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Governor

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SIGNIFICANT CHANGES TO 64E-12 FAC

A) CHANGES AFFECTING ALL FACILITIES

64E-12.003(1) (a) FAC Any facility having a well as a water supply must submit annual water sample test results to the local county health department.

64E-12.004(2) (n) FAC, 64E-12.004(3) (a) FAC As part of any organized activity, residents may participate in food preparation under direct supervision of the designated staff person in charge of food service activities, who is knowledgeable in food hygiene safety.

64E-12.004(4) (a) FAC When food is catered to a facility, the caterer must be licensed by a state or federal regulatory program. A copy of a current catering agreement must be submitted at the time of the annual inspection, and shall include the following: designated delivery times, method of hot and cold holding, whether bulk or portioned food will be provided, and a designated party responsible for cleaning and sanitizing.

64E-12.004(4) (b) FAC Facilities that receive catered food must maintain a daily log indicating the date and time of delivery, name or type of potentially hazardous foods, and using an accurate food thermometer must measure and log the food temperatures upon arrival. This log must be maintained at the facility for a period of not less than 6 months.

64E-12.005(4) FAC Additional lighting of 30 ft/candles for laundry rooms and 20 ft/candles for bedrooms, bathrooms and showers is required.

64E-12.011(3) (d) FAC Any facility with a pool must comply with new safety barrier requirements and must have a life ring and shepherd's hook available.

64E-12.011(3) (a) FAC Wading pools or kiddy pools are prohibited.

64E-12.012 FAC Radon testing is required for all facilities that are in buildings larger than duplex housing. Information about radon testing can be obtained by calling 1 (800) 543 8279.

64E-12.013(1) (2) (3) FAC Any animals kept on site must be in good health and all dogs, cats and ferrets must have current rabies vaccinations.

B) CHANGES AFFECTING FACILITIES WITH A LICENSED CAPACITY OF 6 TO 10 (TIER II)

64E-12.004(2) (b) FAC New and renovated facilities must submit floor plans (3 sets needed) drawn to scale to the department for approval prior to opening or proceeding with renovations. Plan review information is found at http://www.browardchd.org/Services/Environ_Health/EH/FoodEstablPlanReview.htm. Please call (954) 467 4237 for a plan review appointment. A copy of the intended menu shall also be included with the plans.

64E-12.004(2) (f) FAC A hand sink is required in the food preparation area for new or renovated facilities.

64E-12.004(2) (g) FAC Facilities must have a two compartment sink or a one compartment sink and a residential dishwasher for ware washing. Existing facilities must comply by **DECEMBER 31, 2008**.

64E-12.004(2) (m) FAC Live animals and pets shall not be allowed to enter the kitchen or food preparation area when food is being prepared or served.

C) CHANGES AFFECTING FACILITIES WITH A LICENSED CAPACITY OF 11 TO 24 (TIER III)

EXISTING FACILITIES HAVE UNTIL DECEMBER 31, 2008 TO COMPLY

64E-12.004(3) FAC Facilities shall comply with F.A.C. 64E-11, Food Hygiene code.

64E-11.013 FAC Facilities must submit floor plans (3 sets needed) drawn to scale to the department for approval. Please call (954) 467 4237 for a plan review appointment. Plan review information is found at http://www.browardchd.org/Services/Environ_Health/EH/FoodEstablPlanReview.htm.