

CONTRACT SUMMARY

CITY OF FORT LAUDERDALE
PROCUREMENT SERVICES DEPARTMENT

Period Covered:
6/21/10 – 8/13/10

Contract No.:
09-B-65PW
Volusia County

Master Blanket:
N/A

Awarded Vendor:

G.A. Food Services of Pinellas County, Inc.
12200 32 Court, North
St. Petersburg, FL 33716

Delivery: Before 11:00 am
Payment Terms: Net 30

Attn: James Lobianco
727-573-2211
800-852-2211
Fax 727-572-8209

Insurance Coverage Required: Yes No
Authorized for Purchases: Under \$25,000 Over
City Commission Approval: 5/18/10 Pur-02 CAR 10-0692
Extension Options: Yes No Years: 1, 1 year extension

SUMMER FOOD PROGRAM

Facility Location: 1750 W. McNab Road
Fort Lauderdale, FL 33309
Contact: Larry Kotkin 954-972-8884

Snack \$.59 each

Lunch \$ 2.48 each

Department Contract Co-Ordinator: Sue McAllister, Parks & Recreation (954) 828-5723

Procurement Specialist: AnnDebra Diaz, CPPB

ORIGINAL
DO NOT REMOVE
FROM FILE

THIS AGREEMENT, made and entered into this 18th day of May, 2010, is by and between the City of Fort Lauderdale, a Florida municipality, ("City"), whose address is 100 North Andrews Avenue, Fort Lauderdale, FL 33301-1016, and G.A. Food Services of Pinellas County, Inc., a Florida corporation ("Contractor"), whose address and phone are 12200 32nd Court, North, St. Petersburg, FL 33716, Phone: 727-573-2211, Fax: 727-571-1652.

WHEREAS, the Volusia County, Florida issued Invitation to Bid Number 09-B-65PW ("ITB"), and the Contractor submitted a bid in response to the ITB; and

WHEREAS, on May 18, 2010, the City Commission of the City of Fort Lauderdale approved an agreement with Contractor for the goods or services described in the ITB;

NOW, THEREFORE, for and in consideration of the mutual promises and covenants set forth herein and other good and valuable consideration, the City and the Contractor covenant and agree as follows:

1. The Contractor agrees to provide to the City a Summer Food Program in accordance with and in strict compliance with the specifications, terms, conditions, and requirements set forth in the ITB and any and all addenda thereto beginning June 21, 2010 and ending August 13, 2010. This contract may be extended for one (1) additional, one (1) year term upon agreement by both parties and approval by the City providing all terms, conditions and specifications remain the same.

2. This contract form G-110 Rev. 01/10, the ITB, any and all addenda to the ITB, and the Contractor's proposal in response to the ITB are integral parts of this Contract, and are incorporated herein.

3. In the event of conflict between or among the contract documents, the order of priority shall be as follows:

First, this contract form, G-110 Rev. 01/10;
Second, any and all addenda to Volusia County's ITB in reverse chronological order;
Third, the ITB;
Fourth, the Contractor's response to any addendum requiring a response;
Fifth, the Contractor's response to the ITB.

4. The Company warrants that the goods and services supplied to the City pursuant to this Contract shall at all times fully conform to the specifications set forth in the ITB and be of the highest quality. In the event the City, in the City's sole discretion, determines that any product or service supplied pursuant to this Contract is defective or does not conform to the specifications set forth in the ITB the City reserves the right unilaterally to cancel an order or cancel this Contract upon written notice to the Contractor, and reduce commensurately any amount of money due the Contractor.

5. The City may cancel this Contract upon written notice to the Contractor in the event the Contractor fails to furnish the goods or perform the services as described in the ITB within 30 days following written notice to the Contractor.

6. The Contractor shall not present any invoice to the City that includes sales tax (85-8012514506C-7) or federal excise tax (59-6000319).

7. Contractor shall direct all invoices in duplicate for payment to Finance Department, City of Fort Lauderdale, 100 N. Andrews Avenue, 6th Floor, Fort Lauderdale, FL 33301. Any applicable discount MUST appear on the invoice.

IN WITNESS WHEREOF, the City and the Contractor execute this Contract as follows:

CITY OF FORT LAUDERDALE

By: [Signature]
Director of Procurement Services

ATTEST

By: [Signature]

Print Name: Kenneth A. LoBianco

CONTRACTOR

By: [Signature]

Print Name: James J. LoBianco

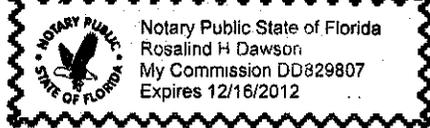
Title: President

(If not president of corporation
please attach proof of authorization)

STATE OF Florida
COUNTY OF Pinellas

The foregoing instrument was acknowledged before me this 1st day of June, 2010, by James J. LoBianco as (title): President for G.A. Food Services of Pinellas County, Inc., a Florida corporation.

(SEAL)



[Signature]

Notary Public, State of Florida
(Signature of Notary Public)

Rosalind H. Dawson

(Print, Type, or Stamp Commissioned Name
of Notary Public)

Personally Known x OR Produced Identification _____

Type of Identification Produced _____

G.A. FOOD SERVICE INC. PROPOSAL

FOR:



City of Fort Lauderdale, Florida

Parks and Recreation Department

Ms. Sue McAllister
City of Ft. Lauderdale
1350 W. Broward Blvd.
Ft. Lauderdale, FL 33312

Tel. (954)-828-7275

CONTRACT
COPY

FROM:

G.A. Food Service, Inc.
12200 32nd Court, North
St. Petersburg, FL 33716
Tel. (727) 573-2211
Fax (727) 571-1652

CONTACT:

James J. LoBianco, President

BID OPENING:

FOR IMPLEMENTATION: JUNE 21, 2010 – AUGUST 13, 2010



FOOD SERVICE, INC.

12200 32nd Ct. N. St. Petersburg, FL 33716

(727) 573-2211 FAX (727) 572-8209

May 5, 2010
Tel. (954)-828-7275

Ms. Sue McAllister
City of Ft. Lauderdale
1350 W. Broward Blvd.
Ft. Lauderdale, FL 33312

**Re: 2010 Summer Program: June 21, 2010 thru August 13, 2010
(Lunch & Snack)**

Dear Ms. McAllister:

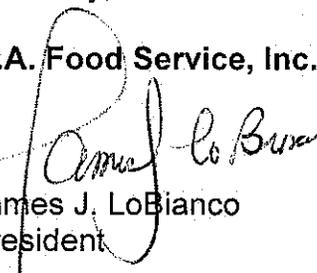
Enclosed within is the **2010 Summer Food Service Agreement** for your review. If the same meets with your approval, please execute, returning a fully executed copy to our Corporate Office in St. Petersburg, Florida.

Should you have any questions relevant to the contract, please feel free to give the Corporate Office a call at (727) 573-2211. If you have any questions relative to your program's needs please contact Larry Kotkin at (954) 972-8884.

We thank you in anticipation for your assistance in this regard, and look forward to providing your program with service during the summer of 2010.

Sincerely,

G.A. Food Service, Inc.


James J. LoBianco
President

Enclosures



**G. A. FOOD SERVICE INC.
12200 32nd Court North
St. Petersburg, FL 33716
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SUMMER FOOD SERVICE PROGRAM INVITATION FOR BID AND CONTRACT

SECTION A

This document contains an invitation to registered food service management companies to bid for the furnishing of unitized meals to be served to children participating in the Summer Food Service Program (SFSP) authorized by Section 13 of the National School Lunch Act, and operated under Part 225 of the U.S. Department of Agriculture (USDA) regulations. This document sets forth the terms and conditions applicable to the proposed procurement. Upon acceptance it shall constitute the contract between the bidder and the Sponsor named below.

According to the Paperwork Reduction Act of 1995, no persons are required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0584-0280. The time required to complete this information collection is estimated to average 39 hours per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.

SPONSOR		BID OPENING																					
SPONSOR AGREEMENT NUMBER		BID ISSUE DATE	BID NUMBER																				
NAME CITY OF FT. LAUDERDALE		DATE MAY 5, 2010																					
ADDRESS (Include City, State, Zip Code) 1350 W. BROWARD BLVD. FT. LAUDERDALE, FL 33312		TIME																					
TELEPHONE NUMBER 954-828-7275		LOCATION																					
CONTACT PERSON MS. SUE MC ALLISTER		SPONSOR TO ENTER ESTIMATED NUMBER OF MEALS. FIXED UNIT PRICE BIDS TO BE INSERTED BY THE BIDDER. <table style="width:100%; margin-top: 10px;"> <thead> <tr> <th></th> <th style="text-align: center;">Fixed Unit Price Bid Per Meal</th> <th style="text-align: center;">Sponsors Estimated # of Meals</th> <th style="text-align: center;">TOTALS</th> </tr> </thead> <tbody> <tr> <td>BREAKFAST</td> <td style="text-align: center;">\$ _____</td> <td style="text-align: center;">x _____</td> <td style="text-align: center;">= \$ _____</td> </tr> <tr> <td>SNACK</td> <td style="text-align: center;">\$ <u>.59</u></td> <td style="text-align: center;">x <u>22,269</u></td> <td style="text-align: center;">= \$ <u>13,138.71</u></td> </tr> <tr> <td>LUNCH/SUPPER</td> <td style="text-align: center;">\$ <u>2.48</u></td> <td style="text-align: center;">x <u>18,252</u></td> <td style="text-align: center;">= \$ <u>45,264.96</u></td> </tr> <tr> <td colspan="3" style="text-align: right;">ESTIMATED</td> <td style="text-align: center;">\$ <u>58,403.67</u></td> </tr> </tbody> </table>			Fixed Unit Price Bid Per Meal	Sponsors Estimated # of Meals	TOTALS	BREAKFAST	\$ _____	x _____	= \$ _____	SNACK	\$ <u>.59</u>	x <u>22,269</u>	= \$ <u>13,138.71</u>	LUNCH/SUPPER	\$ <u>2.48</u>	x <u>18,252</u>	= \$ <u>45,264.96</u>	ESTIMATED			\$ <u>58,403.67</u>
	Fixed Unit Price Bid Per Meal			Sponsors Estimated # of Meals	TOTALS																		
BREAKFAST	\$ _____			x _____	= \$ _____																		
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LUNCH/SUPPER	\$ <u>2.48</u>			x <u>18,252</u>	= \$ <u>45,264.96</u>																		
ESTIMATED			\$ <u>58,403.67</u>																				
CONTRACT DATES		PROMPT PAYMENT DISCOUNT (To be inserted by bidder)																					
COMMENCEMENT JUNE 21, 2010	<input style="width: 50px; text-align: center;" type="text" value="0"/> % for payment within <input style="width: 50px; text-align: center;" type="text" value="0"/> days																						
EXPIRATION AUGUST 13, 2010	PERFORMANCE BOND PERCENTAGE REQUIRED																						
BID BOND PERCENTAGE REQUIRED 5%	10%																						

BIDDER			
NAME G.A. FOOD SERVICE INC.		SIGNATURE (In Ink) 	
STREET ADDRESS (Include City, State, Zip Code) 12200 32ND COURT NORTH, ST. PETERSBURG, FL 33716		NAME (Print or Type) JAMES J. LOBIANCO	TITLE PRESIDENT
TELEPHONE NUMBER 727-573-2211		DATE MAY 5, 2010	
ACCEPTANCE			
CONTRACT NUMBER		SPONSOR NAME	
SPONSOR SIGNATURE	TITLE	DATE	

SCHEDULE C

SPONSOR: City of Ft. Lauderdale

UNIT PRICE SCHEDULE

G.A. FOOD SERVICE

INSTRUCTIONS

VENDOR: Complete items (d) and (e) for each Meal Type

SPONSOR: Complete items (a) – (c) for each Meal Type

Total Meals X Cost = Total Cost.

(a) MEAL TYPE	(b) AVERAGE DAILY MEALS NEEDED (1)	(c) TOTAL NUMBER OF MEALS (2)	(d) UNIT COST (3)	(e) TOTAL BID
Snack	571	22,269	.59	\$13,138.71
LUNCH	468	18,252	2.48	\$45,264.96
			\$	\$ 58,403.67

ADJUSTMENTS

If the average daily meals billed is less than the average daily meals needed (per item (b) above) a one time adjustment to the unit price can be made at the end of the program as follows:

AVERAGE DAILY MEALS BILLED - AVERAGE DAILY MEALS NEEDED		MULTIPLY "UNIT COST" (D) BY THIS AMOUNT		
		SNACK	LUNCH	
81 – 90%	514		421	1.05 \$.62 2.60
71 – 80%	457		374	1.10 \$.65 2.73
61-70%	400		328	1.15 \$.68 2.85

EXAMPLE: If the average daily meals billed - by the "average daily meals needed" (item b above) = .82 or 82% multiply the "unit cost" (item (d) above) by 1.05.

The contractor will invoice the sponsor at the 100% unit cost indicated above bi-weekly. To determine if an additional cost per meal is due the vendor, complete the following calculation. Divide the total number of meals billed by type (lunch, breakfast or supplement) for the total length of the program by the total number of days the program was operated. Any additional charges resulting from this higher "adjustment" will be reflected in the final statement from the vendor.

NOTE: The unit cost per meal may not exceed the maximum operational reimbursement for each meal type as stated in Part 7 CFR 225 of the federal regulations.

1. Obtained from Columns (3) and (6), Schedule A, by dividing total meals for each specific meal type by the greatest number of days operated by a site in Column (3).
2. Obtained from Schedule A by totaling Column (6) for each specific meal type.
3. Unit cost specified is that cost based on 100% Average Meals Needed Per Day.

**SCHEDULE D
BID SUMMARY SHEET**

Vendor Name: G.A. FOOD SERVICE INC.

Sponsor Name: City of Ft. Lauderdale

Total Number of Sites: nine

I.

Bid calculations	(1) Col 9-Sched A	(2)	(3)
MEAL TYPE	TOTAL NUMBER OF MEALS	UNIT COST BID	= TOTAL COST PER MEAL TYPE
Breakfast		\$	\$
a.m. Supplements		\$	\$
Lunch	18,252	\$ 2.48	\$ 45,264.96
p.m. Supplements	22,269	\$.59	\$ 13,138.71
Suppers		\$	\$
TOTAL BID EXPENSE			\$ 58,403.67

Note: Column (1) X Column (2) = Column (3)

II. Contract Period

Dates of meal service: From JUNE 21, 2010 To August 13, 2010

Days per week: 5 Date(s) closed JULY 5, 2010
(i.e. holidays)

III. All unit prices per meal indicated above may not exceed the current maximum federal reimbursement for operational costs for a particular meal type:

2010 Meal Reimbursement Rates

Breakfast: \$

Lunch or Supper: \$

A.M. or P.M. Supplement: \$

CERTIFICATE OF INDEPENDENT PRICE DETERMINATION

SECTION B

(A) By submission of this offer, the offeror certifies and in the case of a joint offer, each party thereto certifies as to its own organization, that in connection with this procurement:

- (1) The prices in this offer have been arrived at independently, without consultation, communication or agreement, for the purpose of restricting competition, as to any matter relating to such prices with any other offeror or with any competitor;
- (2) Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed by the offeror and will not knowingly be disclosed by the offeror prior to opening the case of an advertised procurement, or prior to award in the case of a negotiated procurement, directly or indirectly to any other offeror or to any competitor;
- (3) No attempt has been made or will be made by the offeror to induce any person or firm to submit or not to submit, an offer for the purpose of restricting competition.

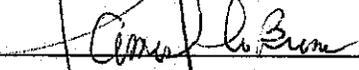
(B) Each person signing this offer certifies that:

- (1) He or she is the person in the offeror's organization responsible within that organization for the decision as to the prices being offered herein and that he or she has not participated, and will not participate, in any action contrary to (A) (1) through (A) (3) above; or
- (2) He or she is not the person in the offeror's organization responsible within that organization for the decision as to the prices being offered herein, but that he or she has been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated and will not participate, in any action contrary to (A) (1) through (A) (3) above, and as their agent does hereby so certify; and he or she has not participated and will not participate, in any action contrary to (A) (1) through (A) (3) above.

SIGNATURE OF VENDOR'S AUTHORIZED REPRESENTATIVE

TITLE

DATE



PRESIDENT

MAY 5, 2010

JAMES J. LOBIANCO

In accepting this offer, the sponsor certifies that the sponsor's offices, employees or agents have not taken any action which may have jeopardized the independence of the offer referred to above.

SIGNATURE OF AUTHORIZED SPONSOR REPRESENTATIVE

DATE

(Accepting a bidder's offer does not constitute acceptance of the contract.)

NOTE: Sponsor and Bidder shall execute this Certificate of Independent Price Determination.

