



Charlie Crist
Governor



Ana M. Viamonte Ros, MD, MPH
State Surgeon General

Food Establishment Agreement / No Plan Review Required

Establishment Name: _____ Phone # _____

Address: _____ City: _____

Establishment Ownership: _____

Based on the description of the food service operation provided below, the Broward County Health Department will issue a Food Hygiene Sanitation Certificate (Permit) without a plan review. The establishment listed above agrees to and will adhere to the food service restrictions indicated below. If at any time the establishment is operating contrary to the imposed restrictions, restricted operations must cease immediately and may be subject to administrative action.

Fee exempt limited food service establishment

- _____ This establishment serves only catered food that is individually packaged, and utensils or equipment are not washed on premise. Food will not be stored, cooked, reheated or re-served. Single service utensils, plates, cups may be used.
- _____ This establishment serves only pre-packaged non-potentially hazardous food or snack items. Prepackaged juice may be refrigerated and served in single use cups. Utensils and equipment are not washed on premises.

Residential facility approved for 5 or less residents

- _____ This facility serves food prepared in a kitchen compliant with Tier 1 requirements for a population of 5 or less as described in chapter 64E-12.004 (1) FAC.

Full Service Food Establishment

- _____ This establishment serves only catered food that is bulk dispensed, but utensils and equipment are not washed on premise.

Owner/Manager/Operator/Agent (Print)

Environmental Specialist (Print)

Owner/Manager/Operator/Agent Signature

Environmental Specialist Signature

Date

Establishment Permit Number

For opening inspection call _____ at **954** _____



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A limited food service establishment means any food establishment where the operation is limited by the extent of food service activities, the quantity and types of food prepared, and the equipment that the establishment must have in order to perform its duties in a safe and sanitary manner. When catered food is to be used, the limited food establishment shall verify that the catering establishment is currently licensed by the Department of Business and Professional Regulation or the Department of Health and that all meals shall be transported and delivered in accordance with the requirements of chapter 64E-11, FAC.

Facilities where individuals are required to bring their own food and no further preparation is required do not fall under the regulation of this department.

Floor plan review is required for a food service establishment as described below,

WHEN:

-Food is prepared, cooked, microwaved, and/or handled, or potentially hazardous foods are bulk dispensed and/or stored, and/or equipment and utensils are washed at the establishment.

-A Residential facility with has 6 or more residents as described in chapter 64E-12.004(2)

Catered meals for schools and child care centers must have equipment as described below:

A. Prepackaged, sealed cold and/or hot meals

Refrigeration units to maintain cold temperature of 41 degrees Fahrenheit or below with thermometer.

Equipment to maintain hot temperatures of 140 degrees Fahrenheit or above with thermometers

B. Hot and/or cold meals in bulk

Refrigeration units to maintain cold temperature of 41 degrees Fahrenheit or below with thermometer.

Steam tables to maintain hot food temperatures of 140 degrees Fahrenheit or above with thermometers

and sneeze guards, if necessary, for dispensing food.

Adequate hot holding equipment to maintain safe temperatures prior to dispensing.

Three compartment sink with 2 drain boards and hot and cold running water

Hand wash sink with hot and cold running water, soap, and towel dispenser.

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