



FOOD HYGIENE PROGRAM

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Authority and Demographics
Food and Waterborne Illness Data
Areas of Concentration
Federal Requirements for Schools



Regulatory Authority

381.0072, F.S.—64E-11, FAC



Schools

Institutions

(hospitals, nursing homes, etc.)

Childcare facilities

Civic/Fraternal Organization

Detention Facilities

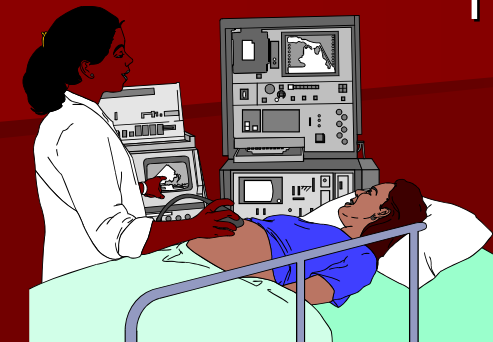
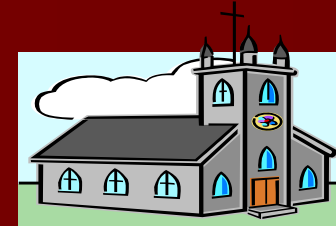
Churches

(serving or adverting to the public)

Theaters (restricted to theater food)

Bars and Lounges

(with no preparation of PHFs)



Food Program Demographics

- # of Facilities—16,400
- # of employees performing inspections—270
- # of FTEs (positions)—67
- 89% of the counties completed inspection frequency
- Average inspection time = 44.5 minutes
- Re-inspection rate = 6%

Food Program Demographics

Total # of Establishments by Type Regulated by FDOH

■ Schools	3,763	■ Hospitals/Nursing Homes	974
■ Detentions	306	■ Residentials	1,305
■ Bars/Lounges	2,012	■ Child care	3,674
■ Fraternal/Civic	1,170		
■ Movie Theaters	199		

Inspection Frequency

Risks involved	Minimum Inspection Frequency
Pre-packaged non-potentially hazardous foods only; or preparation of limited amounts of non-potentially hazardous foods only; or “limited food service establishments.”	Twice per year
Potentially hazardous foods are prepared and/or served.	Once per quarter
Facilities utilizing a full HACCP plan for food preparation.	See DOH Pamphlet “HACCP Guidelines”
Adult Day Cares and other facilities that do not receive group care inspections, that are limited food service operations and exempt from fees (as per section 64E-11.013(4)(b), F.A.C.)	Once per Year

2004 Reported Food and Waterborne Illnesses

	# Outbreaks	# Cases
Confirmed	58	1498
Suspected	117	456
Total	175	1954

2004 Reported Outbreaks of Food and Waterborne Illnesses

Etiologic Agent (most prevalent)	% of Outbreaks
Norovirus	21%
Staphylococcus	7%
Salmonella	5%

2004 Reported Cases of Food and Waterborne Illnesses

Etiologic Agent (most prevalent)	% of Cases
Norovirus	58%
B. Cereus	4%
Salmonella	5%

2004 Reported Cases of Food and Waterborne Illnesses

Method of Preparation Factor	#Outbreaks	# Cases
Cook/serve	39	228
Raw or lightly cooked	21	119
Salad w/cooked ingred.	17	60
Salad w/raw ingred.	11	341

2004 Reported Cases of Food and Waterborne Illnesses

- 2004 Most Prevalent Contributing Factors
 - hand washing
 - Inadequate refrigeration (cold holding)
 - Cross contamination
 - Inadequate hot holding
 - Improper cooling
 - Reheating

AREAS OF EMPHASIS

Licensure

Risk Analysis

- Evaluate Population
- Evaluate Quantity of Service
- Evaluate Level of Service and Preparation

AREAS OF EMPHASIS

Licensure-To Fee or Not To Fee

FREQUENCY

1 Times Per Year

(without Group Care Component)

- Limited—No Fee
 - Section 64E-11.013(4)
 - Lack all risk factors
 - No or little preparation

AREAS OF EMPHASIS

Licensure-To Fee or Not To Fee

FREQUENCY

2 Times Per Year

- Limited-with Fee
 - Preparation of limited amounts of non-potentially hazardous foods
 - Limited food service establishment as per 64E-11.002(23), FAC