U.S. DEPARTMENT OF AGRICULTURE

**Certification Regarding Debarment, Suspension, Ineligibility
and Voluntary Exclusion – Lower Tier Covered Transactions**

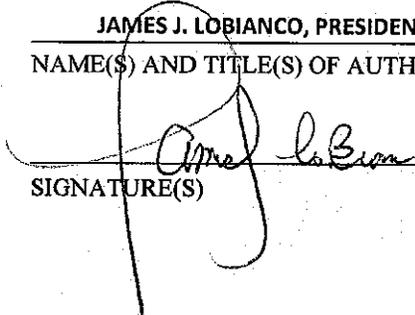
This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, 7 CFR Part 3017, Section 3017.510, Participant's responsibilities. The regulations were published as Part IV of the January 30, 1989, Federal Register (pages 4722-4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

(BEFORE COMPLETING CERTIFICATION, READ INSTRUCTIONS ON FOLLOWING PAGE)

- (1) The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.
- (2) Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

G.A. FOOD SERVICE INC.
ORGANIZATION NAME PR/AWARD NUMBER OR PROJECT NAME

JAMES J. LOBIANCO, PRESIDENT
NAME(S) AND TITLE(S) OF AUTHORIZED REPRESENTATIVE(S)

 MAY 5, 2010
SIGNATURE(S) DATE



	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5
LUNCH	<p><u>Turkey Ham & Cheese Sandwich</u> Turkey Ham (2.1 oz.) White American Cheese (.5 oz.) on Hamburger Bun (1.8 oz.)</p> <p>Peach Cup (3 oz.) Blended Fruit Juice (4 oz.) Mustard /Mayo</p> <p>1% Low Fat .5% Chocolate Milk</p>	<p>3 Chicken Fritters (2.25 oz. = 2 m/m)</p> <p>Dinner Roll (1 oz.)</p> <p>Diced Pear Cup (3 oz.) Blue Raspberry Juice (4 oz.) BBQ Sauce</p> <p>1% Low Fat .5% Chocolate Milk</p>	<p><u>Combo Sandwich</u> Turkey (1.6 oz.) Ham (Turkey, .7 oz.) Yellow American Cheese (.5 oz.) on a Glazed Bun (1.8 oz.)</p> <p>Applesauce (3 oz.) Orange Pineapple Juice (4 oz.) Mustard /Mayo</p> <p>1% Low Fat .5% Chocolate Milk</p>	<p><u>Turkey & Cheese Sandwich</u> Turkey (2.4 oz.) American Cheese (.5 oz.) on a Seeded Bun (1.8 oz.)</p> <p>Mixed Fruit Cup (3 oz.) Blended Fruit Juice (4 oz.) Mustard/Mayo</p> <p>1% Low Fat .5% Chocolate Milk</p>	<p><u>PB&J Sandwich</u> Peanut Butter & Jelly on White Bread (2.8 oz. equal to 1m/ma, 1 grain)</p> <p>Cheese Stick (1 oz.)</p> <p>Fresh Orange (#125) Apple Juice (4 oz.)</p> <p>1% Low Fat .5% Chocolate Milk</p>
	SNACK	<p>Grape Juice (6 oz.)</p> <p>Graham Crackers (2 pkts./1 oz. total)</p>	<p>Apple Juice (6 oz.)</p> <p>Banana Snack N Loaf (2 oz.)</p>	<p>Blended Fruit Juice (6 oz.)</p> <p>Animal Crackers (1 oz.)</p>	<p>Green Apple Juice (6 oz.)</p> <p>Elf Grahams (1 oz.)</p>

*Milk Choice for Lunch: either a 1/2 pint 1% Low Fat or 1/2 pint of 1/2% Chocolate Milk is offered daily
 *All Juices are 100% Fruit Juice



	DAY 6	DAY 7	DAY 8	DAY 9	DAY 10
LUNCH	<p>3 Chicken Fritters (2.25 oz. = 2 m/ma)</p> <p>Dinner Roll (1 oz.)</p> <p>Diced Pear Cup (3 oz.) Blended Fruit Juice (4 oz.) BBQ Sauce</p> <p>1% Low Fat .5% Chocolate Milk</p>	<p>Club Sandwich Turkey (.8 oz.) Ham (Turkey, 1.4 oz.) Yellow American Cheese (.5 oz.) on 2 Slices Wheat Bread (1.8 oz.)</p> <p>Peach Cup (3 oz.) Apple Juice (4 oz.) Mustard /Mayo</p> <p>1% Low Fat .5% Chocolate Milk</p>	<p>PB&J Sandwich Peanut Butter & Jelly on White Bread (2.8 oz. equal to 1 m/ma, 1 grain)</p> <p>Cheese Stick (1 oz.)</p> <p>Mixed Fruit (3 oz.) Grape Juice (4 oz.)</p> <p>1% Low Fat .5% Chocolate Milk</p>	<p>Ham & Cheese Sandwich Ham (Turkey, 2.1 oz.) White American Cheese (.5 oz.) on a Hamburger Bun (1.8 oz)</p> <p>Applesauce (3 oz.) Grape Juice (4 oz.) Mustard /Mayo</p> <p>1% Low Fat .5% Chocolate Milk</p>	<p>All American Hoagie Turkey (.8 oz.) Ham (Turkey, .7 oz.) Bologna (Turkey, .7 oz.) Yellow American Cheese (.5 oz.) on a Glazed Bun (1.8 oz.)</p> <p>Fresh Apple (#125) Orange Juice (4 oz.) Mustard /Mayo</p> <p>1% Low Fat .5% Chocolate Milk</p>
SNACK	<p>Green Apple Juice (6 oz.) Sunchips (1 oz.)</p>	<p>Blue Raspberry Juice (6 oz.) Graham Crackers (2 pkts./ 1 oz. total)</p>	<p>Orange Pineapple Juice (6 oz.) Pretzels (1.5 oz.)</p>	<p>Blue Raspberry Juice (6 oz.) Spice Cookie (1.1 oz.)</p>	<p>Blended Fruit Juice (6 oz.) Wheat with Cheddar Cheese Crackers (1.5 oz., 1 grain)</p>

*Milk Choice for Lunch: either a 1/2 pint 1% Low Fat or 1/2 pint of 1/2% Chocolate Milk is offered daily
*All Juices are 100% Fruit Juice

U.S. DEPARTMENT OF AGRICULTURE - Food and Nutrition Service

SITE INFORMATION LIST
SUMMER FOOD SERVICE PROGRAM

SPONSOR NAME		ADDRESS			CONTRACT PERSON/PHONE #		
City of Fort Lauderdale		1350 W. Broward Blvd. Fort Lauderdale, FL 33312			Mrs. Sue McAllister (954) 828-5723		
SITE NAME ADDRESS PHONE	BEGIN DATE (1)	END DATE (2)	TOTAL DAYS OP. (3)	MEAL TYPE (4)	AVERAGE MEALS/DAY (5)	TOTAL MEALS (6)	DELIVERY TIME FOR EACH MEAL TYPE (7)
Osswald Park 2220 NW 21 Ave. (954) 828-8643 REFRIG ALL MEALS YES NO <input checked="" type="checkbox"/> <input type="checkbox"/>	06/21	08/13		BREAKFAST			
				AM SUPPLEMENT			
				LUNCH	43	1,677	Before 11:00 AM
				PM SUPPLEMENT	45	1,755	" "
				SUPPER			
Riverland Community Center 900 SW 27 Ave. (954) 321-1233 REFRIG ALL MEALS YES NO <input checked="" type="checkbox"/> <input type="checkbox"/>	06/21	08/13		BREAKFAST			
				AM SUPPLEMENT			
				LUNCH	61	2,379	" "
				PM SUPPLEMENT	87	3,393	" "
				SUPPER			
Croissant Park 245 W Park Dr. (954) 523-1063 REFRIG ALL MEALS YES NO <input checked="" type="checkbox"/> <input type="checkbox"/>	06/21	08/13		BREAKFAST			
				AM SUPPLEMENT			
				LUNCH	37	1,443	" "
				PM SUPPLEMENT	69	2,691	" "
				SUPPER			
Lincoln Park 600 NW 19 Ave. (954) 828-4542 REFRIG ALL MEALS YES NO <input checked="" type="checkbox"/> <input type="checkbox"/>	06/21	08/13		BREAKFAST			
				AM SUPPLEMENT			
				LUNCH	20	780	" "
				PM SUPPLEMENT	none	none	
				SUPPER			
REFRIG ALL MEALS YES NO <input type="checkbox"/> <input type="checkbox"/>				BREAKFAST			
				AM SUPPLEMENT			
				LUNCH			
				PM SUPPLEMENT			
				SUPPER			

U.S. DEPARTMENT OF AGRICULTURE - Food and Nutrition Service

SITE INFORMATION LIST
SUMMER FOOD SERVICE PROGRAM

SPONSOR NAME		ADDRESS			CONTRACT PERSON/PHONE #		
City of Fort Lauderdale		1350 W. Broward Blvd. Fort Lauderdale, FL 33312			Mrs. Sue McAllister (954) 828-5723		
SITE NAME ADDRESS PHONE	BEGIN DATE (1)	END DATE (2)	TOTAL DAYS OP. (3)	MEAL TYPE (4)	AVERAGE MEALS/DAY (5)	TOTAL MEALS (6)	DELIVERY TIME FOR EACH MEAL TYPE (7)
Bass Park 2750 NW 19 St. (954) 828-8498 REFRIG ALL MEALS YES NO <input checked="" type="checkbox"/> <input type="checkbox"/>	06/21	08/13	39	BREAKFAST			
				AM SUPPLEMENT			
				LUNCH	48	1,872	Before 11:00 AM
				PM SUPPLEMENT	76	2,964	" "
				SUPPER			
Carter Park 1450 W Sunrise Blvd. (954) 828-4542 REFRIG ALL MEALS YES NO <input checked="" type="checkbox"/> <input type="checkbox"/>	06/21	08/13	39	BREAKFAST			
				AM SUPPLEMENT			
				LUNCH	110	4,290	" "
				PM SUPPLEMENT	126	4,914	" "
				SUPPER			
Warfield Park 1000 W Sunrise Blvd. (954) 759-6896 REFRIG ALL MEALS YES NO <input checked="" type="checkbox"/> <input type="checkbox"/>	06/21	08/13	39	BREAKFAST			
				AM SUPPLEMENT			
				LUNCH	55	2,145	" "
				PM SUPPLEMENT	59	2,301	" "
				SUPPER			
Lauderdale Manors 1340 Chateau Park Dr. (954) 828-5412 REFRIG ALL MEALS YES NO <input checked="" type="checkbox"/> <input type="checkbox"/>	06/21	08/13	39	BREAKFAST			
				AM SUPPLEMENT			
				LUNCH	75	2,925	" "
				PM SUPPLEMENT	77	3,003	" "
				SUPPER			
Riverside Park 555 SW 11 Ave. (954) 468-3061 REFRIG ALL MEALS YES NO <input checked="" type="checkbox"/> <input type="checkbox"/>	06/21	08/13	39	BREAKFAST			
				AM SUPPLEMENT			
				LUNCH	19	741	" "
				PM SUPPLEMENT	32	1,248	" "
				SUPPER			

UNIT PRICE SCHEDULE AND INSTRUCTIONS

SECTION E

1. Bidders are asked to submit prices in accordance with Schedule(s) D for meals with/without milk* meeting the contract specifications set forth in Schedule C and to be delivered to all of the sites stated in Schedule A. Please note that bidders must complete a Schedule D for each meal type (breakfast, lunch, supplement, etc.) covered by the IFB.

*Sponsor should indicate whether or not milk should be included in the meals/supplements.

2. Evaluation of bids will be performed as follows:

Determine the grand total bid for each bidder by totaling the bids for each meal type from Schedule(s) D. Bidders calculations will be checked prior to totaling.

3. Pricing shall be on the menus described in Schedule B. All bidders must submit bids on the same menu cycle provided by the Sponsor. Deviation from this menu cycle shall be permitted only upon authorization of the Sponsor. Bid price must include the price of food components (including milk and/or juice, if part of unitized meal), packaging, transportation and all other related costs (e.g., condiments, utensils, etc.)

The unit prices of each meal type which the bidder agrees to furnish must be written in ink or typed in the blank space provided and must include proper packaging as required in the specifications and delivery cost to the designated sites. Unit prices shall include taxes, but any charges or taxes which are required to be paid under future laws must be paid by the bidder at no additional charge to the Sponsor.

4. Average Daily Number of Meals are estimated: They are the best known estimates for requirements during the operating period. The Sponsor reserves the right to order more or less meals than estimated at the beginning of the operating period. Contractor will be paid at the 100% unit cost rate during the payment period specified. (The Sponsor should indicate in Section F, #4, "Method of Payment," whether the payment period is to be weekly, bi-weekly or monthly.) Sponsor does not guarantee orders for quantities shown. The maximum number of meals will be determined based on the approved level of meal service designated by the administering office for each site serving meals provided by the contractor. However, if average meals delivered per day by type over the contract period fall below 90% of the applicable average daily estimate, adjustments can be made to the per unit price in accordance with Schedule D.

5. Evaluation of Bidders: Each bidder will be evaluated on the following factors:

- a. Evidence that bidder is registered by the State where the service is to be performed and is registered to deliver at least the number of meals estimated to be required under the contract.
- b. Financial capability to perform a contract of the scope required.
- c. Adequacy of plant facilities for food preparation, with approved license certification that facilities meet all applicable State and local health, safety and sanitation standards.
- d. Previous experience of the bidder in performing series similar in nature and scope.
- e. Other factors such as transportation capability, sanitation, and packaging. Bidders that do not satisfactorily meet the above criteria may be rejected as nonresponsive and not be considered for award.

6. Meal Orders Sponsors will order meals on * daily of the week preceding the week of delivery; orders will be placed for the total number of operating days in the succeeding week, and will include breakdown totals for each site and each type of meal.

The Sponsor reserves the right to increase or decrease the number of meals ordered on a * * 24 hour notice, or less if mutually agreed upon between the parties to this contract.

7. Meal-Cycle Change Procedure. Meals will be delivered on a daily basis in accordance with the menu cycle which appears in Schedule B. Menu changes may be made only when agreed upon by both parties. When an emergency situation exists which might prevent the contractor from delivering a specified meal component, the Sponsor shall be notified immediately so substitutions can be agreed upon. The Sponsor reserves the right to suggest menu changes within the vendor's suggested food cost, periodically throughout the contract period.

* Insert mutually agreed upon day.

** Sponsor shall insert appropriate number.

8. Noncompliance. The Sponsor reserves the right to inspect and determine the quality of food delivered and reject any meals which do not comply with the requirements and specifications of the contract. The contractor will not be paid for unauthorized menu changes, incomplete meals, meals not delivered within the specified delivery time period, and meals rejected because they do not comply with the specifications. The Sponsor reserves the right to obtain meals from other sources, if meals are rejected due to any of the stated reasons. The contractor will be responsible for any excess cost, but will receive no adjustment in the event the meals are procured at lesser cost. The Sponsor or inspecting agency shall notify the contractor in writing as to the number of meals rejected and the reasons for rejection.

The SFSP regulations provide that statistical sampling methods may be used to disallow payment for meals which are not served in compliance with Program regulations. In the event that disallowances are made on the basis of statistical sampling, the Sponsor and the administering agency as to the number of meals disallowed, the reasons for disallowance, and the methodology of the statistical sampling procedures employed.

9. Specifications

A. Packaging

1. Cold Meal Unit (to be delivered at 33 degrees F – 41 degrees F) Container and overlay to be plastic or paper and non-toxic. All items must be preportioned.
2. Cartons -- Each carton to be labeled. Label to include:
 - a. Processor's name and address (plant).
 - b. Item identity, meal type.
 - c. Date of production.
 - d. Quantity of individual units per carton.

3. Meals shall be delivered with appropriate nonfood items: condiments, straws for milk, napkins, single service ware, etc. Sponsor shall insert the types of nonfood items that are necessary for the meals to be eaten:

a. Food Preparation:

Meals shall be prepared in accordance with State and local health standards.

b. Food Specifications:

Bids are to be submitted on the menu cycle included in Schedule B; and portions shall, as a minimum, be the quantities specified by USDA for each component of each meal, as included in Schedule C of this contract. All meals in the menu cycle must meet the food specifications and quality standards.

All meat and meat products, shall have been slaughtered, processed and manufactured in plants inspected under USDA approved inspection program and bear the appropriate seal. All meat and meat products must be sound, sanitary and free of objectionable odors or signs of deterioration on delivery.

Milk and milk products are defined as "...pasteurized fluid types of flavored or unflavored whole milk, low-fat milk, skim milk, or cultured buttermilk which meet State and local standards for such milk ... All milk should contain vitamins A and D at the levels specified by the Food and Drug Administration and consistent with State and local standards for such milk." Milk delivered hereunder shall conform to these specifications.

