

# Florida Statutes Violation Codes

1. Food Supplies **64E-11.003**. All food is from approved sources. Food is not adulterated misbranded or spoiled. No foods from private homes. Ice must be from an approved source.
2. Storage Temperature. **64E-11.004(1)(2)**. Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).
3. Chilled Product/Rapid Cooling. **64E-11.004(3)**. Cold foods shall be prepared from chilled products. Foods shall be rapidly cooled using an approved technique.
4. Thawing. **64E-11.004(4)**. Foods shall be thawed in refrigerators, in microwaves, under cold running water, or as part of the cooking process.
5. Raw Fruits. **64E-11.004(5)**. Raw fruits and vegetables shall be washed prior to use.
6. Pork and Comminuted Meats. **64E-11.004(6)**. Pork products and comminuted meats shall be cooked to 155 °F for at least 15 seconds.
7. Poultry. **64E-11.004(7)**. Poultry, stuffing, and stuffed meats shall be cooked to 165 °F for at least 15 seconds.
8. Other Animal Products. **64E-11.004(8)(9)(10)(11)**. Raw animal products such as eggs, fish, lamb, pork, or beef (except roast beef), etc., shall be cooked to 145 °F for 15 seconds. Roast beef and Corned beef shall be cooked in accordance with **64E-11.004**. Table 1, FAC. Microwave cooking shall comply with **64E-11.004(10)**, FAC.
9. Manual Contact/Reheating. **64E-11.004(12)**. All foods shall be prepared with the least possible manual contact. Reheated foods shall be cooked to 165 °F.
10. Storage Containers. **64E-11.004(13)(14)**. Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours. Food must be stored six inches above the floor.
11. Buffets, Serving/Ice Dispensing Utensils. **64E-11.004(16),(19)**. Buffet foods shall be displayed and served to minimize contamination. Clean plates shall be made available to customers. Dispensing utensils shall be used to avoid unnecessary manual contact and stored properly.
12. Condiments. **64E-11.004(17)**. Self-service condiments shall be single service or from dispensers that protect their contents.
13. Reservice of Food. **64E-11.004(18)(15)**. Food once served to a customer shall not be served again. Refrigerated potentially hazardous food that requires date marking, shall be discarded if not sold or served within 7 calendar days.
14. Sneezeguards. **64E-11.006(1)(f)**. Unwrapped foods which are displayed or placed on counters will be provided with sneeze guards or other protection.
15. Transportation of Food. **64E-11.004(20)**. Food and utensils being transported to other locations will be protected.
16. Poisonous Material **64E-11.004(21)**. Only poisonous or toxic material needed to maintain the establishment shall be stored onsite. They will be used as per the labelling and when used food will be protected at all times.
17. Exclusion of Personnel. **64E-11.005(1); 64E-11.004(22)**. No person with a communicable disease that can be transmitted through normal food operations will work in the food prep area. Notify the department in the event of an emergency occurrence that may contaminate the food.
18. Clothing. **64E-11.005(2)**. Employees must wear a hair restraint and clean outer clothing. Gloves must be worn when nails are polished, artificial, or no trimmed.
19. Tobacco. **64E-11.005(3)**. Employees will not use tobacco in the food prep or storage areas. They will wash their hands after the use of tobacco.
20. Washing Hands. **64E-11.005(5)**. Employees will wash their hands after: using the toilet, handling soiled equipment, coughing or using tobacco, eating, etc.
21. Other Practices. **64E-11.005(4),(6)**. Spoons, knives, and forks shall be picked up by their handles. Other dishware shall be handled to prevent touching inside or lip surfaces. Only authorized individuals necessary for the food operation are allowed in the food preparation or utensil washing areas.
22. Refrigerators. **64E-11.006(1), (1)(a)**. There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.
23. Prep. Sinks. **64E-11.006(1)(b)**. There will be sufficient, working food prep sinks.
24. Storage. **64E-11.006(1)(c)-(e)**. There shall be sufficient, cabinets, water dispensing devices, storage for single service articles.
25. Hoods. **64E-11.006(1)(g)-(i)**. There will be approved hoods over cooking equipment. Proper dispensers for tableware. There will be sufficient spoons, scoops in the food, prep and service areas and sufficient utensils. Dipper wells for ice cream. There will be a janitor sink or can wash.
26. Dishwashing. **64E-11.006(m)-(o)**. There will be appropriate dishwashing equipment.
27. Designed. **64E-11.006(2)**. All equipment will be the proper design and fabrication.
28. Installed. **64E-11.006(3)**. All equipment will be installed and located to facilitate cleaning and allow full compliance with this code.
29. Cleaned. **64E-11.006(4)**. All equipment will be maintained in a clean and sanitized manner.
30. Methods of Washing. **64E-11.006(5)**. There will be approved methods of washing, rinsing, and sanitizing all required equipment.
31. Water. **64E-11.007(1)**. The water supply will be from an approved source.
32. Ice. **64E-11.004(19)**. Ice brought into the facility will be from an approved source.
33. Sewage. **64E-11.007(2)**. There will be an approved sewage disposal system..
34. Plumbing. **64E-11.007(3)**. Plumbing will comply with the plumbing authority having jurisdiction. Backflow prevention will be provided where needed.
35. Toilets. **64E-11.007(4)**. Toilet rooms will comply with the plumbing authority having jurisdiction. Toilet rooms will be vented, provided with toilet paper, well lighted, and have self-closing doors.
36. Handwash Sinks. **64E-11.007(5)**. Handwash facilities will be located in employees' restrooms, food prep areas, and in mechanical dishwash areas.
37. Garbage. **64E-11.007(6)**. Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.
38. Vemim. **64E-11.007(7)**. Effective measures shall be taken to protect against rodents, flies, roaches and other vemin. All openings to the outside are protected against vector entrance.
39. Other Facilities. **64E-11.008**. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.
40. Temporary Food Service Events. **64E-11.009**. All temporary events on regulated facilities will comply with **64E-11.009**, FAC.
41. Vending Machines. **64E-11.010**. All vending machines on regulated facilities will comply with **64E-11.010**, FAC.
42. Manager Certification **64E-11.012** Manager will have a valid certification
43. Certificates and Fees. **64E-11.013**. Establishments will have a valid certificate prior to opening. Submit plans for new or remodeled facilities to the Department.
44. Inspection, Enforcement and Penalties. ss381.0072(2),F.S. Department personnel will have the right of entry into establishments.



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