

Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at <http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>. The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **64E-11.003(3).** All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display. Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **64E-11.003(2).** PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.
23. **64E-11.003(2).** PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **64E-11.003(4).** Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **64E-11.003(2).** Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.
40. **64E-11.003(3).** Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Slash-resistant and cloth gloves used properly.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.
52. **64E-11.003(5)(b).** Sewage and waste water disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **64E-11.003(5).** Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty-foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.