GENERAL CONDITIONS

SECTION F

1. Delivery Requirements

- A. Delivery will be made by the contractor to each site in accordance with the order from the Sponsor.
- B. Meals are to be delivered daily, unloaded, and placed in the designated location by the contractor's personnel at each of the sites and times listed in Schedule A.
- C. The contractor shall be responsible for delivery of all meals and/or dairy products at the specified time. Adequate refrigeration or heating shall be provided during delivery of all food to insure the wholesomeness of food at delivery in accordance with State or local health codes.
- D. The Sponsor reserves the right to add or delete food service sites by amendment of the initial list of approved sites in Schedule A, and make changes in the approved level for the maximum number of meals which may be served under the Program at each site (established under Section 225.6(dX2) of the SFSP regulations). The Sponsor shall notify the contractor by providing an amendment to Schedule A, of all sites which are approved, cancelled, or terminated subsequent to acceptance of this contract, and of any changes in the approved level of meal service for a site. Such amendments shall be provided within * 24 hours or less.

2. Supervision and Inspection

The contractor shall provide management supervision at all times and maintain constant quality control inspections to check for portion size, appearance and packaging, in addition to the quality of products. Exceptions to this policy may be granted only by the Sponsor, in writing, who must then inform FLDOE monitors and the SA headquarters. The delivery of meals out of cycle with the approved menu may occur only during the first week (5 days) of operation with the mutual consent of the Sponsor and FSMC vendor. (See Date Coding of Food Items in Section F).

* Insert mutually agreed upon number.

** Sponsor shall insert "weekly", "bi-weekly" or "monthly".

3. Recordkeeping

- A. Delivery tickets must be prepared by the contractor at a minimum in two copies: one for the contractor and one for the site personnel. Delivery tickets must be itemized to show the number of of each type delivered to each site. Designees to the Sponsor at each site will check adequacy of delivery and meals before signing the delivery ticket. Invoices shall be accepted by the Sponsor only if signed by Sponsor's designee at the site.
- B. The contractor shall maintain records supported by delivery tickets, invoices, receipts, purchase orders, production records for this contract, or other evidence for inspection and reference, to support payments and claims.
- C. The books and records of the contractor pertaining to this contract shall be available for a period of three years from the date of submission of the Sponsor's final claim for reimbursement, or until the final resolution of any audits, for inspection and audit by representatives of the State agency, representative of the U.S. Department of Agriculture, the Sponsor and the U.S. General Accounting Office at any reasonable time and place.

4. Method of Payment

The contractor shall submit its itemized invoices to the Sponsor ** weekly in compliance with Section 225.6(h)(2)(iv) of the SFSP regulations. Each invoice shall give a detailed breakdown of the number of meals delivered at each site during the preceding period. The Sponsor shall calculate the average number of meals delivered each day for the applicable period. Payment will be made at the unit price shown for that range. Each payment period will be calculated and paid for independent of other periods. No payment shall be made unless the required delivery receipts have been signed by the site representative.

The contractor shall be paid by the Sponsor for all meals delivered in accordance with this contract and SFSP regulations. However, neither the Department nor the State agency assumes any liability for payment of differences between the number of meals delivered by the contractor and the number of meals served by the Sponsor that are eligible for reimbursement.

5. Inspection of Facility

- A. The Sponsor, the State agency and USDA reserve the right to inspect the contractor's facilities without notice at any time during the contract period, including the right to be present during preparation and delivery of meals.
- B. The contractor's facilities shall be subject to periodic inspections by State and local health departments or any other agency designated to inspect meal quality for the State. This will be accomplished in accordance with USDA regulations.
- C. The contractor shall provide for meals which it prepares to be periodically inspected by the local health department or an independent agency to determine bacterial levels in the meals being served. Such levels shall conform to the standards which are applied by the local health authority with respect to the level of bacteria which may be present in meals served by other establishments in the locality.

6. Performance Bond Requirement

The successful bidder shall provide the Sponsor with a performance bond in the amount of 10% of the contract price. The bond shall be executed by the contractor and a licensed surety company listed in the current Department of Treasury Circular 570. Only those bonding and surety companies contained in the current Treasury Circular 570 may be used to obtain the required bonding. The Treasury Circular is published annually, for the information of Federal bond-approving officers and persons required to give bonds to the United States. All certificates of Authority expire June 30, and are renewable July 1, annually.

The bond shall be furnished not later than ten days following award of the contract, but in all cases prior to commencement of performance.

7. Insurance

State agencies will furnish sponsors their state insurance requirements to insert herein.

8. Availability of Funds

The Sponsor reserves the right to cancel this contract if the Federal funding to support the SFSP is withdrawn. It is further understood that, in the event of cancellation of the contract, the Sponsor shall be responsible for meals that have already been assembled and delivered in accordance with this contract.

9. Number of Meals and Delivery Times

The contractor must provide exactly the number of meals ordered. Counts of meals will be made by the Sponsor at all sites before meals are accepted. Damaged or incomplete meals will not be included when the number of delivered meals is determined.

10. Emergencies

In the event of unforeseen emergency circumstances, the contractor shall immediately notify the Sponsor by telephone or telegraph of the following: (1) the impossibility of on-time delivery; (2) the circumstance(s) precluding delivery; and (3) a statement of whether or not succeeding deliveries will be affected. No payments will be made for deliveries made later than **** 8 hours after specified meal time.

Emergency circumstances at the site precluding utilization of meals are the concern of the Sponsor. The Sponsor may cancel orders provided it gives the contractor at least **** 8 hours notice or less if mutually agreed upon between the parties to this contract.

Adjustments for emergency situations affecting the contractor's ability to deliver meals, or Sponsor's ability to utilize meals, for periods longer than 24 hours will be mutually worked out between the contractor and Sponsor.

**** Sponsor shall set time in accordance with State agency instructions.

**** Insert same number as in Section F #1 -13 on page 8.

SUBMITTED BY: G.A. FOOD SERVICE, INC.

ORGANIZATION NAME, ADDRESS, CONTACT PERSON, STRUCTURE

This Proposal is being submitted by

G.A. Food Services of Pinellas County, Inc.

The Facility, which will be utilized for the fulfillment of this proposal, is located:

1750 W. McNab Road
Ft. Lauderdale, FL 33309
Larry Kotkin, Dist. Manager
954-972-8884

The Facility, which will provide manufacturing assistance, is located:

12200 32nd Court, North
St. Petersburg, FL 33716

The Contact Person: James J. LoBianco, President
(727) 573-2211 (Telephone Number)
(800) 852-2211 (Toll Free)
(727) 572-8209 (Facsimile)

Included are various certificates and licenses for key personnel from the location which would service the awarded Contract.



STATE OF FLORIDA

DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION

DIVISION OF HOTELS AND RESTAURANTS
1940 NORTH MONROE STREET
NORTHWOOD CENTRE
TALLAHASSEE FL 32399-1015

850-487-1395

G A FOOD SERVICES OF PINELLAS COUNTY INC
G A FOODS
12200 32 COURT N
ST. PETERSBURG FL 33716

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STATE OF FLORIDA AC# 469034
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION

NOS1616607 10/27/09 090203635

NON-SEATING FOOD SERVICE (2010)
G A FOOD SERVICES OF PINELLAS CO
G A FOODS

IS LICENSED under the provisions of Ch.509 FS.
Expiration date: DEC 1, 2010 L09102700690

DETACH HERE

AC# 4690343

STATE OF FLORIDA

DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
DIVISION OF HOTELS AND RESTAURANTS

SEQ# L09102700690

Table with columns: DATE, BATCH NUMBER, LICENSE NBR, NBR. OF SEATS: 0

The NON-SEATING FOOD SERVICE (2010)
Named below IS LICENSED
Under the provisions of Chapter 509 FS.
Expiration date: DEC 1, 2010

NON-
TRANSFERABLE

G A FOOD SERVICES OF PINELLAS COUNTY INC
G A FOODS
1750 MCNAB RD
FT LAUDERDALE FL 333091011

CHARLIE CRIST GOVERNOR

CHARLES W. DRAGO SECRETARY



STATE OF FLORIDA

DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION

DIVISION OF HOTELS AND RESTAURANTS
1940 NORTH MONROE STREET
NORTHWOOD CENTRE
TALLAHASSEE FL 32399-1015

850-487-1395

G A FOOD SERVICES OF PINELLAS COUNTY INC
G A FOOD SERVICE INCORPORATED
12200 N 32 COURT
ST PETERSBURG FL 337161803

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STATE OF FLORIDA AC# 4762506
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
CAT6208770 12/22/09 090275061
CATERER (2013)
G A FOOD SERVICES OF PINELLAS CO
G A FOOD SERVICE INCORPORATED
IS LICENSED under the provisions of Ch.509 FS.
Expiration date: FEB 1, 2011 L09122200531

DETACH HERE

AC# 4762506

STATE OF FLORIDA

DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
DIVISION OF HOTELS AND RESTAURANTS

SEQ# L09122200531

Table with 3 columns: DATE, BATCH NUMBER, LICENSE NBR. Row 1: 12/22/2009, 090275061, CAT6208770

The CATERER (2013)
Named below IS LICENSED
Under the provisions of Chapter 509 FS.
Expiration date: FEB 1, 2011

NON-TRANSFERABLE

G A FOOD SERVICES OF PINELLAS COUNTY INC
G A FOOD SERVICE INCORPORATED
12200 N 32 COURT
ST PETERSBURG FL 337161803

CHARLIE CRIST
GOVERNOR

CHARLIE LIEM
INTERIM SECRETARY



STATE OF FLORIDA DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION DIVISION OF HOTELS AND RESTAURANTS www.MyFlorida.com/dbpr/hr

MET INSPECTION STANDARDS during this visit

FOOD SERVICE INSPECTION REPORT LEGAL NOTICE

Failure to comply with this Notice may initiate an administrative complaint that may result in suspension or revocation of your license and fines.

07/30/09 03:19 PM Inspection Date and Time G A FOOD SERVICES OF PINELLAS COUNTY INC Owner Name G A FOODS Business Name 0 Number of Units 1750 MCNAB RD Address / City / State / Zip / etc.

Complaint Full Inspection Reason ANY VIOLATIONS noted herein must be corrected by the NEXT UNANNOUNCED INSPECTION, unless otherwise stated. Inspection Result Callback Date/Time

1616607 License Number (954)972-8884 Area Code/Telephone Number 01-DEC-09 License Expiration FT LAUDERDALE, 333091011

Table with 4 columns: Item 03: Food Temperatures, Item 53a: Cert. Food Managers, Item 20: Warewashing Sanitization, Item 45: Fire Extinguishers and Fire Suppression Systems Dates. Contains inspection details for each category.

NOTE: Items marked above with an asterisk (*) indicate a violation

Inspector's Comments

Provided Web Site: www.myflorida.com/dbpr Comp 2005036473 Operator had both complaint items lab tested see attached results. Complaint not observed however operator stated that that batch of julca boxes were sent back to the distributor/manufacturer M & B. Also observed packing of meals. All items are pre packaged. Water Source: Municipal/Utility. Sewage: Municipal/Utility. Employees trained by Other Approved Corporate Training. No Boiler On Site.

I acknowledge receipt of this inspection form and comments.

Signature of Recipient: Larry Kotkin, Manager, 954-972-8884

Inspector Signature: Michele Schneider, 5080 Coconut Creek Pkwy Margate, FL 33063, 850-487-1595

Table with 4 columns: STATUS, SOURCE, STATUS, PHF TEMPERATURE CONTROL. Lists various food safety items and their compliance status.

Violations marked with an asterisk are critical violations. Items marked IN are in compliance. Items Marked OUT are violations. Specific details of violation are listed on subsequent pages. Items marked N/A are Not Applicable. Items Marked as N/O are Not Observed, and were not being conducted at the time of inspection.



STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
DIVISION OF HOTELS AND RESTAURANTS
www.myflorida.com/dbpr

License Number
NOST 1816607
Business Name
GA FOODS
Inspection Date
07/30/09 03:19 PM

FOOD SERVICE INSPECTION REPORT
LEGAL NOTICE

Failure to comply with this Notice may initiate an administrative complaint that may result in suspension or revocation of your license and fines.

STATUS	PHF TEMPERATURE CONTROL	STATUS	GARBAGE AND REFUSE DISPOSAL
In	*07 Unwrapped or potentially hazardous food not re-served		33 Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean
In	*08a Food protection during storage, preparation, display, service, transportation		34 Outside storage area clean, enclosure properly constructed
In	*08b Cross-contamination, equipment, personnel, storage		
	*08c Potential for cross-contamination; storage practices; damaged food segregated	STATUS	INSECT AND RODENT CONTROL
			*35a Presence of insects/rodents. Animals prohibited
In	*09 Foods handled with minimum contact		*35b Outer openings protected from insects, rodent proof
	10 In use food dispensing utensils properly stored	STATUS	FLOORS, WALLS, CEILING
STATUS	PERSONNEL		36 Floors properly constructed, clean, drained, covered
In	*11 Personnel with infections restricted		37 Walls, ceilings, and attached equipment, constructed, clean
In	*12a Hands washed and clean, good hygienic practices (observed), alternative operating plan		38 Lighting provided as required. Fixtures shielded
In	*12b Proper hygienic practices, eating/drinking/smoking (evidence)		39 Rooms and equipment - vented as required
	13 Clean clothes, hair restraints	STATUS	OTHER AREAS
			40 Employee lockers provided and used, clean.
STATUS	FOOD EQUIPMENT AND UTENSILS	Out	*41a Toxic items properly stored
	14 Food contact surfaces designed, constructed, maintained, installed, located	In	*41b Toxic items labeled and used properly
	15 Non-food contact surfaces designed, constructed, maintained, installed, located		42 Premises maintained, free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored. Kitchen restricted to authorized personnel
	*16 Dishwashing facilities designed, constructed, operated 1. Wash 2. Rinse 3. Sanitize		43 Complete separation from living/sleeping area, laundry
	*17 Thermometers, gauges, test kits provided	STATUS	SAFETY
	18 Pre-flushed, scraped, soaked		*45 Fire extinguishers - proper and sufficient
	19 Wash, rinse water clean, proper temperature		*46 Exting system - adequate, good repair
	*20a Sanitizing concentration		*47 Electrical wiring - adequate, good repair
	*20b Sanitizing temperature		*48 Gas appliances - properly installed, maintained
	21 Wiping cloths clean, used properly, stored		*49 Flammable/combustible materials - properly stored
Out	*22 Food contact surfaces of equipment and utensils clean	STATUS	GENERAL
Out	23 Non-food contact surfaces clean		*50 Current license properly displayed
	24 Storage/handling of clean equipment, utensils		51 Other conditions sanitary and safe operation
STATUS	SINGLE SERVICE ARTICLES		*52 False/misleading statements published or advertised relating to food/beverage
	25 Service items properly stored, handled, dispensed		
	26 Single service articles not re-used	In	*53a Food management certification valid
STATUS	WATER AND SEWAGE/PLUMBING	In	*53b Employee training validation
	*27 Water source safe, hot and cold under pressure		54 Florida Clean Indoor Air Act
	*28 Sewage and waste water disposed properly		55 Automatic Gratuity Notice
	29 Plumbing installed and maintained	STATUS	GENERAL
	*30 Cross-connection, back siphonage, backflow		57 Hospitality Education Program Information provided
STATUS	TOILET AND HANDWASHING FACILITIES		Total Number of COS Violations: 1
	*31 Toilet and handwashing facilities, number, convenient, designed, installed		Total Number of Repeat Violations:
In	*32 Restrooms with self-closing doors, fixtures operate properly, facility clean, supplied with handsoap, disposable towels or hand drying devices, tissue, covered waste receptacles		

Violations marked with an asterisk are critical violations. Items marked IN are in compliance. Items marked OUT are violations. Specific details of violation are listed on subsequent pages. Items marked N/A are Not Applicable. Items Marked as N/O are Not Observed, and were not being conducted at the time of inspection.



STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
DIVISION OF HOTELS AND RESTAURANTS
www.myflorida.com/dbpr

License Number
NOST 1616607
Business Name
G A FOODS
Inspection Date
07/30/09 03:19 PM

FOOD SERVICE INSPECTION REPORT
LEGAL NOTICE

Failure to comply with this Notice may initiate an administrative complaint that may result in suspension or revocation of your license and fines.

Violation(s):

- 41A-02-1: Observed toxic item stored by food dry storage shelving. Corrected On Site.
- 22-20-1: Observed buildup of slime in the interior of ice machine stainless steel top lip of machine.
- 23-07-1: Observed germs with slimy/mold-like build-up freezer in parking room.



MET INSPECTION STANDARDS
during this visit

FOOD SERVICE INSPECTION REPORT
LEGAL NOTICE

Failure to comply with this Notice may initiate an administrative complaint that may result in suspension or revocation of your license and fines.

01/13/10 01:00 PM
Inspection Date and Time
G A FOOD SERVICES OF PINELLAS COUNTY INC
Owner Name
G A FOOD SERVICE INCORPORATED
Business Name
0
Number of Units
12200 N 32 COURT
Address / City / State / Zip / etc.

