4/23/2008 4:37 PM

Bill No. CS for CS for CS for SB 2016



CHAMBER ACTION

Senate House Floor: 1/RS/2R

Senator Crist moved the following amendment:

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Senate Amendment (with title amendment)

Between line(s) 321 and 322, insert:

- (c) Each toilet facility located on the premises of the public food service establishment must be completely enclosed and provided with a tight-fitting, self-closing door or have entrances and exits constructed in such a manner as to ensure the privacy of occupants. Such door may not be left open except during cleaning or maintenance.
- (d) Toilet facilities that are used by patrons must be situated so that a patron does not pass through food-preparation or utensil-washing areas.
 - (e) Toilet fixtures must be cleanable.

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- (f) Toilet facilities, including rooms and fixtures, must be kept clean and in good repair.
- (g) The floors must be made of a nonabsorbent material and cleaned daily. The requirement that floors be made of a nonabsorbent material applies only to public food service establishments that are constructed or substantially remodeled on or after July 1, 2008.
- (h) Receptacles must be provided for waste material and such receptacles must contain a trash-can liner and must be covered. Receptacles must be emptied as necessary to prevent excessive accumulation of waste material.
- (i) A supply of hand-cleansing, antibacterial soap or detergent must be available in each toilet facility, and running water must be available at each hand-washing sink within a toilet facility. A supply of sanitary towels or a hand-drying device providing heated air must be located in each toilet facility. Applicable to public food service establishments that are constructed or substantially remodeled on or after July 1, 2008, hot and cold running water must be available at each hand-washing sink within a toilet facility, and hand-washing sinks that have an automatic shut-off must run for a minimum of 20 seconds. Handwashing sinks, soap dispensers, hand-drying devices, and all related fixtures must be kept clean and in good repair.
- (j) A supply of toilet tissue must be provided in each toilet stall at all times.
- (k) Each toilet facility must be lighted and ventilated. This requirement applies only to public food service establishments that are constructed or substantially remodeled on or after July 1, 2008.

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(1) A sign or poster that notifies food service employees to wash their hands must be provided at each hand-washing sink used by public food service employees and must be clearly visible to the food service employees.

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This section does not apply to restrooms in a public airport as defined in s. 330.27 which are not located within a public food service establishment.

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55 56 ======= T I T L E A M E N D M E N T ========= And the title is amended as follows:

On line(s) 33, after the semicolon, insert:

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providing the minimum sanitation standards for toilet facilities in food service establishments; providing certain exemptions; providing an exemption for a restroom in a public airport;