

### **Water Supply**

1. Approved System 64E-12.003 Water supplies shall be constructed in accordance with requirements of Chapters 62-550 and 62-555 or Chapter 64E-8, F.A.C.
2. Operation 64E-12.003 Water supplies shall be operated in accordance with requirements of Chapters 62-550 and 62-555 or Chapter 64E-8, F.A.C.
3. Bacteriological/Chemical 64E-12.003 Water supplies shall be maintained in accordance with requirements of Chapters 62-550 & 62-555 or 64E-8, F.A.C.
4. Not Used.
5. Water Accessible 64E-12.003(2) When no approved drinking fountains are available, residents shall be provided with single service cups or clean drinking cups & utensils.
6. Temperature/Supply 64E-12.003(1)&(3) Hot and cold running water under pressure and at safe temperatures, not to exceed 120 °F at the faucet to prevent scalding, shall be provided to all restroom lavatories and bathing areas. Water supply shall be adequate to meet the demands of the facility.

### **Food Service** *Facilities licensed for < 25 residents use standards below. Facilities licensed for 25+ residents, use separate Food Inspection Form 4023.*

7. Source/Wholesome 64E-12.004(1)(2) Food used in the facility shall be clean, wholesome, free from spoilage and safe for human consumption. No home canned foods.
8. Preparation/Protection 64E-12.004(1)(b) {≤10} or 64E-11.004 {≥11} Food must be protected from all sources of contamination at all times during storage, food preparation, & service. 64E-11.004 {≥11} PHF shall be labeled & dated accordingly; PHF shall not be out of temperature > 4 hours cumulatively; PHF shall be cooled within 4 hours to 41 °F or below by rapid cooling food using approved methods; & PHF served without further cooking shall be prepared with chilled ingredients. 64E-11.005 {≥11} Personnel shall wear hair restraint & trim fingernails.
9. Equipment 64E-12.004(1) {≤10} Food shall be protected from unclean equipment & utensils. 64E-12.004(2){≥11} Multi-use equipment & utensils shall be constructed & repaired with materials that are non-toxic, corrosion resistant and nonabsorbent; & shall be smooth, easily cleanable & durable under conditions of normal use; & shall not impart odors, color or taste nor contribute to the contamination of food.
10. Holding & Cooking Temps. 64E-12.004(1) Facilities with ≤10 residents must store cold food at 45 °F or below, preferably 41 °F. 64E-12.004(2) & 64E-11.004 Facilities ≥11 residents shall have food storage equipment provided to keep all potentially hazardous foods at safe temperatures, 41°F or below or 140°F or above, except during necessary periods of preparation and service. 64E-11.004 Facilities ≥11 shall cook Ground Meat to 155°F; Eggs, Fish, Lamb, Pork, & Beef to 145°F; Stuffings & Poultry to 165°F.
11. Not Used.
12. Storage 64E-12.004(1)(2) The facility shall protect food from dust, flies, rodents & other vermin, toxic materials, unclean equipment & utensils, unnecessary handling, coughs and sneezes, flooding by sewage, overhead leakage & all other sources of contamination at all times during storage, food preparation, & service. 64E-12.004(2) {≥11} Hot & cold food storage units shall be provided with numerically scaled indicating thermometers accurate to + or - 3 °F. The thermometer shall be situated so that the temperature can be easily & readily observed.
13. Hand Sink/Hot Water 64E-12.004(2)(d) & (e) {≥11} Hot water shall be easily accessible where food is prepared & where utensils are washed. Hot water shall be a minimum of 100 °F. A handwashing sink provided with hot & cold running water, shall be located within the food preparation area & labeled as such.
14. Warewashing & Cleaning 64E-12.004(1)(d){≤10} At least one sink with hot and cold potable water under pressure shall be provided in the food preparation area. 64E-12.004(2) {≥11} A three compartment sink or a two compartment sink & a dishwasher with a sanitizing cycle shall be provided for warewashing. All multi-use eating & drinking utensils shall be thoroughly cleaned with hot water & an effective detergent, then rinsed, effectively sanitized & air dried. The floor surfaces in kitchens, all the rooms & areas in which food is stored or prepared & in which utensils are washed or stored, shall be of smooth, nonabsorbent material & constructed so it can be easily cleaned & shall be kept clean & in good repair.
15. Not Used.
16. Food Other 64E-12.004 & 64E-11 Any other applicable standard referenced in 64E-12 or 64E-11 enforced by the DOH or the County Health Department.