AREAS OF EMPHASIS

Licensure

FREQUENCY

Quarterly Inspections

- Potentially hazardous foods are prepared or served

AREAS OF EMPHASIS

ASSESSING THE FORGOTTEN/UNSEEN

- Pre-chilled Items
- Cooling
- Thawing
- Employee Health

AREAS OF EMPHASIS

ASSESSING THE FORGOTTEN/UNSEEN

- Pre-chilled Items—64E-11.004(3), FAC
 - Potentially hazardous foods, which will be served without further cooking (such as ham salad, chicken salad, egg salad, shrimp salad, lobster salad, tuna salad, potato salad) and other mixed foods containing potentially hazardous ingredients or dressings, must be prepared from refrigerated products.

AREAS OF EMPHASIS

ASSESSING THE FORGOTTEN/UNSEEN

■ Cooling

- Potentially hazardous food requiring refrigeration after preparation shall be rapidly cooled to an internal temperature of 41 degrees Fahrenheit or below. The cooling period shall not exceed four hours.
- Must use an approved method of cooling

AREAS OF EMPHASIS

ASSESSING THE FORGOTTEN/UNSEEN

■ Thawing

- Potentially hazardous foods that will not be cooked must be thawed, using an approved method and not allowed to exceed 41°F during the thawing process.

AREAS OF EMPHASIS

ASSESSING THE FORGOTTEN/UNSEEN

- Employee Health--64E-11.005(1), FAC
 - Only healthy people are allowed to handle food and equipment. Food contamination can come from a sick person or a carrier of a disease (a sick or well person that may not have symptoms). If you have been exposed to a communicable disease, approval may be required from a physician before reporting to work.

AREAS OF EMPHASIS

Employee Practices

64E-11.011 Procedure When Infection Is Suspected.

When the department has reasonable cause to suspect possibility of disease transmission from any food service establishment employee, the department shall secure a morbidity history of the suspected employee, or make other such investigation as may be indicated and take appropriate action. The department may require any or all of the following measures:

AREAS OF EMPHASIS

Employee Practices

64E-11.011 Procedure When Infection Is Suspected.

- (1) Immediate exclusion of the employee from all food service establishments.
- (2) Immediate closure of the food service establishment concerned until, in the opinion of the department, no further danger of disease outbreak exists.
- (3) Restriction of the employee's service to some area of the establishment where there would be no danger of transmitting the disease.
- (4) Adequate medical and laboratory examination of the employee or other employees.

AREAS OF EMPHASIS

Employee Practices

- These communicable diseases or symptoms should be reported to your supervisor:

Diseases cause by:

- Norovirus
- Salmonella
- Shigella
- Hepatitis A
- E. coli

Symptoms:

- Diarrhea
- Vomiting
- Jaundice
- Sore throat with Fever

AREAS OF EMPHASIS

PERSONNEL

64E-11.005(2)(b) & (c), FAC

- Fingernail restriction-mandatory glove use
 - Food employees' fingernails can not (1) exceed one-eighth inch (2) wear polished nails (3) wear artificial nails; unless....they were intact gloves in good repair



AREAS OF EMPHASIS

MANAGER CERTIFICATION

64E-11.012(1)(a), FAC

Establishments required to meet manager certification requirements must have a certified manager present

- (1) when three or more employees are engaged in storing, preparing, displaying, or serving food
- (2) when serving a highly susceptible population.
- (3) Includes privatized schools

AREAS OF EMPHASIS

Civic Organizations--64E-11.002(4)

- Has an IRS designation as a 501(c)(4) entity;
or
- Is a chartered body of citizens, recognized by the city or county and exists for the common good and general welfare of the community
- Examples: Rotary, Civitan, Kiwanis
- Can be determined by evaluating Articles of Incorporation, which are accessible via the internet or can be requested

FEDERAL REQUIREMENTS FOR SCHOOLS

CHILD NUTRITION AND WIC REAUTHORIZATION ACT

SCHOOLS (Government subsidized food
service)

Changes:

- School Lunch Programs:
 - Minimum inspection frequency-2x/year
 - Mandatory posting of inspection reports and internal auditing
 - HACCP Implementation



FOOD HYGIENE PROGRAM

QUESTIONS?

