



# FOOD HYGIENE PROGRAM

Presented By:

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# Regulatory Authority

381.0072, F.S.

## Chapter 64E-11, FAC

Schools



Institutions

(hospitals, nursing homes, etc.)

Childcare facilities

Civic/Fraternal Organization

Detention Facilities

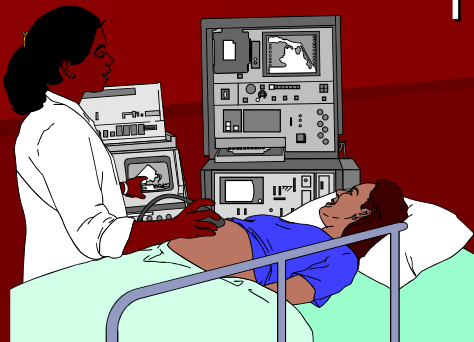
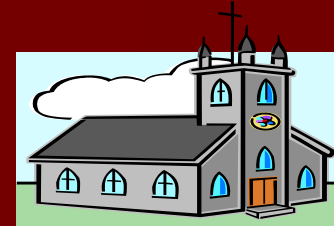
Churches

(serving or adverting to the public)

Theaters (restricted to theater food)

Bars and Lounges

(with no preparation of PHFs)



# 2005 Reported Food and Waterborne Illnesses

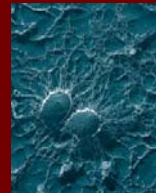
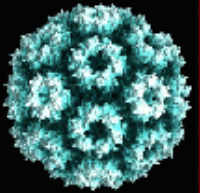


	# Outbreaks	# Cases
<b>Confirmed</b>	<b>33</b>	<b>1617</b>
<b>Suspected</b>	<b>98</b>	<b>400</b>
<b>Total</b>	<b>131</b>	<b>2017</b>



# 2005 Reported Outbreaks of Food and Waterborne Illnesses

Etiologic Agent (most prevalent)	% of Outbreaks
Norovirus	9%
Staphylococcus	9%
Salmonella	6%





# 2005 Reported Cases of Food and Waterborne Illnesses

Etiologic Agent (most prevalent)	% of Cases
*C. Perfringens	9%
Norovirus	6%
Salmonella	4%

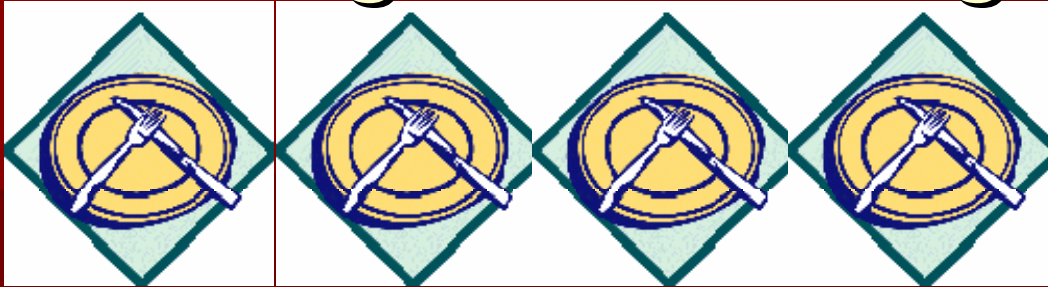
\*The largest outbreak reported in 2005 was the statewide Cyclospora outbreak, which accounted for 29.5% of all outbreak-related cases.

# 2005

## Most Prevalent Contributing Factors

Contributing Factor	#Outbreaks	# Cases
Inadequate Cleaning	24	155
Improper Handwashing	31	126
Inadequate cold holding	47	326
Improper hot holding	16	159
Improper Reheating	18	333

# Food Program Demographics



- # of Facilities—16,929
- # of employees performing inspections—270
- # of FTEs (positions)—67
- 83% of the counties completed inspection frequency
- Average inspection time = 39.5 minutes
- Re-inspection rate = 6%

# Total # of Establishments by Type Regulated by FDOH

■ Schools	3,884	■ Hospitals/Nursing	
■ Detentions	302	■ Homes	992
■ Bars/Lounges	2,051	■ Residentials	1,331
■ Fraternal/Civic	1,174	■ Child care	3,847
■ Movie Theaters	196	■ Limited	1,457
■ County Ordnce.	950	■ Other	745