Routine
Inspection Reason
ANY VIOLATIONS noted herein must be corrected by the NEXT UNANNOUNCED INSPECTION, unless otherwise stated.
Inspection Result
Callback Date/Time

6208770
License Number
CATR
(813)573-2211
Area Code/Telephone Number
01-FEB-11
License Expiration
ST PETERSBURG, 337161803

Item 03: Food Temperatures	Item 53a: Cert. Food Managers	Item 20: Warewashing Sanitization	Item 45: Fire Extinguishers and Fire Suppression Systems Dates
Plant foods, cook line, 191 Degrees F. Pasta/rice, cook line, 183 Degrees F. Beef, cook line, 184 Degrees F. Pasta/rice, cook line, 190 Degrees F. Dairy products, walk in cooler, 36 Degrees F. Dairy products, walk in cooler, 37 Degrees F. Pork, front line, 38 Degrees F. Dairy products, front line, 33 Degrees F.	Manager Name: Frank A. Curto Jr. Certification Date: 11/04/05 Certified by: Florida Restaurant Association	Sanitizer Type: Quaternary Ammonium found at concentration of 200 PPM. Sanitizer Type: Quaternary Ammonium found at concentration of 200 PPM. Sanitizing Temperature is 180 Degrees Fahrenheit.	

NOTE: Items marked above with an asterisk (*) indicate a violation

Inspector's Comments

Water Source: Municipal/Utility. Sewage: Municipal/Utility. Employees trained by Serve Safe Boiler Jurisdiction Number: FL 121834, Boiler Expiration Date: 07/24/10 Boiler Jurisdiction Number: FL 121835, Boiler Expiration Date: 07/24/10 Boiler Jurisdiction Number: FL 121836, Boiler Expiration Date: 07/24/10

I acknowledge receipt of this inspection form and comments.

01-13-10

Date

Signature of Recipient

Recipient: Frank A. Curto Jr.
Title: Q. A. Director
Phone: 727.573.2211

Inspector Signature

For further information please contact:

Beatrice A. Jackson
3725 W. Grace St. Ste. # 520 Tampa, Florida 33607
850.487.1395

STATUS	SOURCE	STATUS	PHF TEMPERATURE CONTROL
In	*01a Approved source	In	*03a Cold food at proper temperatures during storage, display, service, transport, and cold holding
In	*01b Wholesome, sound condition		
In	*02 Original container; properly labeled, date marking	In	*03b Hot food at proper temperature
N/A	*02-11 Consumer advisory on raw/undercooked oysters	In	*03c Foods properly cooked/reheated
N/A	*02-13 Consumer advisory on raw/undercooked animal products	N/O	*03d Foods properly cooled
			*04 Facilities to maintain product temperature
			*05 Thermometers provided and conspicuously placed
			*06 Potentially hazardous foods properly thawed

Violations marked with an asterisk are critical violations. Items marked IN are in compliance. Items Marked OUT are violations. Specific details of violation are listed on subsequent pages. Items marked N/A are Not Applicable. Items Marked as N/O are Not Observed, and were not being conducted at the time of inspection.



**STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
DIVISION OF HOTELS AND RESTAURANTS
www.myflorida.com/dbpr**

License Number
CATR 6208770
Business Name
G A FOOD SERVICE INCORPORATED
Inspection Date
01/13/10 01:00 PM

**FOOD SERVICE INSPECTION REPORT
LEGAL NOTICE**

Failure to comply with this Notice may initiate an administrative complaint that may result in suspension or revocation of your license and fines.

STATUS	PHF TEMPERATURE CONTROL	STATUS	GARBAGE AND REFUSE DISPOSAL
In	*07 Unwrapped or potentially hazardous food not re-served		33 Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean
Out	*08a Food protection during storage, preparation, display, service, transportation		34 Outside storage area clean, enclosure properly constructed
In	*08b Cross-contamination, equipment, personnel, storage		
	*08c Potential for cross-contamination; storage practices; damaged food segregated	STATUS	INSECT AND RODENT CONTROL
In	*09 Foods handled with minimum contact		*35a Presence of insects/rodents. Animals prohibited
	10 In use food dispensing utensils properly stored	STATUS	FLOORS, WALLS, CEILINGS
STATUS	PERSONNEL		36 Floors properly constructed, clean, drained, covered
In	*11 Personnel with infections restricted	Out	37 Walls, ceilings, and attached equipment, constructed, clean
In	*12a Hands washed and clean, good hygienic practices (observed), alternative operating plan		38 Lighting provided as required. Fixtures shielded
In	*12b Proper hygienic practices, eating/drinking/smoking (evidence)		39 Rooms and equipment - vented as required
	13 Clean clothes, hair restraints	STATUS	OTHER AREAS
STATUS	FOOD EQUIPMENT AND UTENSILS	Out	40 Employee lockers provided and used, clean
	14 Food contact surfaces designed, constructed, maintained, installed, located	In	*41a Toxic items properly stored
	15 Non-food contact surfaces designed, constructed, maintained, installed, located	In	*41b Toxic items labeled and used properly
	*16 Dishwashing facilities designed, constructed, operated 1. Wash 2. Rinse 3. Sanitize		42 Premises maintained, free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored. Kitchen restricted to authorized personnel
	*17 Thermometers, gauges, test kits provided		43 Complete separation from living/sleeping area, laundry
	18 Pre-flushed, scraped, soaked	Out	44 Clean and soiled linen segregated and properly stored
	19 Wash, rinse water clean, proper temperature	STATUS	SAFETY
	*20a Sanitizing concentration		*45 Fire extinguishers - proper and sufficient
	*20b Sanitizing temperature		*46 Exting system - adequate, good repair
	21 Wiping cloths clean, used properly, stored		*47 Electrical wiring - adequate, good repair
Out	*22 Food contact surfaces of equipment and utensils clean		*48 Gas appliances - properly installed, maintained
	23 Non-food contact surfaces clean	STATUS	*49 Flammable/combustible materials - properly stored
Out	24 Storage/handling of clean equipment, utensils	Out	GENERAL
STATUS	SINGLE SERVICE ARTICLES		*50 Current license properly displayed
	25 Service items properly stored, handled, dispensed		51 Other conditions sanitary and safe operation
	26 Single service articles not re-used		*52 False/misleading statements published or advertised relating to food/beverage
STATUS	WATER AND SEWAGE/PLUMBING	In	*53a Food management certification valid
	*27 Water source safe, hot and cold under pressure	In	*53b Employee training validation
	*28 Sewage and waste water disposed properly		54 Florida Clean Indoor Air Act
	29 Plumbing installed and maintained		55 Automatic Gratuity Notice
	*30 Cross-connection, back siphonage, backflow		
STATUS	TOILET AND HANDWASHING FACILITIES		Total Number of COS Violations: 1
	*31 Toilet and handwashing facilities, number, convenient, designed, installed		Total Number of Repeat Violations:
Out	*32 Restrooms with self-closing doors, fixtures operate properly, facility clean, supplied with handsoap, disposable towels or hand drying devices, tissue, covered waste receptacles		

Violations marked with an asterisk are critical violations. Items marked IN are in compliance. Items Marked OUT are violations. Specific details of violation are listed on subsequent pages. Items marked N/A are Not Applicable. Items Marked as N/O are Not Observed, and were not being conducted at the time of inspection.



STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
DIVISION OF HOTELS AND RESTAURANTS
www.myflorida.com/dbpr

License Number
CATR 6208770
Business Name
G A FOOD SERVICE INCORPORATED
Inspection Date
01/13/10 01:00 PM

FOOD SERVICE INSPECTION REPORT
LEGAL NOTICE

Failure to comply with this Notice may initiate an administrative complaint that may result in suspension or revocation of your license and fines.

Violation(s):

- 08A-19-1: Observed torn packages/bags of food exposing the contents to contamination.
- 22-20-1: Observed buildup of slime in the interior of ice machine. Corrected On Site.
- 24-08-1: Equipment and utensils not properly air-dried.
- 32-15-1: No handwashing signs provided at hand sinks used by food employees.
- 37-18-1: Observed dusty ceiling tiles and/or air conditioning vent covers.
- 40-04-1: Observed personal care item stored with food.
- 44-02-1: Soiled cloths, linen, aprons, coats, or other uniform apparel not kept in a suitable container prior to laundering.
- 51-11-1: Carbon dioxide/helium tanks not adequately secured.



Quality Assurance Memo

Date: 1/15/10

To: File

Re: FDBR Inspection report 1/13/10

CC: Roz D.

08A-19-1: Torn bag was closed and placed into a suitable container to protect against potential contamination immediately.

22-20:1 Areas of slime were removed from the ice machine surfaces immediately followed by surface sanitizing.

24-08-1: Wet nesting along the bottom edges (non-food contact surfaces) of the cleaned sheet pans was removed immediately.

32-15-1: Hand wash signs were provided at the production area sink immediately.

37-18-1: Ceiling tiles and A/C vents were cleaned of all dust on 1/14/10

40-4-1: Temporary employee's coat was removed from the storage rack in the dish room immediately.

44-02-1: Soiled apron was removed from the production area and place in the soil collection bin immediately.

51-11-1: Maintenance department to install a retention change on co2 empty co2 tanks on w/o 1/26/10

A handwritten signature in black ink, appearing to be 'L. D. S.', written in a cursive style.
1/15/10

ACORD™ CERTIFICATE OF LIABILITY INSURANCEDATE (MM/DD/YYYY)
3/12/2010

PRODUCER Commercial Lines - (727) 796-6666 Wells Fargo Insurance Services USA, Inc. 311 Park Place Boulevard, Suite 400 Clearwater, FL 33759-3923	THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW.	
	INSURERS AFFORDING COVERAGE	NAIC #
INSURED G. A. Food Service of Pinellas County, Inc. 12200 32nd Court, North St. Petersburg, FL 33716	INSURER A: Zurich American Insurance Co	16535
	INSURER B: Montgomery Mutual Insurance Company	14613
	INSURER C: Crum & Forster Indemnity Co.	
	INSURER D: Granite State Insurance Company	23809
	INSURER E:	

COVERAGES

THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. AGGREGATE LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR ADD'L LTR INSRD	TYPE OF INSURANCE	POLICY NUMBER	POLICY EFFECTIVE DATE (MM/DD/YY)	POLICY EXPIRATION DATE (MM/DD/YY)	LIMITS	
A	GENERAL LIABILITY	CPO9671871-02	03/15/2010	03/15/2011	EACH OCCURRENCE	\$ 1,000,000
	<input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY				DAMAGE TO RENTED PREMISES (Ea occurrence)	\$ 100,000
	<input type="checkbox"/> CLAIMS MADE <input checked="" type="checkbox"/> OCCUR				MED EXP (Any one person)	\$ 5,000
					PERSONAL & ADV INJURY	\$ 1,000,000
					GENERAL AGGREGATE	\$ 2,000,000
	GEN'L AGGREGATE LIMIT APPLIES PER:				PRODUCTS - COMP/OP AGG	\$ 2,000,000
	<input checked="" type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC					
B	AUTOMOBILE LIABILITY	02CE216187-1 (FL)	03/15/2010	03/15/2011	COMBINED SINGLE LIMIT (Ea accident)	\$ 1,000,000
	<input checked="" type="checkbox"/> ANY AUTO	02CE216188-1 (NY)	03/15/2010	03/15/2011	BODILY INJURY (Per person)	\$
	<input type="checkbox"/> ALL OWNED AUTOS				BODILY INJURY (Per accident)	\$
	<input type="checkbox"/> SCHEDULED AUTOS				PROPERTY DAMAGE (Per accident)	\$
	<input checked="" type="checkbox"/> HIRED AUTOS				AUTO ONLY - EA ACCIDENT	\$
	<input checked="" type="checkbox"/> NON-OWNED AUTOS				OTHER THAN EA ACC	\$
	<input checked="" type="checkbox"/> HCPD - \$70,000				AUTO ONLY: AGG	\$
	GARAGE LIABILITY					
	<input type="checkbox"/> ANY AUTO					
C	EXCESS/UMBRELLA LIABILITY	553-093202-7	03/15/2010	03/15/2011	EACH OCCURRENCE	\$ 15,000,000
	<input checked="" type="checkbox"/> OCCUR <input type="checkbox"/> CLAIMS MADE				AGGREGATE	\$ 15,000,000
						\$
						\$
	DEDUCTIBLE					\$
	RETENTION \$					\$
D	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY	WC006506573	01/01/2010	01/01/2011	<input checked="" type="checkbox"/> WC STATU-TORY LIMITS	OTH-ER
	ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? If yes, describe under SPECIAL PROVISIONS below				E.L. EACH ACCIDENT	\$ 500,000
					E.L. DISEASE - EA EMPLOYEE	\$ 500,000
					E.L. DISEASE - POLICY LIMIT	\$ 500,000
B	OTHER	02CE216187-1 (FL) 02CE216188-1 (NY)	03/15/2010 03/15/2010	03/15/2011 03/15/2011	Comprehensive Ded: 1,000	
	Auto Physical Damage				Collision Ded: 1,000	

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES / EXCLUSIONS ADDED BY ENDORSEMENT / SPECIAL PROVISIONS

Summer Program.
City of Fort Lauderdale is an additional insured with respects to the above General Liability policy.

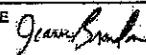
CERTIFICATE HOLDER

City of Ft. Lauderdale
Ms. Sue McAllister
1350 W. Broward Blvd.
Ft. Lauderdale, FL 33312

CANCELLATION Ten Day Notice for Non-Payment

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, THE ISSUING INSURER WILL ENDEAVOR TO MAIL 30 DAYS WRITTEN NOTICE TO THE CERTIFICATE HOLDER NAMED TO THE LEFT, BUT FAILURE TO DO SO SHALL IMPOSE NO OBLIGATION OR LIABILITY OF ANY KIND UPON THE INSURER, ITS AGENTS OR REPRESENTATIVES.

AUTHORIZED REPRESENTATIVE



**FLORIDA FOOD MANAGER
CERTIFICATES
FOR GA FOOD SERVICE INC.**

20246
Name SMITH, MIKE M
ID# ..
Date 07/14/2005
Exp Date 07/14/2010 **PASS**

=====Scores=====	
Form	Pass Perfect Total
4228	80 80 66
Foods	39 31
Clean/Sanitize/Maintenance	5 5
Facilities	14 12
Personnel	11 10
Temperature Measuring Devices	1 0
Allergens	1 1
High-risk Populations	1 1
Legal and Regulatory Issues	4 3
Facility Layout and Design	3 2
Training Employees	1 1

For duplicate certificates visit www.nraef.org

20270
Name FRIEDMAN, ROBERT A
ID# ..
Date 07/14/2005
Exp Date 07/14/2010 **PASS**

=====Scores=====	
Form	Pass Perfect Total
4228	60 80 73
Foods	39 35
Clean/Sanitize/Maintenance	5 5
Facilities	14 13
Personnel	11 10
Temperature Measuring Devices	1 1
Allergens	1 1
High-risk Populations	1 1
Legal and Regulatory Issues	4 3
Facility Layout and Design	3 3
Training Employees	1 1

Name CURTO, JR., FRANK A
ID# 077-70-7865
Date 11/04/2005
Exp Date 11/04/2010 **PASS**

=====Scores=====	
Form	Pass Perfect Total
4248	60 80 80
Foods	39 39
Clean/Sanitize/Maintenance	5 5
Facilities	14 14
Personnel	11 11
Temperature Measuring Devices	1 1
Allergens	1 1
High-risk Populations	1 1
Legal and Regulatory Issues	4 4
Facility Layout and Design	3 3
Training Employees	1 1

For duplicate certificates visit www.nraef.org



Food Safety Certifications, LLC
800-874-1009
NationalFoodManager.com

National Registry of Food Safety Professionals
is a division of Environmental Health Testing, LLC



The National Registry Of Food Safety Professionals®

Certifies

LARRY B KOTKIN

Has Successfully Satisfied the Requirements For

The Food Safety Manager

Certification Examination

President: _____

Lawrence J. Lynch

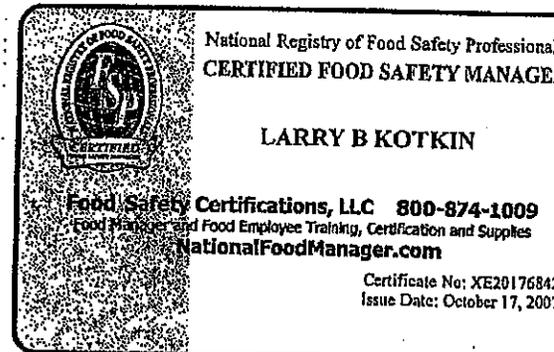
Issue Date: October 17, 2007
Certificate No: XE20176842
Test Form: XEDB

This certificate is not valid for more than five years from date of issue.

Notification of Test Result

ID#: xxx-xx-
Scaled Test Score: 94
Candidate Status: Pass
Test Date: October 17, 2007

NationalFoodManager.com
Food Safety Certifications, LLC
Food Manager and Food Employee Training, Certification and Supplies
800-874-1009



Congratulations! Attached is your certificate and wallet card. Please notify the National Registry of name or address changes at the address below.

