



STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION

Florida's Future...
**Right Here.
Right Now.**

October 11, 2001

Jeb Bush
Governor

Kim Binkley-Seyer
Secretary

Tory Willington
Safe Food Systems, Inc.
2780 East Oakland Boulevard
Ft. Lauderdale, FL 33306

RE: Food Safety Certification Program Review

Division of Hotels &
Restaurants

Office of Program Policy

1940 North Monroe Street

Tallahassee, Florida

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Dear Tory Willington:

The Division of Hotels and Restaurants has reviewed the food safety certification program submitted pursuant to Section 509.049, Florida Statutes, and has determined that it is in substantial compliance with the standards and criteria adopted by the Division for food safety training. This program is therefore approved for utilization by any public food service establishment for the required training of its food handler employees, subject to the following conditions:

1. Any minor curriculum deficiencies noted upon review and designated by attachment to this letter must be corrected within 45 days of this letter. If there were no noted deficiencies, there will be no attachment to this letter of approval.
2. All program training materials, trainee database information, program policies, and other records related to food safety program training must be maintained and immediately made available for review by the Division upon request.
3. The Division will be permitted at any time to audit and observe administration of this program to employee trainees, or otherwise verify course content and training.
4. The food safety training curriculum areas may not be deleted or reduced, but must continue to meet or exceed the food safety training standards established by the Division, as amended from time to time.

The Division may revoke its approval of any program that fails to comply with the above-cited conditions. It is recommended that you keep a copy of this letter at each establishment utilizing this training program.

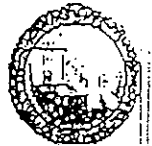
Sincerely,

Rita Johnson, R.S.
Acting Biological Administrator



IMPORTANT INFORMATION

for Florida's Hospitality Industry



ATTENTION: Public Food Service Establishments Number: 2000-08 Date: 2000 December 29

SUBJECT: *Food Service Employee Training, Part 3* Susan R. McKinley, Director

FOOD SERVICE EMPLOYEE TRAINING INFORMATION

The 2000 Florida Legislature enacted changes to Chapter 509, Florida Statutes (FS), regarding Food Service Employee Training. Current law requires that all food service employees receive task-specific food safety training upon employment, and also that appropriate training be immediately provided when new tasks are assigned. *These provisions remain in effect, and all operators should currently be in compliance with this requirement.* The new employee training requirements are as follows:

- 1 By January 1, 2001 - All food service employees who are responsible for storage, preparation, display, or service of foods in public food service establishments regulated by the Division of Hotels and Restaurants must be trained and certified on the food safety standards set forth in Section 61C-4.023(6), Florida Administrative Code, and the edition of the U.S. Food and Drug Administration Food Code currently adopted by the division. Training topics include professional hygiene and foodborne disease prevention.
- 2 All food service employees hired November 1, 2000, or later must complete training within 60 days of employment.
- 3 As required by law, the division has contracted with a non-profit organization to provide training. The Florida Restaurant Association (FRA) is available to provide the required food safety training for those establishments who do not submit their programs for approval. The FRA's program is called *ServSafe-with-SafeStaff*. You may contact FRA at 1-866-FRA-SAFE (1-866-372-7233) or www.fra.com for information concerning this program. All employees utilizing the FRA ServSafe-with-SafeStaff Training Program Provider will be provided proof that they have been certified.
- 4 Currently, there are 82 training programs in addition to the FRA's that have been approved by the division. A list of these approved programs can be accessed through the *MyFlorida.com* website. This list will be updated on a weekly basis as new programs are approved. All licensees and the contracted Training Program Provider must maintain at all times on the premises written documentation of food service employees they have trained. Records will be reviewed periodically by the division.
- 5 Training certification is valid for three (3) years, at which time training must be repeated.

Compliance Schedule

The division will implement compliance with the statutory requirements in the following manner:

- 1 First routine inspection after January 1, 2001: Inspectors will request proof of food worker training (certification cards, training roster sheet, etc.). If no proof of food worker training is present, the inspector will cite a violation on the Food Service Inspection Report under Employee Training Validation. The operator will have until the next routine inspection to comply.
- 2 Second routine inspection after January 1, 2001: If no proof of food worker training is present and/or inadequate information concerning the training is provided, a warning notice will be issued on this violation and compliance verified at a call back inspection in 30 days.
- 3 If the operator has not complied at the call back inspection, an Administrative Complaint will be issued to the establishment, seeking to compel the operator to comply with the training requirement.

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MyFlorida.com