By Senator Thompson

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12-00275B-14 20141072

A bill to be entitled An act relating to food allergies; amending s. 509.039, F.S.; revising the requirements for obtaining a certification as a food service manager to include the viewing of a video about food allergies; amending s. 509.101, F.S.; requiring operators of public food service establishments to display a poster having information regarding food allergy awareness which is developed by the Division of Hotels and Restaurants within the Department of Business and Professional Regulation, in consultation with Food Allergy Research & Education, Inc., and the Florida Restaurant and Lodging Association; providing criteria for the poster; requiring operators of public food service establishments to include a notice to customers of a customer's obligation to inform a server about his or her food allergy; requiring the division to establish the notice; providing a public food service establishment immunity from liability under certain circumstances; requiring the division to develop a program for public food service establishments to be designated as "Food Allergy Friendly" and maintain a listing of public food service establishments receiving that designation on its website; providing that participation in the program is voluntary; requiring the division to adopt rules; amending s. 509.261, F.S.; authorizing the division to fine, suspend, or revoke the license of a public food service establishment under certain circumstances;

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providing an effective date.

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Be It Enacted by the Legislature of the State of Florida:

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Section 1. Section 509.039, Florida Statutes, is amended to read:

509.039 Food service manager certification.—It is The duty of the division shall to adopt, by rule, food safety protection standards for the training and certification of all food service managers who are responsible for the storage, preparation, display, or serving of foods to the public in establishments regulated under this chapter. The standards adopted by the division must shall be consistent with the Standards for Accreditation of Food Protection Manager Certification Programs adopted by the Conference for Food Protection. The division shall adopt these standards are to be adopted by the division to ensure that, upon successfully passing a test that is, approved by the Conference for Food Protection and upon viewing a video regarding food allergies which is approved by the division, in consultation with Food Allergy Research & Education, Inc., and the Florida Restaurant and Lodging Association, a manager of a food service establishment shall have demonstrated a knowledge of basic food protection practices. The division may contract with an organization offering a training and certification program that complies with division standards and results in a certification recognized by the Conference for Food Protection to conduct an approved test, provide viewing of an approved video, and certify all test results to the division. Other organizations offering programs that meet the same requirements

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may also conduct approved tests, provide viewing of an approved video, and certify all test results to the division. The division may charge the organization it contracts with a fee of up to not more than \$5 per certified test to cover the administrative costs of the division for the food service manager training and certification program. A manager All managers employed by a food service establishment must pass have passed an approved test and view a video regarding food allergies which is approved by the division, in consultation with Food Allergy Research & Education, Inc., and the Florida Restaurant and Lodging Association. The division shall issue and received a certificate attesting to the passing of the test and viewing of the video thereto. A manager hired after July 1, 2014, has Managers have a period of 30 days after employment to pass the required test and view an approved video. Each All public food service establishment shall establishments must provide the division with proof of food service manager certification upon request, including, but not limited to, at the time of any division inspection of the establishment. The ranking of food service establishments is also preempted to the state; provided, however, that any local ordinance ordinances establishing a ranking system in existence before prior to October 1, 1988, may remain in effect.

Section 2. Section 509.101, Florida Statutes, is amended to read:

509.101 Establishment rules; posting of notice; food service inspection report; maintenance of guest register; mobile food dispensing vehicle registry; posting of notice for food allergies; food allergy friendly designation.—

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(1) An Any operator of a public lodging establishment or a public food service establishment may establish reasonable rules and regulations for the management of the establishment and its guests and employees; and each guest or employee staying, sojourning, eating, or employed in the establishment shall conform to and abide by these such rules and regulations so long as the guest or employee remains in or at the establishment. These Such rules and regulations shall be deemed to be a special contract between the operator and each guest or employee using the services or facilities of the operator. These Such rules and regulations shall control the liabilities, responsibilities, and obligations of all parties. Any rules or regulations established pursuant to this section shall be printed in the English language and posted in a prominent place within the such public lodging establishment or public food service establishment. In addition, an any operator of a public food service establishment shall maintain the latest food service inspection report or a duplicate copy on premises and shall make it available to the public upon request.

establishment shall to maintain at all times a register, signed by or for guests who occupy rental units within the establishment, showing the dates upon which the rental units were occupied by such guests and the rates charged for their occupancy. The operator shall maintain the This register shall be maintained in chronological order and make it available for inspection by the division at any time. An operator Operators need not make available a register that is registers which are more than 2 years old.

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(3) It is the duty of Each operator of a public food service establishment that provides commissary services shall to maintain a daily registry verifying that each mobile food dispensing vehicle that receives such services is properly licensed by the division. In order that such licensure may be readily verified, each mobile food dispensing vehicle operator shall permanently affix in a prominent place on the side of the vehicle, in figures at least 2 inches high and in contrasting colors from the background, the operator's public food service establishment license number. Before Prior to providing commissary services, each public food service establishment must verify that the license number displayed on the vehicle matches the number on the vehicle operator's public food service establishment license.

- (4) Each operator of a public food service establishment shall:
- (a) Display in a prominent place within the public food service establishment a poster having information regarding food allergy awareness which is developed by the division, in consultation with Food Allergy Research & Education, Inc., and the Florida Restaurant and Lodging Association. The poster must include, but need not be limited to, information regarding the risk of an allergic reaction; and
- (b) Include on all menus a notice regarding a customer's obligation to inform the server about any food allergy that the customer may suffer from and the public food service establishment's immunity from liability for injury, death, or property damage if the customer fails to inform the server of the food allergy. The division, in consultation with Food

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Allergy Research & Education, Inc., and the Florida Restaurant and Lodging Association, shall establish the notice.

- (5) A public food service establishment is not liable for an injury suffered by, a death of, or property damage caused by a customer due to his or her food allergy that the customer fails to inform the server about.
- (6) The division shall develop a program for public food service establishments to be designated "Food Allergy Friendly" and shall maintain a listing of public food service establishments receiving that designation on its website.

  Participation of a public food service establishment in the program is voluntary, and the division shall adopt rules for the designation, which must include, but need not be limited to, maintaining on the premises and making available to the public a master list of all the ingredients used in preparation of each food item that is available for consumption at the public food service establishment.

Section 3. Subsection (10) is added to section 509.261, Florida Statutes, to read:

509.261 Revocation or suspension of licenses; fines; procedure.—

(10) The division may fine, suspend, or revoke the license of any public food service establishment if the establishment is not in compliance with the requirements of s. 509.101(4).

Section 4. This act shall take effect July 1, 2014.