LARRY B KOTKIN
10403 NW 5 MANOR
PLANTATION, FL 33324

- Ensure Food Protection (You scored 91% correct). Mastered
- Purchase and Receive Food (You scored 100% correct). Mastered
- Food and Supplies Storage (You scored 82% correct). Competent
- Foods Preparation, Service & Display (You scored 94% correct). Mastered
- Equipment & Facilities Maintenance and Cleanliness (You scored 94% correct). Mastered
- Personnel Hygiene, Training and Behaviors Related to Food Safety (You scored 92% correct). Mastered
- Legal Compliance (You scored 100% correct). Mastered

AC# 8467916

STATE OF FLORIDA
DEPARTMENT OF HEALTH
DIVISION OF MEDICAL QUALITY ASSURANCE

DATE	LICENSE NO.	CONTROL NO.
04/23/2009	ND 525	15862

The DIETITIAN/NUTRITIONIST
named below has met all requirements of
the laws and rules of the state of Florida.
Expiration Date: **MAY 31, 2011**
LEVINIA M CLARK
12200 32ND COURT N
ST PETERSBURG, FL 33716-1847

STATE OF FLORIDA AC# 8467916
DEPARTMENT OF HEALTH
DIVISION OF MEDICAL QUALITY ASSURANCE

DATE	LICENSE NO.	CONTROL NO.
04/23/2009	ND 525	15862

The DIETITIAN/NUTRITIONIST
named below has met all requirements of
the laws and rules of the state of Florida.
Expiration Date: **MAY 31, 2011**

LEVINIA M CLARK


Charlie Crist
GOVERNOR


Ana M. Viamonte Ros, M.D., M.P.H.
STATE SURGEON GENERAL

DISPLAY IF REQUIRED BY LAW

GRS certifies that
Levinia Clark
has successfully completed requirements
for licensure registration.

Commission
on Dietetic
Registration
Member of the
American Dietetic
Association

Registration Payment Period: 8/01/09 - 07/31/10

Signature: Levinia M. Clark
Registration ID Number: 70091
Chair, Commission on Dietetic Registration



Kentucky Board of
Licensure and Certification
for Dietitians and Nutritionists

Certifies
Levinia M. Clark
Dietitian

Kentucky

License Number: KY-1773
Expiration: 10/31/2010
Issued: 7/7/2004

STATE OF GEORGIA
KAREN HANDEL, Secretary of State

Georgia Board of Examiners of Licensed Dietitian
Licensed Dietitian

LICENSE NO. LD002740

Levinia Marie Clark

EXP DATE - 03/31/2010 Active

**Food Service Management Company and Caterers Registered with FLDOE
To Serve NSLP and SFSP Sponsors**

F.Y. 2009-10 Revised 2-15-2010

<i>Company Name & Address</i>	<i>FSMC</i>	<i>Caterers</i>	<i>Contact Person</i>	<i>Phone-Fax-Emails</i>	<i>NSLP</i>	<i>SFSP</i>
Appetites Catering, Inc. 3420 W. Hallandale Beach Blvd. Pembroke Park, FL. 33023		✓	Gerry Damsky, Controller	Ph 954-989-9480 Fax 954-981-3015 Email: gerry@appetitescatering.com	✓	✓
Aramark Correctional Services 1101 Market Street Philadelphia, PA 19107	✓		David Kimmel Vice President of Finance	Ph 800-999-8989 Email: kimmel-david@aramark.com	✓	✓
Aramark Educational Services, LLC 3712 Galdway Drive Snellville, GA 30039	✓		Wendell Robinson, V.P. Operations	Ph 770 634-8395 Cell not available Email: robinson-wendell@aramark.com	✓	✓
Canteen Food Service 629 Stevens Street Jacksonville, FL 32216	✓		Jeana Pafford, District Manager	Ph 904-783-1340 Fax 904-783-0326 Email: jeana.pafford@compass-usa.com	✓	✓
Carpe Diem Catering of Vero Beach Dba/ Lunchrooms USA 1846 20 th Street West Vero Beach, FL 32960	✓		Peter Franchville, Owner	Ph. 772-538-0233 Email: mikeludw@gmail.com	✓	✓
Catering 4 Jax 2765-3 Mayport Road Atlantic Beach, Fl. 32233		✓	Maria Goldberg - Owner Charles Goldberg, General Manager	Ph 904-246-0395 Cell 904-699-9902 Email: Cateringforjaxinc@yahoo.com	✓	
Chartwells School Dining Services 7092 B Howard Street Spartanburg, SC 29303			Eugenie Caroselli, Regional Vice President	Ph 864-253-9567 Cell 864-237-0749 Email Eugenie.Caroselli@exch.compass-usa.com	✓	✓
CiCi's Pizza of Hialeah, FL 2885 West 68 th Street Hialeah, FL. 33018		✓	Carlos Laya, Jr., General Mgr.	Ph 305-822-0000 Fax 305-822-7179 Email: cicis419@bellsouth.net	✓	✓
Classic Caterers, Inc. DBA/ Munchkin Caterers 1411 SW 30 th Ave, Suite #1 Pompano Beach, Fl. 33069		✓	Arnie Rosenthal, President	Ph 954-590-2323 Fax 954-590-2324 Email: info@classiccaterers1.com	✓	✓

**Food Service Management Company and Caterers Registered with FLDOE
To Serve NSLP and SFSP Sponsors**

F.Y. 2009-10 Revised 2-15-2010

<i>Company Name & Address</i>	<i>FSMC</i>	<i>Caterers</i>	<i>Contact Person</i>	<i>Phone-Fax-Emails</i>	<i>NSLP</i>	<i>SFSP</i>
Cole's Wings-N-Things 2301 North Pace Blvd. Pensacola, FL. 32505		✓	Tony Cole, Owner	Ph 850-434-0940 Fax 850-434-0921 Email: TonyCole@Bellsouth.net	✓	
Community Services Council Of Brevard County, Inc. 3600 W. King St. Suite # 1 Cocoa, FL. 32926		✓	Cynthia Flachmeier or Alex Montminy	Ph 321-639-8770 321-636-9901 Fax 321-636-8446 Email: brevardcommunitykitchen@gmail.com	✓	✓
Compass - Bateman Senior Meals 3110 W. Pinhook Road, Suite 201 Lafayette, LA 70508	✓		Magi Brettler, Regional Vice President	Ph 337-593-0433 Ext 24 Fax 337-593-0434 Email: Magi.Brettler@compass-usa.com	✓	✓
Compass - Morrison Management and HDS, Inc. 5801 Peachtree Dunwoody Rd Atlanta, GA 30342	✓		Matt Gleason Regional Vice President Of Health Care	Ph 404-845-3335 Fax 404-845-3342 Email: matgleason@iammorrison.com	✓	✓
Compass-Chartwells, Inc. & Flick 18196 Clear Brook Circle Boca Raton, FL. 33498	✓		Christine McGoldrick, Regional Sales Director	Ph 561-487-8837 Fax 561-852-4186 Email: Christine.mcgoldrick@compass-usa.com	✓	✓
Construction Catering, Inc. 2472 N.W. 21 st Terrace Miami, FL. 33142		✓	Gustave Stinfil General Manager	Ph 305-633-5668 Fax 305-633-1489 Email: gstinfil@aol.com	✓	✓
Dixie Catering 12222 S.W. 132 Court Miami, FL 33186		✓	David Golzbein, President	Ph 305-978-2475 Email: Dixieribs@bellsouth.net	✓	✓
Drug Abuse Comprehensive Coordinating Off. Inc. (DACC0) Women's Residential Treatment 4422 East Columbus Drive Tampa, FL 33619	✓		Mary Lynn Ulrey, CEO Tom Bletsch, Food Service Director	Ph 813-621-1688 Ph 813-635-0606 Email: Marylynn@dacco.org Email: tomb@dacco.org	✓	

**Food Service Management Company and Caterers Registered with FLDOE
To Serve NSLP and SFSP Sponsors**

F.Y. 2009-10 Revised 2-15-2010

<i>Company Name & Address</i>	<i>FSMC</i>	<i>Caterers</i>	<i>Contact Person</i>	<i>Phone-Fax-E-mails</i>	<i>NSLP</i>	<i>SFSP</i>
East Side Entrees 20 Crossways Park, North Woodbury, New York 11797		✓	Jeff Rowe	Ph 516-682-5494 Ext 712 Fax 516-364-7478 Email: jrowe@eastsideentrees.com	✓	✓
Elder Care Services, Inc. 2518 W. Tennessee Street Tallahassee, FL 32304		✓	James Croteau, President William Brooks, Director of Food Services	Ph 850-921-5554 Fax 850-921-0082 Email: BrooksW@ecsbigbend.org	✓	
Eventmakers Food Services, LLC. 2928 SE Monroe Street Stuart, FL 34997		✓	Valerie Mosher, Catering Director	Ph 772-286-1841 Email: vmosher@eventmakers.net		✓
Exquisite Catering By Robert, Inc. 315 NW 158 th Lane Pembroke Pines, FL. 33028		✓	Robert Egert, President	Ph. 1-305-622-3663 Email: Exquisitecater07@aol.com	✓	✓
Fitzgerald's 9070 Bonita Beach Road Bonita Springs, FL 34135		✓	Campbell Gault, Manager Cecil Ashe, Owner	Ph. 1-239-601-1333 Email: campbell@fitzgeraldspub.com	✓	✓
Four Star Corporate Catering 21249 Harrow Court Boca Raton, FL 33433		✓	Toby Stolar, Owner	Ph. 561-715-7747 cell Ph. 954-983-8221 work Email: TobyS814@aol.com	✓	
GA Food Service, Inc. 5501 Division Drive Ft. Myers, FL 33905	✓		Abe Pacheco	Ph 239-693-5090 Email: abep@GAfoods.net	✓	✓
GA Food Services, Inc. 1750 West McNab Road Ft. Lauderdale, FL 33309	✓		Larry Kotkin	Ph. 954-972-8884 Fax. 954-970-9765 Email: larryk@gafoods.net	✓	✓
GA Food Services, Inc. 27 North Maryland Ave. Center Hill, Florida 33514	✓		Mark Jacola	Ph 352-793-4553 Fax 352-793-3933 Email: marks@gafoods.net	✓	✓
GA Food Services, Inc. 780 Fentress Boulevard Daytona Beach, Florida 32111	✓		Robert Ross	Ph 386-274-5600 Email: RobertR@GAfoods.net	✓	✓

**Food Service Management Companies and Caterers Registered with FLDOE
To Serve NSLP and SFSP Sponsors**

F.Y. 2009-10 Revised 2-15-2010

<i>Company Name & Address</i>	<i>FSMC</i>	<i>Caterers</i>	<i>Contact Person</i>	<i>Phone-Fax-Emails</i>	<i>NSLP</i>	<i>SFSP</i>
GA Food Services, Inc. 2976 State Road 15 Belle Glade, Florida 33420	✓		Bob Friedman	Ph 800-852-2211 Ph 727-571-1652 Email: Bobf@GAfoods.net	✓	✓
GA Foods Services, Inc. Corporate Headquarters 12200 32 nd Court North St. Petersburg, FL 33716	✓		James J. LoBianco, President Bob Friedman Sandy Sieg	Ph 727-573-2211 Email: jiml@gafoods.net Email: Bobf@GAfoods.net Email: Sandys@gafoods.net	✓	✓
Gemelli's Caterers, Inc. 8849 Cypress Hammock Dr Tampa, FL 33614	✓		Pete Samosky, Owner	Ph 813-368-2279 Cell 813-368-2279 Email: gemellicats@cs.com	✓	
Greater Miami Caterers, Inc 4001 NW 31 st Ave. Miami, FL 33142		✓	Jonathon Olmo, Vice President	Ph 305-633-4616 Ext 106 Email jolmo@gmccater.com	✓	✓
Heavenly Catering, Inc 1110 Rich Bay Road Havana, Florida		✓	James Williams, President Patricia Williams, V. President	Ph 850-545-8357 Ph 850-545-8307 Email Pastor7259@yahoo.com	✓	✓
Hodges Express Foods, Inc. 13500-39 Beach Blvd. Jacksonville, FL 32224		✓	Joseph Johnigean, President	Ph. 904-253-3360 Email: johnigean@aol.com	✓	✓
John the Baker Restaurant 8835 Sterling Road Cooper City, FL 33328		✓	John Scimicariello Owner	Ph. 954-252-0091 Cell 954-559-4088 Fax Email Garlicroll@aol.com	✓	✓
Kosher Subway, Inc. 18900 N.E. 25 th Avenue N. Miami Beach, FL 33180	✓		Maurice Lichy, President	Ph. 305-778-5946 Email; Koshersubwayinc@aol.com	✓	
Meals on Wheels, Etc. 2801 South Financial Court Sanford, Florida 32773		✓	Sherry Fincher, Director	Ph 407 333-8877 Ext. 110 Fax 407-829-2468 Email: sfincher@mealsetc.org	✓	✓
Metz & Association, Ltd. Two Woodland Dr. Dallas, PA 18612	✓		John E. Geronimo Vice President-Sales	Ph 724-312-6758 Email: john@metzcorp.com	✓	

**Food Service Management Comparison and Caterers Registered with FLDOE
To Serve NSLP and SFSP Sponsors**

F.Y. 2009-10 Revised 2-15-2010

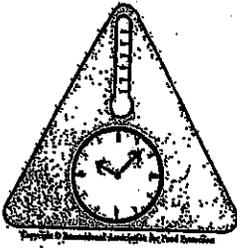
Company Name & Address	FSMC	Caterers	Contact Person	Phone-Fax-Emails	NSLP	SFSP
MMI Dining Systems, LLC 1550 Canopy Drive Amelia Island, FL 32034	✓		Dave McEwen, District Manager	Ph 904-261-3547 Fax 904-277-5676 Email: dmcewen@mimie.com	✓	✓
Orange Blossom Catering 220 Fourth Street, North St. Petersburg, FL. 33701		✓	Edward Shamas, Owner Henry Gardner, Gen. Mgr.	Ph 727-822-6129 Fax 727-821-2577 Email: ObCsales@tampabay.com	✓	✓
O & R Catering Inc 12819 SW 134th Court Miami, FL 33186		✓	Raquel/ Osvaldo Hernandez Owners	Ph 305-252-1220 Email: hotlunch@bellsouth.net	✓	✓
Piccadilly Cafeterias 4697 North State Road 7 Lauderdale Lakes, FL 33319		✓	Ron Estrada General Manager	Ph 954-735-5729 Email: FTLMGR@Piccadilly.com	✓	✓
Preferred Meal Systems, Inc. 5240 St. Charles Road Berkeley, IL. 60163-1341		✓	Rufus D. Stephens, General Manager	Ph 847-878-5421 Fax 708-493-2690 Email: rstephens@preferredmealsystems.com	✓	✓
Quality life Center of S.W. Florida 3210 Dr. Martin Luther King Blvd Fort Meyers, FL 33916		✓	Abdul'Haq Muhammed Executive Director	Ph 239-334-2797 Fax 239-334-3599 Email: hjohnson@qualitylifecenter.org	✓	✓
Shamac's BBQ and Grille 4717 22 nd Avenue, South St. Petersburg FL 33711		✓	Sharon Manning Owner	Ph 727-686-0618 Email: shamanni@hotmail.com	✓	
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**Food Service Management Comparison and Caterers Registered with FLDOE
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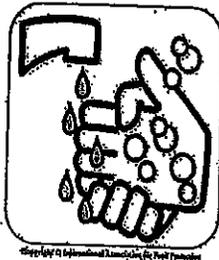
F.Y. 2009-10 Revised 2-15-2010

<i>Company Name & Address</i>	<i>FSMC</i>	<i>Caterers</i>	<i>Contact Person</i>	<i>Phone-Fax-Emails</i>	<i>NSLP</i>	<i>SFSP</i>
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**GA FOOD SERVICE, INC.
EMPLOYEE
FOOD SAFETY TRAINING PROGRAM**



REVISED 11/1975

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SECTION ONE

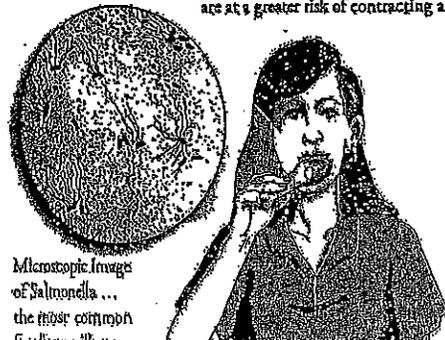
**FOOD SAFETY HAZARDS
& FOOD BORNE ILLNESS**



Food Safety

Foodborne Illnesses

A foodborne illness is a disease transmitted to people by food. A foodborne illness outbreak is when two or more people contract the same illness from the same food source and it is confirmed through laboratory tests. It is important that management and personnel understand that certain populations in society are more susceptible to foodborne illness. Persons with a weakened (elderly, sick, pregnant women) or underdeveloped (infants and young children) immune systems, the body's natural defense against disease, are at a greater risk of contracting a foodborne illness.



