

By Representatives Melvin, Culp and D. Prewitt

1 A bill to be entitled
2 An act relating to public food service
3 establishments; amending s. 509.032, F.S.;
4 providing that certain rules adopted by the
5 Division of Hotels and Restaurants shall
6 provide flexibility and alternative methods of
7 achieving food protection and minimizing hand
8 contact with foods whenever practical;
9 providing an effective date.

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

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13 Section 1. Paragraph (d) of subsection (2) of section
14 509.032, Florida Statutes, 1996 Supplement, is amended to
15 read:

16 509.032 Duties.--

17 (2) INSPECTION OF PREMISES.--

18 (d) The division shall adopt and enforce sanitation
19 rules consistent with law to ensure the protection of the
20 public from food-borne illness in those establishments
21 licensed under this chapter. These rules shall provide the
22 standards and requirements for obtaining, storing, preparing,
23 processing, serving, or displaying food in public food service
24 establishments, approving public food service establishment
25 facility plans, conducting necessary public food service
26 establishment inspections, cooperating and coordinating with
27 the Department of Health ~~and Rehabilitative Services~~ in
28 epidemiological investigations, and initiating enforcement
29 actions, and for other such responsibilities deemed necessary
30 by the division. Such rules shall provide flexibility and
31 alternative methods of achieving food protection, including

1 alternative time and temperature combinations for cooking
2 foods that achieve equivalent lethality, and minimizing hand
3 contact with foods whenever practical.

4 Section 2. This act shall take effect October 1, 1997.

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7 HOUSE SUMMARY

8 Provides that rules of the Division of Hotels and
9 Restaurants of the Department of Business and
10 Professional Regulation with respect to sanitation shall
11 provide flexibility and alternative methods of achieving
12 food protection, including alternative time and
13 temperature combinations for cooking foods that achieve
14 equivalent lethality, and minimizing hand contact with
15 foods whenever practical.
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