



Authority

Food Products

Milk, Milk Products and Frozen Desserts

Classification and Sale of Poultry and Eggs

Food Products

Poultry

Eggs

Water Vending Machines

Milk, Milk Products and Frozen Desserts

Chapter 500 F.S.

Chapter 502 F.S.

Chapter 583 F.S.

Rule 5K-4, F.A.C.

Rule 5K-5, F.A.C.

Rule 5K-6, F.A.C.

Rule 5K-9, F.A.C.

Rule 5K-10, F.A.C.

Division of Food Safety

Division Team

- ***Division Office***
 - ***Permitting – Ms. Beth Evans***
 - ***Enforcement – Ms. Melissa Sam***
 - ***Information Technology – Ms. Alina Pace***
 - ***Budget – Mr. Bruce Zahradnick***
 - ***Administrative Support***
- ***Bureau of Food Inspection – Chief Matt Colson***
- ***Bureau of Dairy Industry – Chief Zach Conlin***
- ***Bureau of Laboratories – Chief Diane Pickett***

Division of Food Safety



TESTING LABORATORIES

Analyze Food Samples

Chapter 500, Florida Statutes

Current Staffing: *74 Biologist, Chemist, and Technician FTEs*

Why this activity?

- *Identify and prevent the adulteration of food products and spread of foodborne illness*
- *Allows for the removal of the food product(s) from commerce and/or equipment from use when determined to be contaminated*

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RETAIL FOOD INSPECTION

Permit Retail Food Establishments

Chapter 500, Florida Statutes

- *Primarily grocery stores and convenience stores*
- *Establishments selling packaged food items as the predominant mode of food sales or distribution*
- *Inspectors ensure compliance with applicable state regulations*
 - *Consumer food complaints; assist with the investigation of foodborne illnesses; collect food samples; perform environmental sampling; and evaluate special processes occurring at retail establishments*
- *Industry Education*
- *Inspectors are standardized for consistency*

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Permit Retail Food Establishments

Chapter 500, Florida Statutes

Current Staffing: *99 Field Inspection FTEs*

Current Activity: *40,393 retail food establishments*

Why this activity?

- *Helps ensure food products held and sold to consumers in Florida are safe and not contaminated*
- *Helps reduce the possibility of foodborne illnesses*

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Most Common Citations – Convenience Stores

1. 3,070 - Physical facilities cleaning not done as often as necessary to keep them clean or during periods when the least amount of food is exposed such as after closing. 6-501.12
2. 2,602 - Physical facilities not maintained in good repair. 6-501.11
3. 2,347 - Person in charge or food establishment employee is not a certified food protection manager who has passed a test through a recognized accredited certification program as specified in the FDA Food Code. 2-102.11(B)
4. 2,265 - Handwashing sink or group of adjacent handwashing sinks not provided with either individual, disposable towels, continuous towel system, high velocity pressurized air at ambient temperature, or heated-air hand drying device. 6-301.12 Pf
5. 2,261 - Non food-contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues. 4-602.13

Food Establishment Plan Review

- *Assists businesses to help ensure they construct and design facilities in conformance with the Food Code*
- *Voluntary fee-for-service program for permittees*
- *Construction plans reviewed for compliance and compatibility with construction standards, the Food Code, and the Code of Federal Regulations (CFR)*

Current Staffing: *1 Full-Time Reviewer and 1 part-time OPS assisting reviewer*

Current Activity: *358 Plan reviews conducted in 2018*

Why this activity?

Avoidance of extra costs and violations

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Hemp Food Establishment Permitting

- Establishments selling Hemp Extract as food will be considered food or dairy establishments and permitted accordingly.
- Entities selling Hemp Extract as food will be inspected by the Bureaus of Food Inspection or Dairy Industry.
- Requirements will be the same as existing requirements for food and dairy establishments.
- Requirements will also include any specific provisions listed in these rules and/or in the “Hemp Law.”
- Notice of Proposed Rule Closes October 31, 2019.

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Hemp Extract Sampling

- Hemp Extract for food will be sampled in the field as any other food or dairy commodity.
- Products will be tested against contaminant levels already established for food and dairy products.
- Products will also be tested for any specific contaminants or levels specified in these rules.
- Adulterated or misbranded products will generally be removed from commerce.
- Additional labeling requirements in s. 581.217, FS

Division of Food Safety

Questions?

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Director

Division of Food Safety

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<http://www.FDACS.gov/Divisions-Offices/Food-Safety>