Microscopic images of Salmonella ... the most common foodborne illness



Food is contaminated when it contains harmful substances either naturally present or introduced into food. Cross-contamination is the transfer of harmful microorganisms from one food or surface to another. The transfer can occur through dirty hands, clothing, equipment, utensils and raw contaminated food. Food contamination can result in severe cases of foodborne illness. A contamination can be physical, chemical, or biological.

Physical Contamination



Metal fragments in a sausage

Any foreign object that is accidentally introduced into food is considered a physical contamination. Some examples of physical contamination include hair, dirt, glass, metal fragments, false finger nail, plastic or staples from packaging, hand-aids and jewelry**

** Food code states that while preparing food, employees may not wear jewelry on their hands, wrists, and arms (including medical ID bracelets) except for a solid wedding band free of stones. Jewelry can be considered a dual threat physical because it can fall off into the food and biological because it can harbor (hold) bacteria and transmit it to other areas.

Biological Contamination



Pathogen

This type of contamination usually occurs in foodservice establishments because of poor employee personal hygiene, improper handling of food, employee ignorance or shortcuts in the preparation of food and poor facility design. A biological contamination is considered the most serious of the three types of hazards and often times results in food spoilage, illness and even death. Biological contamination occurs from the presence of harmful microorganisms. Microorganisms are tiny living organisms that we typically cannot see, smell or taste and include bacteria, viruses, parasites, fungi or biological toxins. Some of these microorganisms are pathogens, meaning they are disease-causing microorganisms. A few of the microorganisms are only spoilage microorganisms meaning they only cause food to spoil and will not cause illness if consumed. Additionally, we also classify the illnesses caused by these microorganisms according to how symptoms of the illness appear. An illness can be a foodborne infection, an illness caused by eating live harmful microorganisms or it can be a foodborne intoxication, an illness that occurs as a direct result of consuming microbial produced toxins.

Viruses

Viruses are commonly transmitted to food by infected workers and require living cells to grow and multiply. Viruses cause diseases including the common cold, flu, measles, chicken pox and yellow fever and are NOT treatable by antibiotics.

Chemical Contamination

Chemical Contamination is a hazard caused by chemical substances present in food. Public foodservice establishments must take steps to prevent pesticides, food additives, toxic metals and toxic cleaning products from contaminating our food, food contact surfaces and equipment.



Food Additives - Food additives are commonly used to preserve food. When these substances are added to food they can cause a type of chemical contamination; examples include nitrite preservatives, nitrites, and MSG. A good percentage of the human population is allergic to food additives and experience symptoms including: rash, swelling, difficulty breathing, cramps and diarrhea. If you add these substances while preparing food at your establishment, you must post a public advisory. For example, "Some foods may contain sulfites and MSG, ask your server."

Toxic Metals - Utensils and equipment used for food preparation and storage should not be made out of zinc (galvanized), copper, brass or lead (pewter). Foods, especially high acidic foods can have a chemical reaction with these metals and result in chemical contamination. In public foodservice establishments, only food-grade equipment, utensils and storage containers are permitted.



Cleaning Chemicals - Commonly used chemicals can also lead to foodborne illness. Cleaning agents, sanitizers and pesticides can be harmful to people if improperly used and stored. All chemicals must be properly stored away from any exposed food or food contact surfaces. All chemicals used in public foodservice establishments must be more difficult to obtain than any other product used in the establishment. Be sure that you have a Material Safety Data Sheet (MSDS) for all chemicals stored on premises. As part of your Hazard Communication (HAZCOM) program, all employees should be educated about chemicals used in the establishment, dangers or side effects of exposure to the

A common foodborne illness caused by a virus is Hepatitis or Hepatitis A. Hepatitis A is a foodborne infection with symptoms of fever, fatigue, headache, nausea, loss of appetite, vomiting, abdominal pain, and jaundice (yellowing of the skin) after several days. These symptoms occur in 10 to 50 days and last 1 to 2 weeks or several months in severe cases. Some foods that may become contaminated with Hepatitis A include: shellfish, salads, deli cold cuts, water, ice, milk, milk products, vegetables, and any food that will not receive further heat treatment or are considered ready-to-eat foods.

If you have been diagnosed with the Hepatitis A virus, you must be excluded from working in a public foodservice establishment. You may not return to work unless you are cleared and given a written release by a licensed medical doctor. Hepatitis A is one of the four exclusionary diseases.

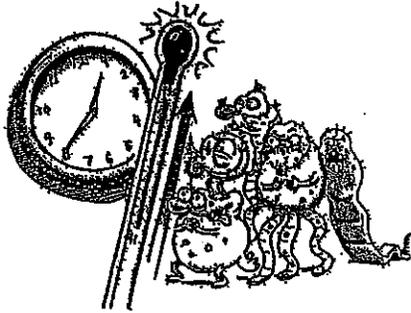
Another virus that can lead to foodborne illness is the Norovirus (Norwalk). The Norovirus is also classified as an infection with symptoms including vomiting, diarrhea, abdominal pain and fever. Though commonly associated with cooked, ready-to-eat foods it is also caused by a contaminated water supply which in turn can contaminate raw shellfish, fruits and vegetables.

Prevent viral foodborne infections by:

- Enforcing strict personal hygiene habits
- Avoiding cross contamination through good sanitation practices
- Properly washing and handling fruits and vegetables
- Obtaining shellfish from approved sources
- Using sanitary chlorinated water sources and ice

Parasites

Parasites can survive on food but only grow and reproduce inside a living host (person, animal, plant). Worms and their larvae are commonly found in animals such as hogs and fish and pose a great danger if consumed through food. Foodborne infections caused by parasites may exhibit symptoms including nausea, diarrhea, abdominal pain, fever, fatigue, and cramping. Trichinosis, an illness resulting from eating undercooked pork, Amiasiasis, an illness often associated with raw (undercooked) or improperly frozen seafood, and Giardiasis, caused by consuming water from a contaminated water source, are the most common parasites associated with foodborne illness outbreaks.



Prevent parasitic foodborne infections by:

- Enforcing strict personal hygiene habits
- Using sanitary, chlorinated water supplies
- Washing raw produce carefully and thoroughly
- Following proper temperature controls, especially cooking pork, seafood and other meats to their recommended minimum internal temperatures
- Following proper temperature controls for freezing, especially pork and seafood
- Obtaining seafood only from approved sources

Fungi



This family of microorganisms is found naturally occurring air, soil, plants, animals, water and some foods. Mold, yeast and mushrooms are all fungi microorganisms. Like mushrooms discussed earlier under toxins, some molds are harmful or even fatal if consumed by humans. Always discard food with mold that is not a natural part of the product. Although the fungi group is usually thought of as a spoilage microorganism, some molds cause illness by producing toxins. Aflatoxins are toxins produced from fungi found in nuts and oilseeds. Yeast is another member of the fungi group that causes rapid fermentation (spoilage) of food and may produce an alcoholic smell or taste. Yeast, like mold, grows well in sweet, acidic foods with low water activity, such as jellies, jams, syrup, honey, and fruit juices. Food that has been spoiled by yeast should be discarded.

Bacteria



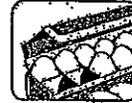
Bacteria cannot be eliminated from the environment, but the amount of bacteria present in our food can be reduced to levels that are safe. Keeping food at proper temperatures is an effective way to control bacterial growth. Freezing is not an effective barrier for bacterial growth because some bacteria can change from a vegetative (reproductive) state to a dormant (non-reproductive) state by transforming in and out of their spore formation. As a spore, bacteria can survive through very low (freezing) temperatures and some even through very high (cooking) temperatures.

Of the biological contaminations, bacteria is the most dangerous and deadly because of its ability to grow and reproduce very rapidly under certain conditions. Under favorable conditions, bacteria typically grow by splitting and doubling in number about once every twenty minutes. The four stages of bacterial growth are lag, log, stationary, and

Naturally Occurring Toxins



These substances can occur as a normal part of our ecosystem or environment. Toxins are synonymous with poison. Ciguatera (Ciguatera), which can be found in larger predatory fish such as barracuda, grouper, and snapper, is one example. Toxins are ingested when predatory fish feed on smaller fish, which in turn feed on toxic algae from a contaminated reef. If these fish feed on enough smaller fish, then the risk of Ciguatera poisoning increases. Symptoms of Ciguatera poisoning are diarrhea and vomiting. Scombrotoxin (Scombrotoxin) poisoning is one of the most commonly occurring illnesses caused by fish toxins. This is also known as histamine poisoning. Scombrotoxin is always present in small quantities of fish. As fish get older, higher concentrations may become present. Scombrotoxin is found when fish has been time temperature abused (left at temperatures that support growth of microorganisms) causing it to decompose. Symptoms associated with Scombrotoxin are dizziness, nausea and vomiting. Foodservice establishments that serve seafood must be especially careful and always purchase seafood from a reputable supplier who practices strict time and temperature controls. Additionally, toxins can be found naturally occurring in pufferfish and moray eels, and in plants such as fava beans and poisonous mushrooms. Toxins are heat stable, meaning they cannot be destroyed by cooking or freezing.



Food - High protein or a cooked carbohydrate food sources are foods in which harmful bacteria grow best and are commonly referred to as potentially hazardous foods (PHF). Potentially hazardous foods have a history of being involved in foodborne illness outbreaks. Some examples of potentially hazardous foods include: beef, pork, eggs, baked potatoes, milk, soy, fish, shellfish/mollusks and crustacean.

Time & Temperature - Disease causing bacteria grow best in temperatures between 41° F and 135° F. We call this the temperature danger zone (TDZ). If the amount of time potentially hazardous food is kept in the TDZ is minimized or reduced, the chances of bacterial growth decreases.

Water/Moisture - Most bacteria requires water activity to grow and thus reproduce quickly in moist foods. This is another reason why dry foods are stored at room temperature and low humidity to keep moisture out. PHF tend to be high in moisture.

Oxygen - Bacteria that are anaerobic can grow without oxygen. Examples include: Clostridium Perfringens and Botulism. Bacteria like Campylobacter are aerobic and need oxygen to grow. When bacteria can grow with or without oxygen they are called facultative. Examples are Bacillus Cereus and Yersinia among others.



Botulism

Clostridium botulinum is the anaerobic bacteria that causes this foodborne intoxication. It is found in vacuum-packed fish, meat products, garlic and oil mixtures, seafood, and especially low acid canned foods such as string beans, corn, and beets. The most common sign of botulism is a swollen can. Symptoms include vomiting, diarrhea, fatigue, weakness, vertigo, blurred vision, difficulty speaking and dry mouth. This is a serious illness, which can eventually lead to paralysis or death. Symptoms occur in 12 to 36 hours and can last several days to a year.

Prevent Botulism by:

- Rapidly cool leftovers
- Avoiding use of home canned products
- Following strict temperature control procedures — particularly with larger bulky/dense foods, soups, chili's
- Using acidic treated garlic and oil mixtures
- Properly storing baked potatoes wrapped in foil at temperatures outside the TDZ
- Inspecting all canned goods upon delivery and refusing damaged product

Listeriosis

A facultative bacteria commonly associated with unpasteurized milk, cheeses, other dairy products and imported seafood. Symptoms from this foodborne infection include fever, headache, nausea and vomiting. Pregnant women infected with the listeria bacteria may experience an aborted fetus or stillbirth.

Prevent Listeriosis by:

- Using pasteurized milk and dairy products
- Properly washing and handling of fruits and vegetables
- Avoiding cross contamination through good sanitation practices
- Cooking foods to their required internal cooking temperatures for a minimum of 15 seconds

Salmonellosis

The *Salmonella* bacteria is found in the intestinal tract of humans and animals, especially poultry. Once consumed, these bacteria multiply in the individual causing a foodborne infection. *Salmonella* is a facultative bacteria commonly associated with raw poultry juice or undercooked chicken but also additionally contaminate raw eggs, milk, red meat, sliced melons and fish. *Salmonella* is likely to be found in chicken salad, estarads, sauces and pastry creams.

Prevent Salmonellosis by:

- Avoiding cross contamination through good sanitation practices
- Carefully handling and storing raw foods
- Thoroughly cooking poultry to an internal temperature of 165° F for a minimum of 15 seconds
- Enforcing strict personal hygiene habits
- Practicing strict time and temperature controls

Shigellosis

Shigellosis is a toxin-mediated infection caused by the bacteria *Shigella*. This foodborne illness outbreak typically involves salads (potato, chicken, macaroni, tuna, shrimp, etc), raw vegetables, lettuce, dairy products, milk and poultry. The source of these facultative bacteria comes from the human intestinal tract, flies and water polluted by feces. Symptoms include diarrhea, fever, vomiting and dehydration.

Prevent Shigellosis by:

- Controlling flies
- Avoiding cross contamination through good sanitation practices
- Using only Grade A, pasteurized dairy products

Staphylococcal Intoxication

The bacteria *Staphylococcus* is commonly found on human ears, skin, nose, throat, mouth, hoils, cuts as well as raw milk from cows or goats. Symptoms include abdominal pain, vomiting/nausea, diarrhea, abdominal/muscular cramps, exhaustion and abnormal pulse rate. These symptoms usually appear in 1 to 6 hours and last 6 to 24 hours. *Staphylococcus* is a facultative bacteria typically transmitted to food from an otherwise healthy foodhandler. In today's population about 50% of humans are carriers of this illness and are immune to its symptoms but can pass it on to other individuals.

Prevent Staphylococcal Intoxication by:

- Enforcing strict personal hygiene habits
- Implementing good handwashing practices
- Rapidly cooling and storing foods
- Excluding employees from food preparation areas who have skin infections or who are sneezing and coughing

Hemorrhagic Colitis

This strain of *E. coli* is a facultative bacteria found on raw vegetables and in the intestinal tract of cattle and other animals. There are about 1500 strains of *E. coli*, but *E. coli* O157:H7 is the one that is deadly. It is found in raw and undercooked ground beef, imported cheeses, roast beef, lettuce, dry salami, alfalfa sprouts, unpasteurized milk and apple juice. Improper cooking practices are the common cause of this foodborne infection. Symptoms may include diarrhea, vomiting, abdominal cramps, dehydration, and shock. These symptoms may occur in 3 to 4 days.

Prevent Hemorrhagic Colitis by:

- Enforcing strict personal hygiene habits
- Thoroughly washing all fruits and vegetables before peeling or eating
- Using pasteurized milk and juice products
- Thoroughly cooking ground beef to an internal temperature of 155° F for a minimum of 15 seconds

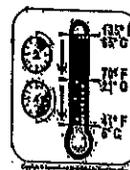
Campylobacteriosis

Campylobacter jejuni is one of the most common causes of foodborne illness. These aerobic bacteria are commonly found on raw poultry. Symptoms of this foodborne infection include diarrhea, vomiting, fever and headache.

Prevent Campylobacteriosis by:

- Avoiding cross contamination through good sanitation practices
- Carefully handling and storing raw foods
- Thoroughly cooking poultry to an internal temperature of 165° F for a minimum of 15 seconds
- Using only Grade A, pasteurized dairy products
- Using sanitary chlorinated water sources and ice

Bacillus Cereus



This facultative bacteria *Bacillus Cereus* commonly forms spores to protect itself from unfavorable conditions. You will find it most frequently associated with cooked starchy foods like potatoes, pasta and rice.

Prevent Bacillus Cereus Gastroenteritis by:

- Rapidly cooling foods
- Practicing strict time and temperature controls
- Cooking foods to their required internal cooking temperatures for a minimum of 15 seconds

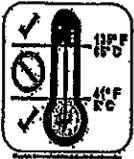
How Food Becomes Contaminated

Most foodborne illnesses are caused by transmitting microorganisms through one or more following methods:



Poor Personal Hygiene

Employees with dirty hands, coughing or sneezing on food, and touching cuts, sores or boils will contaminate food if they do not wash their hands correctly.



Time-Temperature Abuse

Foods remaining in the TDZ (between 41° F and 135° F) allow harmful microorganisms time to grow and multiply, thus we call this time temperature abuse. Foods need to be stored at proper temperatures, cooked to their minimal internal temperatures, hot held at 135° F or higher, reheated to 165° F for 15 seconds, and cooled properly in the two-stage method to minimize the amount of time food spends in the temperature danger zone. Following the four hour rule, any foods that remain in the temperature danger zone for more than four hours must be discarded.



Cross Contamination

The transfer of disease causing microorganisms from one surface or food to another. This can happen as a result of inadequate cleaning and sanitizing and poor personal hygiene or improper storage and handling of raw foods.

There are three main ways of controlling or eliminating bacterial pathogens. They include protecting food against bacterial contamination, preventing bacterial growth and destroying bacteria present in food. Let's review the procedures for each.