# Inspection Frequency

<b>Risks involved</b>	<b>Minimum Inspection Frequency</b>
<b>Pre-packaged non-potentially hazardous foods only; or preparation of limited amounts of non-potentially hazardous foods only; or “limited food service establishments.”</b>	<b>Twice per year</b>
<b>Potentially hazardous foods are prepared and/or served.</b>	<b>Once per quarter</b>
<b>Facilities utilizing a full HACCP plan for food preparation.</b>	<b>See DOH Pamphlet “HACCP Guidelines”</b>
<b>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.)</b>	<b>Once per Year</b>



# PROGRAM EVALUATIONS at CHDS



# CHD PROCESS

## ■ Evaluation Areas

- Five Scoring: Staffing; Data and Records Management; Equipment and References; Training; Customer Satisfaction/Internal Activities
- One Non-Scoring Area: Field Observation

# CHD SCORING MECHANISM

## ■ Major Emphasis

- Proper Completion of Inspection Records
- Sufficient Staffing
- Equipment
- Local Field Evaluations by Supervisor (Q/A)

# CHD RATING SYSTEM

Excellent	90%-100%
Good	89%-80%
Fair	79%-70%
CAP	69%-60%
Re-Evaluation	59% or below

# 2006 SCORING RESULTS

Excellent	90%-100%	65%
Good	89%-80%	20%
Fair	79%-70%	10%
CAP	69%-60%	5%
Re-Evaluation 59% or below		0%

(Represents 20 county health departments)

# ESTABLISHMENT EVALUATIONS



# Integrating Violation Data

- Most Prevalent Violations for **2005-2006**
  - **Statewide Ranking**
    - Unclean equipment ~ 14%
    - Food Containers ~ 9%
    - Refrigeration/Thermometer ~ 8%
    - Improper hand washing ~ 6%
    - Inadequate cold holding ~ 5%
    - Inadequate hot holding ~ 5%

# 2005

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# TEACHABLE MOMENTS

## Section 64E-11.004(2), FAC

- Holding Temperatures
  - keep refrigerated foods at 41°F or lower
  - keep hot foods at 140°F or above
  - never hold cooked foods at room temperature except during preparation

# TEACHABLE MOMENTS

## Section 64E-11.004(3), FAC

- Holding Temperatures
  - prepare salads made with PHFs with chilled ingredients using minimal hand contact

# TEACHABLE MOMENTS

## Section-64E-11.004(3), FAC

- Rapidly cool PHFs to an internal temperature of 41°F or below by:
  - placing in shallow pans,
  - separating into smaller or thinner portions,
  - using rapid cooling equipment,
  - use an ice water bath,
  - adding ice as an ingredient

# TEACHABLE MOMENTS

FOOD TEMPERATURES MUST BE PERIODICALLY CHECKED WITH A PROBE THERMOMETER



# TEACHABLE MOMENTS

## Section 64E.005(5)

### Employee Practices

#### – Handwashing-

- Proper glove use
  - Always wash hands prior to initially putting on gloves or replacing gloves
  - Gloves must be worn when fingernails are polished, artificial, or exceed one-eighth inch.
- Wash hands and exposed portions of arms:
  - After touching unwashed parts of the body
  - After using the toilet room
  - After coughing, sneezing, using tobacco, eating

# TEACHABLE MOMENTS

## Section-64E-11.005(5)

### Employee Practices

#### – Handwashing–

- Wash hands and exposed portions of arms:
  - Before working with exposed food, clean equipment/utensils, unwrapped single service items
  - During food preparation, as often as necessary to remove soil and contamination and prevent cross-contamination
  - When switching between raw foods and working with ready-to-eat foods
  - After engaging in other activities that contaminate the hands

# TEACHABLE MOMENTS

## Section- 64E-11.007(5)

### Employee Practices

#### – Handwashing Facilities

- Proper placement and adequate handwashing sinks (accessible and convenient)
- Adequate supplies at handwashing sink
- Handwashing sink with hot water
- Handwashing sign at handwashing sink

# TEACHABLE MOMENTS

## Section-64E-11.004(13)&(14)

### Employee Practices

#### – Food Container –

- Proper labeling of foods
- No food stored on un-drained ice, in dressing rooms, vestibules, locker rooms, etc.
- No food stored underneath exposed sewer or water lines
- No food stored on floor, must meet 6" height requirement, on racks that are easily movable
- Food must be properly date marked

# TEACHABLE MOMENTS

## Section-64E-11.006(4)

### Employee Practices

#### – Cleanliness of Equipment–

- Utensils properly sanitized
- Utensils stored clean
- Clean food contact surfaces (can openers, cutting boards, mixers)
- Clean nonfood contact surfaces (oven doors, carts)

# QUESTIONS