check



# RECALIBRATION

## **Bi-metallic Stem Dial Thermometer**

- Take note of the number of degrees the thermometer is off by
- Allow the thermometer to return to room temperature
- Hold the round head with your fingers and turn the nut slightly with a pair of pliers to adjust by the number of degrees needed
- Recheck calibration in ice water or boiling water

# VERMIN CONTROL

## Prevention

- Inspect incoming shipments
- Inspect the premises
- Eliminate possible food sources and harborage areas for pests
- Prevent entry of insects and rodents
- Implement an integrated pest management program

# VERMIN CONTROL

## Presence of Vermin

- The premises shall be maintained free of insects, rodents and other pests



**6-501.111, Food Code**

# VERMIN CONTROL

## Evidence of Vermin

- Vermin leave evidence of their presence – including droppings, rub marks and chewed food and packaging



# VERMIN CONTROL

- Be sure to discard any food, food packages or single-service items that show signs of vermin contamination (including rodent tampering)



**Rodent-chewed box of straws**

# VERMIN CONTROL

- Rodents have no bladder control
- Anywhere there are droppings, there is also urine
- Clean all cans and packages before opening



**Mouse droppings**



# ANIMALS PROHIBITED

- Live animals are not allowed on the premises of a food establishment, with certain exceptions
- Exceptions:
  - Edible or decorative fish in aquariums
  - Police or security patrol dogs with a handler
  - Service animals
  - Pet dogs allowed by local permit only

**6-501.115, Food Code**

# ANIMALS PROHIBITED - EXCEPTIONS



- Service animals may only be in areas open for customer access and not used for food preparation
- Service animals must be controlled by their handler

# ANIMALS PROHIBITED - EXCEPTIONS

- Local ordinances may allow pet dogs on the premises with a local permit
- Visit the Division's website at <http://www.myfloridalicense.com/DBPR/hotels-restaurants/faq/#1496669754133-35f7b4bb-537c> for more information



# FOOD MISREPRESENTATION

- Florida law prohibits misrepresentation or undisclosed substitution of food
- Menus or any other manner used to promote or advertise items for sale must be accurate and truthful
- Be mindful of menu descriptions and items on the "blackboard" or "specials"

# FOOD MISREPRESENTATION

- Seafood must be identified with extreme diligence and care
- Advertising a specific species or a specific area of origin and substituting with a different one without informing the customer is an example of misrepresentation
- Other examples could include the use of imitation products (e.g. crab, scallop, shrimp) and naming a specific brand (e.g., Sanka©, Oreos©), specific farm or specific supplier

## **When a Plan Review is Required**

- Plan review is required for food service establishments that are:
  - Newly built
  - Converted from another use
  - Remodeled
  - Re-opened after being closed more than 1 year

# FIRE SAFETY\*

- A properly charged fire extinguisher must be present and accessible
- Exits may not be blocked
- Electrical wiring must be kept in good repair
- Gas appliances must be properly vented, installed and maintained
- Flammable/combustible items must be properly stored

**\*Fire violations will be referred to the local fire authority**



# DISASTER PREPAREDNESS

- To prepare for an emergency that interrupts water service, a good plan is to maintain an inventory of bottled water, disposable gloves and hand sanitizer for use until water is restored



# DISASTER PREPAREDNESS

- A Boil Water Notice Guideline is available on the Division's website at:  
<http://www.myfloridalicense.com/dbpr/hr/forms/documents/boilwaternotice.pdf?x40199>



# DISASTER PREPAREDNESS

- Develop a plan for minimizing loss of food product held under refrigeration by:
  - Keeping cooler doors shut
  - Using ice to help maintain food temperatures
  - Securing a refrigerated truck for temporary storage

# COSTS OF NONCOMPLIANCE

- Hospitalization and possible death of customers
- Bad publicity and bad reputation
- Temporary emergency closure
- Legal action with possible penalties imposed
- Increased insurance costs
- Loss of customers and profit
- Layoffs and permanent closure

# RECOMMENDATIONS FOR INDUSTRY

- Active managerial control of foodborne illness risk factors (purposeful incorporation of specific actions or procedures by management to attain control of foodborne illness risk factors)
- Develop and implement standard operating procedures
- Provide employees with specific training and equipment to carry out operating procedures

# RECOMMENDATIONS FOR INDUSTRY

- Incorporate critical limits and measurable standards for control of foodborne illness risk factors
- Establish monitoring procedures that focus on employee health, handwashing, food temperatures and sanitization
- Identify methods to routinely assess the effectiveness of the operating procedures