Protect food against bacterial contamination by:

- Enforcing good personal hygiene habits
- Avoiding cross contamination
- Keeping food covered wherever possible
- Separating raw food and cooked food at all stages of preparation, storage and service
- Minimizing bare hand contact with cooked ready-to-eat foods by using tongs/utensils, gloves, plates and service trays
- Ensuring equipment is clean, sanitized and in good working order
- Washing food in designated prep sinks
- Preventing liquid from raw or thawed frozen foods from coming into contact with cooked ready-to-eat foods, potential hazardous foods, food contact surfaces or equipment
- Properly cleaning and sanitizing all food contact surfaces (using clean wiping and sanitizing cloths)



Prevent bacterial growth by:

- Practicing strict time and temperature controls
- Storing food at temperatures outside the temperature danger zone (below 41° F and above 135° F)
- Minimizing the amount of time food is in the temperature danger zone during preparation
- Disposing of any potentially hazardous foods that has remained in the temperature danger zone for more than four hours
- Using only FDA approved preservatives in food, such as salt and sugar
- Keeping storage areas at humidity levels of 50% or lower to prevent dried foods from absorbing moisture

Controlling or Eliminating Contamination

We learned that each type of foodborne illness has prevention tools to protect against food contamination. Let us review all of our procedures for preventing foodborne

Destroy bacteria present in food by:

- Thoroughly cooking all foods to their minimum safe internal temperature for a minimum of 15 seconds

Employees Exclusions in Public Foodservice

If a foodservice employee or someone living in the same immediate household as a foodservice employee has been diagnosed with any of the following four (4) exclusionary diseases: Salmonella, Shigella spp., E. Coli O157:H7, or Hepatitis A, they should not be allowed on the premises and they may not report back to work until they have released in writing by a medical doctor to return to work.



Restrictions: Foodservice employees may be restricted from working in direct contact with food or food contact surfaces if they are showing symptoms of diarrhea, fever, vomiting, or jaundice (yellowing of the skin) or fever and a sore throat. They may be restricted to housekeeping duties: taking out the trash, cleaning restrooms, etc.

It is important to remember, that a person may be considered a carrier of a disease even though they are not exhibiting any symptoms relating to that illness. These individuals may still contaminate food, contact surfaces and other employees.

SECTION TWO

PERSONAL HYGIENE PRACTICES



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Employee Hygiene and Safe Foodhandler Practices

This chapter will provide training and education on safe food handling procedures and employee hygiene. Employee hygiene includes personal cleanliness and hygienic practices in accordance with the 2001 FDA Food Code. Establishing good hygiene habits gives employees the skills and techniques to help prevent foodborne illness outbreaks.



Working in the food industry, foodservice workers must maintain good personal hygiene.

Would you want to be by this person?

Employee Hygiene

The Basics of Good Personal Cleanliness

Employee health is the foundation for good hygiene. Employees working in public foodservice should be prohibited from working with an acute illness that can be transmitted through close personal contact or direct contact with food. Employees need to tell their supervisor if they are sick or not feeling well. Employees should stay home or be

sent home if they are experiencing the following symptoms: diarrhea, fever, vomiting, jaundice, sore throat with fever, excessive coughing or sneezing. Employees may be reassigned to duties that do not involve contact with food or food contact surfaces. It is the manager's responsibility to restrict employee duties in an establishment.



Smoking, eating, or chewing gum should only be permitted in assigned break areas. This restriction helps prevent saliva from contaminating employee hands, food or food contact surfaces. Just a small amount of saliva can contain thousands of harmful pathogens. Always consume beverages in a container with a lid and a straw or a single use cone cup. Wash hands before beginning your shift and after any breaks you take, especially if you were smoking, eating, chewing gum, or drinking. Chewing tobacco/spitting should never be done inside the establishment.

Handwashing may seem like a hassle procedure but it is the industry's best defense against the spread of microorganisms in public foodservice. The majority of foodborne illnesses outbreaks occur when employees do not properly wash their hands and then handle cooked ready-to-eat foods. When a person uses the bathroom or touches items like door knobs, pens, money and raw foods, harmful microorganisms from those surfaces may be transferred to foods the employee handles. Employees must be trained to be conscious of what they touch with their bare hands and know when to wash their hands.

Remember the surface of gloves can cross contaminate just like the surface of hands. When using gloves, you begin by properly washing your hands. Remember to thoroughly wash hands every time you put on a new pair of single use gloves. Gloves and sanitizers are meant only as an extension of proper handwashing — NEVER as a substitute. Use single use gloves when preparing and serving ready-to-eat foods except when washing fruits and vegetables. All public foodservice establishments should have a written hand washing policy that describes when, where and how employees should wash their hands. Each employee should read and sign the establishment's handwashing policy and a copy must be available for the public if so requested. All employees should be held to the same hygiene standards.

Additional Handwashing Tips:

Skin care lotions can allow bacterial growth. Do not use ordinary hand lotions on freshly washed hands, only use FDA approved hand lotions for foodservice. Fingernails need to be kept trimmed short and clean. False fingernails or fingernail polish may fall into food or equipment causing a physical contamination and therefore should not be worn to work.

Foodservice employees shall clean their hands and any exposed portions of their arms up to the elbow:

- After touching bare body parts (hair, nose, ears, etc.) other than clean hands and clean exposed portions of arms
- After using the restroom
- After caring for or handling support animals
- After coughing, sneezing, using a handkerchief or tissue
- After using tobacco, eating, chewing gum or drinking
- After bussing tables or handling soiled equipment or utensils
- Immediately before engaging in food preparation including working with food, clean equipment and utensils, and unwrapped single-service and single-use articles
- During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks
- After taking out trash
- After using chemicals
- When switching between working with raw foods and working with cooked, ready-to-eat foods
- After engaging in any other activities that may contaminate hands



Division of Hotels & Restaurants
Florida Department of
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Food Safety

....

It's in YOUR Hands!

- 1 You must start at a hand washing sink, NOT a food prep sink.
- 2 Use soap and warm running water.
- 3 Rub hands together for 20 seconds, up to elbows.
- 4 Wash backs of hands, wrists, between fingers, and under fingernails.
- 5 Rinse hands well under running water.
- 6 Turn off running water with a paper towel, NOT with bare hands.
- 7 Dry hands with a clean paper towel or air dryer.
- 8 Use an approved hand

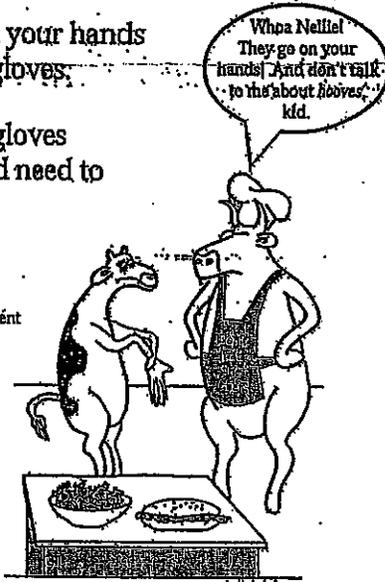
When You Wear Gloves, Wear Gloves the Right Way!

1. Wear food service gloves, or use sanitary utensils or deli tissue when handling ready-to-eat foods.

2. Always wash your hands before putting on gloves.

3. Change your gloves anytime you would need to wash your hands.

- After touching your body
- After using the toilet
- After eating or drinking
- After handling dirty equipment or utensils
- After handling raw food, or
- After any other activities that contaminate your gloves



For specific information, read the 1997
FDA Food Code, section 2-801.14



Division of
Hotels and Restaurants

1997 HR 2023-155

Florida Department of Business and Professional Regulation



UNIVERSITY OF
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1997 July 21

SECTION THREE

CROSS CONTAMINATION PREVENTION & GOOD WAREHOUSING PRACTICES



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GA. FOOD SERVICE, INC. PERSONAL HYGIENE & SAFE FOOD HANDLING POLICY

Employees assigned to work duties in exposed food handling production areas must adhere to these requirements at all times:

1. All employees must wear proper attire: shirts with sleeves (NO tank tops); long pants preferred; low heeled, closed shoes and clean outer work garments of a kind approved by the department manager. There will normally be white colored uniforms, smocks or lab coats for food handlers and darker colored garments for other departments that are not involved in exposed food handling.
2. When an employee leaves a food production or production related area for a break, restroom visit or other reason, his or her outer work garment must be removed and hung in a designated area.
3. Hairnets must be worn in ALL food production and storage areas of the facility.
4. Jewelry may not be worn in the exposed food handling sections of the plant with the exception of solid wedding bands (no stones or crystals).
5. No employee shall work in an exposed food handling area while affected by a communicable disease. Employees experiencing symptoms only may be restricted to non food handling areas and duties. Employees diagnosed with communicable disease will be excluded from work until they are given a written release by a physician.
6. Wounds (cuts, scrapes, burns) must be completely covered with a water proof bandage. Wounds on the hands or fingers must also be covered with a disposable latex glove.
7. Employees handling ready to eat food items must wear disposable latex gloves. Gloves must be changed every 4 hours or immediately upon contamination or when visibly soiled.
8. Eating, drinking, smoking and gum-chewing in designated break areas only.
9. Employees may not wear headsets/head phones or use cell phones while working in production areas.
10. Personal belongings such as bags, coats, nap sacks and etc must be stored in a designated area or locker and not in food production or storage areas.
11. Food products must be handled in a manner that prevents cross contamination or temperature abuse.
12. Employees must practice thorough and regular hand washing throughout the production day to prevent cross contamination. Hand washing is required when returning from breaks and restroom visits.
13. Good operational sanitation and housekeeping must be maintained at each employer's work area and work station. No excess accumulation or debris, clutter, spillage, standing water or other conditions that create an unsanitary or unsafe work environment.
14. Accidents, injuries or incidents of product contamination or adulteration must be reported to supervisor immediately.
15. Employees may not wear fake nails or nail polish while handling food products.

CROSS CONTAMINATION PREVENTION & GOOD WAREHOUSING PRACTICES

- > Keep raw foods (fresh poultry, ground beef) segregated from cooked and ready to eat foods. Store cooked RTE foods ABOVE raw food products.
- > Keep food protected from outside sources of contamination while in storage or while in transfer. Cover barrels, tubs, storage bins tightly.
- > Keep food production and storage areas clean and sanitary, free from sources of contamination (food debris, mold/mildew growth, dust, condensation and etc.).
- > Date and identify products properly. Discard refrigerated leftovers after seven days. Practice FIFO to ensure proper rotation to prevent spoilage.
- > Always handle food products in a sanitary manner. Wash hands and change gloves regularly. Do not combine direct food handling and non food handling job tasks.
- > Avoid coughing, sneezing, scratching and etc when handling food. Always wash your hands immediately afterwards.
- > Clean and sanitize food processing equipment regularly throughout the day at a minimum of every 4 hours, at start up, between change overs or periods of interruption (break times and etc).



Dry Food Storage

Rooms for storage of dried and canned foods should be dry (a humidity no higher than 50%), cool (between 58° F and 70° F), well-lit, free of direct sunlight, ventilated, vermin proof (no holes in the foundation), and kept in good clean order. Remember that moisture and heat are the biggest dangers to dry and canned foods. Food should be stored away from the floors, walls and any exposed pipes on suitable shelving. Never store chemicals in a dry goods store room.

Refrigerated Food Storage



Management must ensure the placement of refrigerators in well-ventilated areas away from sources of heat and sunlight. The refrigerators should be well constructed, easy to clean and in proper working order. Operating temperature should be between 34° F and 39° F. Two hanging thermometers should be kept inside the refrigerated unit; one in the warmest part of the refrigerator and one in the coldest. These thermometers should be checked daily to ensure proper holding temperature. Air temperatures in cold storage units should be 2° F colder than what stored food should read. It is also important to provide routine maintenance and schedule regular cleaning of the cold storage units. Remember not to overload the unit and practice proper rotation of stock (FIFO).

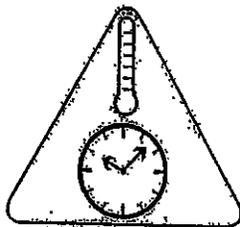
Store all raw foods below cooked ready-to-eat foods. Beginning with cooked foods on top, raw foods go below with fish, whole pork, lamb and beef, then ground meats and poultry on the very bottom. All foods on cold storage racks need to be at least six (6) inches off the floor. No food or storage containers may be placed or stored directly on the floor of a unit. Cold storage units are designed to keep cold foods cold; they are not designed to cool foods. Therefore, hot food should never be placed in a refrigerator;

this can raise the temperature of foods above 41° F and bring foods into the temperature danger zone. Open cans of food should not be stored in the refrigerator. Empty any open cans into proper storage containers, then label and date before placing into cold storage. Any foods prepared in-house must be discarded after 7 days of refrigeration. Keep all food covered in storage and minimize the amount of time doors are opened. Open only as necessary for placing and retrieving items from the unit. Remember that temperature controls are the single most important factor in the growth of harmful microorganisms.

Freezers/Frozen Food Storage

Inspect packaging of frozen food deliveries; frozen foods should be frozen solid and placed immediately into frozen storage. Ice cream should be delivered between 6° F and 10° F. New stock should be placed below existing food as part of stock rotation (FIFO). Freezer units should operate at 0° F, -18° C or slightly below. Regularly check unit temperatures and inspect foods that may be damaged by lengthy freezing. All frozen food should be stored in moisture proof packaging. Be sure to clean and defrost freezers as part of your regular maintenance schedule. When dealing with frozen foods, it is important to look for signs of thawing and refreezing which result in large ice crystals. Food delivered with signs of thawing and refreezing should be rejected because freezing does not kill bacteria.

SECTION FOUR ***** TIME & TEMPERATURE CONTROLS



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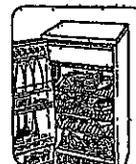
Preparing, Cooking and Cooling Foods Safely

Thawing

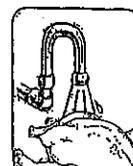
Before preparing foods, frozen products must be first be thawed. There are four acceptable methods for thawing frozen foods. The first method of thawing is as part of the cooking process. Some foods taken from the freezer can be cooked immediately. For example, hamburgers and shrimp are sometimes cooked while still frozen. These foods thaw as part of an uninterrupted cooking process.



The second and preferred method of thawing is under refrigeration. In this case, frozen raw meat or poultry is placed into refrigeration overnight, so the thawed product can be used the next day. Be sure to store the raw thawing foods on the bottom shelves of refrigerated storage. Thawed liquids from raw meat or poultry pose a serious risk to cooked, ready-to-eat foods; take extreme care when handling these raw products. Follow the steps outlined in Chapter 1 to prevent cross contamination.



Thawing can also be achieved using running water under very specific circumstances. Using a prep sink, place the frozen food in a pot and fill with water until the product is completely submerged (covered) with potable (drinkable) water. Then allow cool water (no warmer than 70° F) to run into and over the pot until thawed. This is acceptable.





The final approved method of thawing is in a microwave oven. Although uneven heating can be a concern, using a microwave oven for thawing is acceptable if the thawed food will be cooked immediately for service or if you continue to finish the cooking process in the microwave.

Thaw only the amount of food needed and once thawed, keep thawed foods refrigerated. Never thaw food at room temperature and never refreeze thawed food until it has been thoroughly cooked and cooled.

Food Preparation



Time and temperature controls must continue to be observed during the food preparation process. Here we take steps to prevent cross contamination and minimize the amount of time food remains in the temperature danger zone.

All food preparation begins with a clean and sanitized work area. Foodhandlers should wash their hands and apply gloves prior to any food preparation process. Here are some good procedures to help ensure the safety of food as it is prepped for service:

When removing food from cold storage, take out only enough that can be used at any one time. Preparing food in small batches minimizes the amount of time food spends at room temperature.

When working with raw product, work quickly to return the raw product to cold storage as soon as possible.

Take special care in menu items like tuna, chicken or potato salad as these items will not be cooked again before service. When preparing these types of salads, you can refrigerate utensils and ingredients before preparation to minimize the amount of time the food spends in the temperature danger zone.

Use only pasteurized dairy products in recipes.

Breading may only be used for one product at a time. You may store breading under refrigeration and reuse it for the same product through out the day, but it must be thrown away at the end of the dayshift.

Wash all fruits and vegetables in water prior to cutting, peeling or cooking. Do not use chemicals to clean your fruits and vegetables. Only FDA approved lye removers may be used to remove wax.

Refrigerate melons once they have been cut.

Use separate cutting boards and utensils for raw and cooked foods.

Cooking



Cooking is one of the most critical points in the flow of food. Thoroughly cooking food destroys harmful microorganisms that may be present in food. Raw, frozen or chilled food should be cooked without interruption to its required minimum internal temperature. Proper internal cooking temperatures should be confirmed with a clean, sanitized and calibrated bi-metallic stemmed thermometer. After cooking, food should be served and consumed as soon as possible.

