

State of Florida Department of Business and Professional Regulation Division of Hotels and Restaurants

ALTERNATIVE OPERATING PROCEDURE (AOP)

For Allowing Barehand Contact with Ready-to-Eat (RTE) Food

Business Name					License Number			
Owner (Corporation, Partnership, Individual, etc.)					Date Completed			
Otro et Addrese et Dueines	_			Мо	nth	Day	Year	
Street Address of Busines	S							
City Zip Code			Phone Number					
Type of Establishment:	Permanent Seati	<u> </u>		Permanent with No Seats				
	Catering	MFDV	Theme Park Food Cart	. [Ter	mporary Food	d Service	
I am completing this written Alternative Operating Procedure (AOP) because I desire to have bare hand contact with ready-to-eat (RTE) food in my public food service establishment.								
The following is a description of the standard procedures and policies I will use to operate my business in order to protect the health and safety of the public.								
		REQUIRE	MENT					
•		•	are hands for each bare			•		
By identifying Specific Food preparation processes (E.g., assembling salads, garnishing plates, placing condiments on sandwiches, chopping vegetables) and specific work station(s) / employee positions where bare hand contact with RTE food occurs (E.g., cookline, salad prep table)								
	P	ROPOSED PI	ROCEDURE					
		REQUIRE	MENT					
Diagram showing that handwashing facilities located on the work stations where bare hand contact with RTE food is conducted are accessible and conveniently located								
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REQUIREMENT					
Explain how hand washing will prevent cross contamination (include how, when and where handwashing will take					
place) PROPOSED PROCEDURE					
FROFOSED FROCEDURE					
REQUIREMENT					
Explain which two or more additional control measures will be used where bare hand contact occurs (double					
handwashing, nail brushes, hand antiseptic after handwashing, paid sick leave, other control measures approved by the division)					
PROPOSED PROCEDURE					
REQUIREMENT					
Explain how management will monitor and document employee hand washing practices.					
PROPOSED PROCEDURE					
REQUIREMENT					
Explain how management will monitor and document employee adherence to the provisions of the AOP including use of additional control measures					
PROPOSED PROCEDURE					

REQUIREMENT					
Explain the corrective actions that management will take (for the potentially contaminated food as well as training of the worker) if the AOP is not followed.					
PROPOSED PROCEDURE					
TRAINING					
☐ Yes ☐ No	Training in the risk of contacting RTE foods with barehands, proper handwashing (how, when and where to wash hands), fingernail maintenance, prohibition of jewelry and good hygienic practices is provided to all identified employees before they begin using bare hand contact with RTE food.				
☐ Yes ☐ No	Employee training documentation is maintained on the premises.				
EMPLOYEE HE	EALTH POLICY				
	Written employee health policy including exclusions, restrictions and reporting requirements maintained on premises (copy attached to this form)				
☐ Yes ☐ No	Acknowledgement of health policy requirements by employees and person in charge documented				
HAND WASHIN	IG / HAND WASH SINKS				
☐ Yes ☐ No	Accessible and conveniently located hand washing sinks are installed in all areas necessary.				
	All hand washing sinks are provided with hot water (100°F), soap, disposable towels or hand drying devices and hand wash signs.				
Yes No					
WRITTEN PROCEDURES					
	Written procedures will be available at all times in the establishment and made available for review upon request.				
RULES AND REGULATIONS					
	I agree that all employees, including the operator, manager, or any supervisory position, who handle ready-to-eat foods with bare hands must comply with all requirements of the Food Code and the establishment's written alternative operating procedures.				
	I understand that if the division or other food regulatory authority is notified of a suspected foodborne illness outbreak, the division may temporarily suspend the alternative operating procedure and enforce no bare hand contact of ready-to-eat food until a determination is made by the health authority whether a foodborne illness outbreak exists or until the origin of the foodborne illness outbreak is confirmed. If the origin of the foodborne illness, specific to the implicated establishment, is determined to be a food service employee associated outbreak, the division shall continue to enforce no bare hand contact until the establishment operator verifies completion of corrective action, including remedial training of all food preparation employees.				
Additional information attached					

Important Note: Improper hand washing can increase the spread of infectious diseases. The Centers for Disease Control (CDC) estimates nationally that foodborne illness kills 3,000 people a year and 48 million more become ill. CDC estimates that 20 million cases of acute gastroenteritis are due to norovirus infection, and it is now thought that at least 50% of all foodborne outbreaks of gastroenteritis can be attributed to noroviruses. Strict hand washing after using the bathroom and before handling food items is important in preventing the spread of this virus.

SUBMITTED BY							
I understand that I must operate my business according to operation.	hese operating procedures each da	y the establishment is in					
Name (please print)	Title (please print)						
Signature	Dat	e					
Alternative Operating Procedures are not transferable							
For Division Use Only							
APPROVAL							
Alternative Operating Procedure	enied (See Comments)						
COMMENTS							
Name / Title (print)	Signature	Date					