



**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)

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**2005 Reported  
 Food and Waterborne Illnesses**



	<b># Outbreaks</b>	<b># Cases</b>
<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>

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## 2005 Reported Outbreaks of Food and Waterborne Illnesses

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




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## 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.

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## 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

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## 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%

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## Total # of Establishments by Type Regulated by FDOH

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

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## 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

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# PROGRAM EVALUATIONS at CHDS



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## 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

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## CHD SCORING MECHANISM

### ■ Major Emphasis

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

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## CHD RATING SYSTEM

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

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## 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)

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## ESTABLISHMENT EVALUATIONS



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## 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%

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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

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## TEACHABLE MOMENTS

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

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

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## 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

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## TEACHABLE MOMENTS

FOOD TEMPERATURES MUST BE PERIODICALLY CHECKED WITH A PROBE THERMOMETER



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**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

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**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

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**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

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**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

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**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)

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**QUESTIONS**

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