### **Housing**

17. Maintenance 64E-12.005 The facility shall provide safe & sanitary housing. Floors, walls, ceilings, windows, doors, & all appurtenances of the structures shall be properly maintained & free of hazards. Floor surfaces shall be of non-slip type, free of loose or broken tiles, holes, uneven projections, protruding nails, tears, splinters, water spillage & other tripping hazards.
18. Construction 64E-12.005 Floors, walls, ceilings, windows, doors and all appurtenances of the structures shall be of sound construction.
19. Not Used.
20. Cleaning/Odors 64E-12.005 Housing facilities shall be kept free of offensive odors through cleaning & ventilation. The facility, furniture, light fixtures, & furnishings must be kept clean.
21. Lighting/Foot-candles 64E-12.005(4)(8) Dormitories, toilets, & dayrooms shall have 20 f-c of light. Lighting shall be maintained to work as designed. Laundry room shall be well lighted.
22. Plumbing 64E-12.005(10) Plumbing shall be maintained in compliance with the requirements of the State Plumbing Code, Chapter 553.06, F.S.
23. Inside Temperature 64E-12.005(7) Adequate heating & cooling facilities shall be provided, used, & in working condition to maintain a min. temperature of 68 °F. Cooling devices shall be available for use when inside temperatures exceed 85°F.
24. Sanitary Facilities 64E-12.005(11) Sanitary facilities shall comply with the requirements of Chapter 64E-10, F.A.C. 64E-12.005(5)(c) Toilet rooms shall have a direct opening to the outside or provided with mechanical ventilation to the outside for ventilation. 64E-12.007 The use of common towels is prohibited.
25. Sewage 64E-12.005(12) Sewage and liquid waste shall be disposed of in accordance with Chapter 62-601 or Chapter 64E-6, F.A.C., whichever is applicable.

### **Vermin Control**

26. Not Used.
27. Infestation/Presence 64E-12.006 Effective control measures utilized to eliminate the presence of vermin on the premises. Conditions causing pest propagation is not permitted.
28. Screening 64E-12.006 All exterior openings shall be effectively sealed or screened with 16 mesh screening or equivalent to prevent entry of insects, rodents, or other vermin.

### **Bedding, Towels, & Personal Items**

29. Beds 64E-12.007 Beds, mattresses & bedding shall be provided & kept in good repair & shall be cleaned regularly. Mattresses & pillows shall have cleanable covers.
30. Linens 64E-12.007 Sheets, towels and personal clothing shall be washed at least weekly and between different residents.
31. Storage 64E-12.007 Blankets, sheets, towels & clean clothing shall be stored in a clean, dry place between laundering & use.
32. Personal Space 64E-12.007 Separate, individually assigned spaces shall be provided for storage of personal items and toiletries.

### **Laundry**

33. Separations/Transport 64E-12.008(1)(2) Kept clean & in good repair. Complete separation of clean & soiled articles. Laundry carts cleaned & sanitized in between uses.
34. Vented 64E-12.008(2) Laundry rooms shall be properly ventilated, as specified in the Florida Building Code & clothes dryers shall be vented to the exterior.

### **Medications or Toxic Substances**

35. Not Used.
36. Storage/Locked 64E-12.009 Poisonous or toxic substances are to be stored apart from food and other areas that would constitute a hazard to residents.

### **Garbage /Rubbish**

37. Collection 64E-12.010(1) Garbage shall be collected daily & placed in storage facilities until removal. Stored garbage removed frequently enough to prevent a sanitary nuisance.
38. Storage/Container 64E-12.010(1) Wet garbage stored in impermeable leak proof containers. Containers, storage areas & surrounding premises shall be kept clean & free of vermin.
39. Disposal 64E-12.010(2) The method of disposal shall not create sanitary nuisance conditions and shall comply with provisions of Chapter 62-701, F.A.C.

### **Recreational Area**

40. Safe 64E-12.011(1) The recreational area shall be safe & free from hazardous conditions. Recreational equipment shall be maintained in a structurally sound condition.
41. Drained/Litter/Trash 64E-12.011(2) Outdoor recreational areas shall be well drained and kept free of litter and trash.
42. Not Used.
43. Water Safety 64E-12.011(3) When swimming pools are available, they should be supervised when in use by children & other residents in care not capable of self preservation.

### **Other 64E-12**

- 44.-53. This applies to any other applicable state or local environmental health standard enforced by the DOH or the County Health Department.