

Summary of Food Safety Regulatory Agencies in Florida

January, 2008: Please, always check the agency Web sites for the latest regulations.

The Florida Department of Business and Professional Regulation (F-DBPR or DBPR)

- Regulates restaurants, theme park food carts, caterers, vending machine (with potentially hazardous foods), mobile food carts, food booths at festivals, carnivals and fairs.
- Food Code 2001
- Temperature danger zone is 41-135° F
- Website: <http://www.myflorida.com/dbpr/>

The Florida Department of Health (FDH)

- Regulates public and private schools, childcare facilities, institutions (hospitals, nursing homes, community based facilities, etc.), fraternal and civic organizations, bars and lounges, theaters, mobile units and DOH permitted facilities.
- Using 1999 and 2001 Food Code; updates are expected in 2008.
- Temperature danger zone is 41-140° F
- Website: <http://www.doh.state.fl.us/environment/community/food/default.html>
- To access Ric Mathis's presentation from the [2007 MultiState Food Safety Update](#), click this link:
<http://foodsafety.ifas.ufl.edu/inservices/2007/pdfs/DOH%202007%20FOOD%20HYGIENE%20PROGRAM-UFIFAS%20.pdf>

The Florida Department of Agriculture and Consumer Services (FDACS or DACS)

- Regulates retail food stores, including supermarkets, grocery stores, convenience stores, warehouses, processors in addition to minor food outlets, and mobile food units/semi-permanent vendors that limit their sells to prepackaged foods/beverages and or preparation of drinks, popcorn and bakery items.
- Food processing facilities including seafood processing, bakeries, fresh sprouts and fresh juice producing facilities.
- Food Code 2001
- Temperature danger zone is 41-135° F
- Website: <http://www.doacs.state.fl.us/fs/programs.html>