When removing cooked foods from the grill, oven or stove, do not put them back on the same plate or platter used to carry the raw foods to the cooking station. Use separate tongs and utensils for raw and cooked foods. Additionally, always use separate utensils for seafood.

Any food allowed to remain in the temperature danger zone for more than four hours should be discarded.

Time and Temperature Controls - Internal Cooking Temperatures

Cooking Temperatures

Minimum temperature 145° F - Cook and hold for 15 seconds

Exceptions:

Rare Roast Beef	130° F (for 112 minutes or 145° F for 4 minutes)
Fruit & vegetables	135° F (cooked and held for service)
Ground beef	155° F (for 15 seconds or 145° F for 3 minutes)
Roast Beef	145° F (for 15 seconds)
Eggs	145° F (for 15 seconds)
Fish	145° F (for 15 seconds)
Pork	145° F (for 15 seconds)
Poultry (whole or ground)	165° F (high risk, cook thoroughly)
Stuffing	165° F (cook separately)



Cold Holding



Cold Foods must be held at 41° F or lower

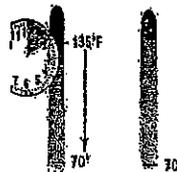
All cold-held potentially hazardous foods must be held at a maximum internal temperature of 41° F or lower. It is important that we maintain cold food products at or below this temperature to minimize growth of harmful pathogens. Never store foods directly on ice except for when permitted for fruits and vegetables.

Cooling Hot Foods



Once potentially hazardous foods are cooked to their minimum internal cooking temperature they must be cooled if they are not being hot held or used for immediate service. The proper methods for cooling food quickly include: reducing the food into smaller portions or pieces, placing food containers into an ice bath, using ice paddles, a blast chiller, or ice as an ingredient.

When cooling foods, we must first consider the density of the food and how it will affect the cooling process. A pot of chili will take much longer to cool than a pot of chicken broth. The same is true with large portions of solid meats. Slicing up a large roast or whole turkey will allow it to cool much quicker. Use containers that will assist in the cooling process. Pre-chilled stainless steel shallow pans will help pull the heat quickly from hot foods.



When cooling foods the FDA Food Code recommends the two-stage method. This method allows us two hours to cool food from 135° F to 70° F and then provides an additional four hours cooling time to get from 70° F to 41° F. The two-stage method moves food quickly through the most hazardous part of the temperature danger zone (125° F - 70° F). Once foods are at 70° F, they can be placed into cold storage for the remainder of the cooling process.

IMPORTANT!

All foods cooked in a microwave oven must be cooked to at least 165° F. Microwave ovens heat unevenly, therefore one must hold cooked for 2 minutes after completion. See

Reheating Foods

Previously cooked and cooled potentially hazardous foods must be rapidly reheated to at least 165° F for 15 seconds within two hours if it will be hot held. When re-heating food in a microwave, all food must be cooked to an internal temperature of 165° F for 15 seconds with a two (2) minute standing time.

Always use appropriate cooking equipment for reheating leftovers. Steam tables and other hot holding equipment do not heat food quickly through the temperature danger zone and therefore are NOT acceptable for reheating foods.

Packaged ready-to-eat foods from a food processing plant must be reheated to at least 135° F. Food that is reheated for immediate service may be served at any temperature. Unsliced portions of rare roast beef may be reheated to the same initial cooking temp as above (130° F for 121 minutes or 145° F for 4 minutes). It is only acceptable to reheat foods once and never mix leftover food with fresh food portions.

Hot Holding

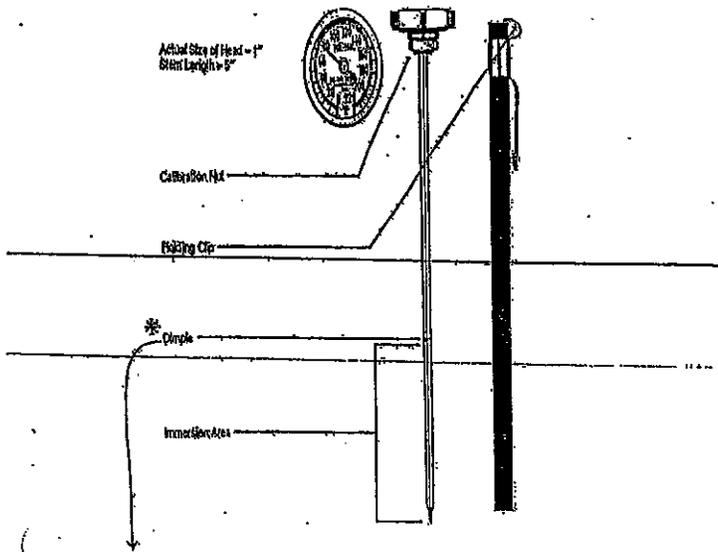


Hot Foods must be held at 135° F or Higher

All properly cooked potentially hazardous foods that are not served immediately must be held at a minimum temperature of 135° F or above. One exception is rare roast beef that has been cooked to 130° F for 112 minutes, which may be hot held at 130° F.

Check temperatures of hot held food every two hours. This allows for corrective action if necessary. Use approved hot holding equipment such as steam cabinets or steam tables that can keep foods at proper holding temperatures. Stir held foods at regular intervals and use covers or lids to maintain temperatures and keep protect the food from outside contaminants.

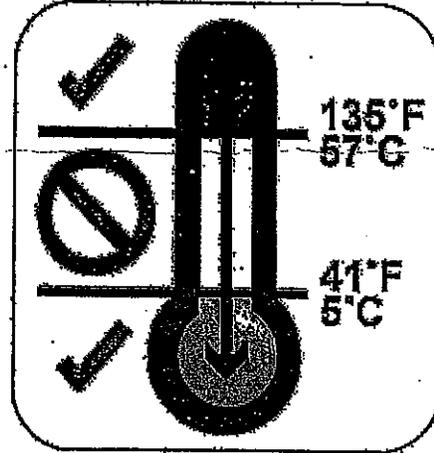
Probe Thermometer



** PLEASE NOTE **

When taking resolving temperatures, the "Dimple" of the thermometer must be placed in the center of the food in order to ensure accurate temperature readings. This may require pushing the thermometer into the food container at an angle so that the dimple reaches the center of the food.

TEMPERATURE DANGER ZONE



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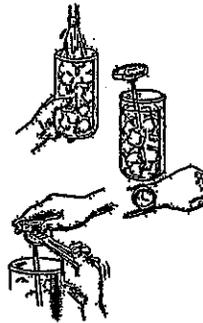
To keep potentially hazardous foods safe, keep them out of the temperature danger zone! (41 degrees F. - 135 degrees F.)

Cool potentially hazardous foods as follows:

- > 135-70 degrees F. within 2 hours
- > 70-41 degrees F. within 4 hours

Note: Bacteria will grow most rapidly between 41-70 degrees F.

Calibrating a Thermometer



Foodservice employees must be familiar with the two methods used in calibrating a bi-metallic stemmed thermometer. One of these methods of calibration should be done daily to ensure accuracy when taking temperature readings of food. Thermometers are used for hot and cold readings. If a thermometer is dropped, it must be cleaned, sanitized and recalibrated.

Calibrating Using the Boiling Point Method: Begin by loosening the calibration nut. Bring a pot of water to a boil, and insert the stem of the thermometer into the water so it covers the sensor range. Wait for the needle to stop moving and count to thirty. Adjust the dial so the needle is pointing to 212° F or 100° C, and then tighten the calibration nut.

Calibrating Using the Ice Point Method: Again, begin by loosening the calibration nut. Using a glass, fill it with ½ ice and ½ water. Insert the sensing area of thermometer into the ice water mixture. Wait for the needle to stop moving, count to thirty, adjust the dial so the needle points to 32° F or 0° C, and then tighten the calibration nut. A properly calibrated thermometer in an ice water mixture should read 32° F.

Manually calibrated thermometers are usually accurate within plus or minus 2° F. For more accurate readings use a thermocouple or digital thermometer.

Cleaning and Sanitizing

SECTION FIVE

**SANITATION & PEST CONTROL
MANAGEMENT**



Cleaning and sanitizing are essential to maintaining the sanitary conditions of an establishment. Chemicals, hot water and physical energy are all necessary to clean properly. All staff should be trained to use chemicals as part of your HAZCOM program. Once trained, employees should be provided a schedule for mandatory cleaning. This includes cleaning and sanitizing food contact surfaces, utensils, and equipment, especially before and after handling raw or potentially hazardous foods. A cleaning cycle should be performed as often as needed but at least once every four hours.



Cleaning

Cleaning involves the removal of food residues, dirt and grease from all surfaces. Proper cleaning is important to:

- Remove matter on which bacteria can grow
- Reduce the risk of foreign matter or physical contamination
- Ensure a safe working environment
- Allow sanitizing of specific equipment and surfaces
- Remove materials that would feed insects and pest
- Provide a clean establishment for the enjoyment of customers

Several types of cleaning agents are available depending on the type of surface needing to be cleaned. Most cleaning begins with a basic detergent designed to remove dirt, food and soil. Acid cleaners are used for some metal surfaces where detergent is not effective. Use acid cleaners on metal surfaces to clean rust, tarnish and mineral deposits such as lime scale. Follow instructions and product labels carefully when using acid cleaners - these products can be dangerous and can cause chemical burns. Solvent cleaners, like degreasers, are used to remove built up grease. Abrasive cleaners use friction to loosen dirt and work well on linoleum, sturdy porcelain and metals. Be careful with soft plastics and always rinse away all of the scouring agents when using abrasive cleaners.

Sanitizing



Sanitizing is the reduction or removal of harmful microorganisms to a safe level. Sanitizing is accomplished in one of two ways; with very hot water or a chemical sanitizing solution. Food contact surfaces and equipment such as, cutting boards, slicing machines, utensils and handles on drawers or refrigerators will need cleaning and sanitizing, often several times a day. Sanitizer is adversely affected by dirt and soap. Always keep sanitizing cloths separate from cleaning clothes and change your sanitizing solution if it becomes soapy or cloudy.

Chemical Sanitizing

Solutions made with chlorine, iodine or quaternary ammonium are approved for foodservice sanitizing. Always follow product directions when using any chemical. A test kit should be provided to ensure accurate concentrations. Do not rinse after sanitizing; allow items to air dry. Remember, sanitizer is a chemical. Allow the chemical to dry before exposing it to food and food contact surfaces.

Sanitizer Buckets & Wiping Cloths

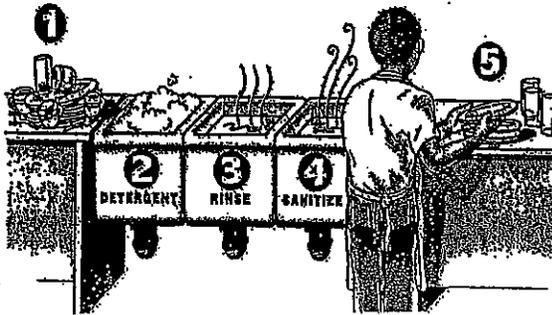
Always use separate wiping cloths for different items that touch food and do not touch food. All cloths used for cleaning must be kept in a sanitizing solution. Therefore store each type of cloth in a different bucket with sanitizing solution for food surfaces or nonfood surfaces. Do not use sponges on food contact surfaces such as dishes, utensils,

Manual & Mechanical Sanitization Levels:

Microns concentration ppm of Sol ⁿ	PH = 10.0 & Minimum Temp	PH = 10.0 & Minimum Time	Contact Time
Class 25	120°F (49°C)	120°F (49°C)	= 10 Seconds
Class 50	100°F (38°C)	100°F (38°C)	= 7 Seconds
Class 100	80°F (27°C)	80°F (27°C)	= 10 Seconds
Spills w/ 12.5 to 25	PH = 9.0 or per label = 75°F (24°C)		
Quaternary Ammonium per label	Water hardness = 200 ppm or less or per label = 75°F (24°C)		
Hot water 3 comp. Sink w/ Integral sanitizing device	= 171°F (77°F) immersed in pot or basket		

Manual Cleaning Using a Three-Compartment Sink
Follow these five steps for proper cleaning and sanitizing procedures:

1. **Pre-clean** - Remove excess dirt and soil by sweeping, wiping, or pre-rinsing using hot water.
2. **Wash** - Using rubber gloves, wash items in first sink in hot detergent solution at 110° F to 120° F loosening surface grease and dirt. Re-immerses in first sink to wash off loosened dirt. Refill the wash sink when the bubbles are gone or when the water becomes dirty or cloudy.



General Cleaning

It is necessary to clean any spills as they occur to maintain safety as well as sanitation standards of the establishment. When cleaning floors, use a mop and bucket with a proper cleaning solution and be sure to post warning signs for wet floors.

Always clean walls and floors when the least amount of food is exposed, such as after closing or between shifts. Use only dust-less methods of cleaning floors and walls, such as vacuum cleaning or wet cleaning. If your customers are allowed to throw shell peanuts on the floor, make sure they are cleaned up daily.

Cleaning Equipment

Maintain and store cleaning equipment away from food, utensils or other food contact surfaces. Use a mop sink for cleaning mops and other cleaning tools, never use lavatories or sinks where dishes are cleaned. Mop water should always be disposed of at sewage.

Garbage

Use plastic bags that resist tears and leakage. Frequently remove garbage from the establishment and wash hands after each run. Keep garbage, recycling and dumpster areas as clean as possible. Always close and seal doors and leads to help minimize any pest infestation problems.

3. **Rinse** - Place articles in second sink to rinse off loose dirt and detergent using clear hot potable water. Change the water if it becomes dirty or soapy.

4. **Sanitizing** - In the third sink, submerge items in a sanitizing solution or hot potable water at 171° F for 30 seconds. When using chemicals to sanitize we do so at the proper water temperature, concentration, and allow enough contact time for the sanitizer to be effective. Change the sanitizing solution when the concentration or temperature falls below recommended levels. Keep soap and soil out of the third compartment as it will have an adverse effect on the sanitizing solution.

5. **Dry** - Allow all equipment, dishware, glasses and utensils to air dry before putting away or using. Never use a cloth to dry.

Washing Machine

All warewashing machines are different. The key is to follow your manufacturer's instruction for proper use. As with any cleaning process, there are some general procedures you can follow. Begin by removing any loose or heavy soil and dirt by scraping and rinsing in cold water. Load machine so all sides of items are sprayed by wash and rinse water. For heat sanitizing, the final rinse cycle water temperature should be 180° F for moving racks and 165° F for stationary racks. Remove items, allow to drain and air dry on a clean, sanitized surface. Be sure to wash hands before removing sanitized dishes to reduce contamination.

Cleaning and Sanitizing Fixed Equipment

Begin by disconnecting the power source and then dismantling any removable parts. Manually wash, rinse, sanitize and air dry all pieces. Meanwhile, you can clean, rinse and sanitize any fixed food contact surfaces and clean around the base of the machine. After reassembly, it is necessary to re-sanitize any food contact surfaces handled while putting the equipment back together.

GENERAL EQUIPMENT CLEANING

- 1) Equipment requiring disassembly is fully disassembled.
- 2) Equipment parts and other utensils are prepared for cleaning (placed in designated tubs, racks or cart).
- 3) Product debris is removed using hot potable water.
- 4) An approved cleaning agent is applied to all parts and utensils as per manufacturer's directions. Scrub brushes and/or pads are used as necessary to facilitate the cleaning process.
- 5) Equipment parts and utensils are rinsed with potable water to ensure all food debris and residual cleaning agent is removed.
- 6) Clean parts and utensils are sanitized using an approved sanitizer and allowed to air dry.

Simple equipment and hand tools are cleaned and sanitized following the same procedures except that they do not require disassembly.

Frequency: The Above procedures are followed after equipment use, and general cleaning at the end of each production day. The equipment and utensils remain disassembled for presentation for Pre-Operational Inspection on the following production day.

NOTE:

Equipment must be maintained in good repair. There should be no cracks, slips or crevices present that will promote the harborage of microorganisms and inhibit proper cleaning and sanitizing.

Pest Control Management

Pests like insects and rodents can be destructive, troublesome and even spread disease. Additionally, pests found in an establishment by customers can be embarrassing, not to mention cause your customer to question the establishment's sanitary condition. It is an establishment's responsibility to design a comprehensive Pest Management Program to prevent and eliminate pests onsite.

Inspect establishments frequently for signs of pests. When inspecting the premises, pay particular attention to food storage rooms and dark undisturbed areas. Look for these signs during an inspection:

- Live or dead insects, including larvae
- Droppings or webbing from moths
- Damage in food, wood, plaster, boxes, and packets
- Gnawing or chewing marks
- Unusual smells usually associated with mice or cockroaches (oily odor)
- Footprints and tail marks in dust or food powders such as flour
- Rodent smears – black greasy marks around pipes and on walls
- The loss of small amounts of food



Pest control is a common sense sanitation issue. No one wants to work near or eat in a foodservice establishment that has a pest problem. A proactive approach is the best defense against pests. A pest management program should begin with a thorough cleaning of the entire establishment.