

State of Florida Department of Business and Professional Regulation Division of Hotels and Restaurants

ALTERNATIVE OPERATING PROCEDURE (AOP)

For Allowing Barehand Contact with Ready-to-Eat (RTE) Food

Business Name	License N	License Number			
			e Completed		
Street Address of Business	Month	Day	Year		
City Zip Code	Phone Nu	mber			
Type of Establishment: Permanent Seating Restaurant Catering MFDV Theme Park Food Ca					
I am completing this written Alternative Operating Procedure (AOP) because I des ready-to-eat (RTE) food in my public food service establishment.	re to have ba	are hand co	ntact with		
The following is a description of the standard procedures and policies I will use to oprotect the health and safety of the public.	perate my b	usiness in o	order to		
REQUIREMENT					
List of the specific RTE foods that are touched by bare hands for each bare By identifying Specific Food preparation processes (E.g., assembling salads, garr on sandwiches, chopping vegetables) and specific work station(s) / employee powith RTE food occurs (E.g., cookline, salad prep takes)	ishing plates sitions where	, placing co	ndiments		
PROPOSED PROCEDURE					
REQUIREMENT					
Diagram showing that handwashing facilities located on the work stations where be conducted are accessible and conveniently located	are hand con	tact with R1	ΓE food is		

REQUIREMENT
Explain how hand washing will prevent cross contamination (include how, when and where handwashing will take place)
PROPOSED PROCEDURE
REQUIREMENT
Explain which two or more additional control measures will be used where bare hand contact occurs (double
handwashing, nail brushes, hand antiseptic after handwashing, paid sick leave, other control measures approved by the division)
PROPOSED PROCEDURE
T NOT GOLD T NOCEDORE
REQUIREMENT
Explain how management will monitor and document employee hand washing practices.
PROPOSED PROCEDURE
REQUIREMENT
Explain how management will monitor and document employee adherence to the provisions of the AOP including use of additional control measures
PROPOSED PROCEDURE
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	REQUIREMENT
Explain the co	rrective actions that management will take (for the potentially contaminated food as well as training of the worker) if the AOP is not followed.
	PROPOSED PROCEDURE
TRAINING	
	Training in the risk of contacting RTE foods with barehands, proper handwashing (how, when and where to wash hands), fingernail maintenance, prohibition of jewelry and good hygienic practices is provided to all identified employees before they begin using bare hand contact with RTE food.
	Employee training documentation is maintained on the premises.
	EALTH POLICY
	Written employee health policy including exclusions, restrictions and reporting requirements maintained on premises (copy attached to this form)
	Acknowledgement of health policy requirements by employees and person in charge documented
	NG / HAND WASH SINKS
	Accessible and conveniently located hand washing sinks are installed in all areas necessary.
	All hand washing sinks are provided with hot water (100°F), soap, disposable towels or hand drying devices and hand wash signs.
☐ Yes ☐ No	
WRITTEN PRO	
	Written procedures will be available at all times in the establishment and made available for review upon request.
RULES AND RI	EGULATIONS
	I agree that all employees, including the operator, manager, or any supervisory position, who handle ready-to-eat foods with bare hands must comply with all requirements of the Food Code and the establishment's written alternative operating procedures.
	I understand that if the division or other food regulatory authority is notified of a suspected foodborne illness outbreak, the division may temporarily suspend the alternative operating procedure and enforce no bare hand contact of ready-to-eat food until a determination is made by the health authority whether a foodborne illness outbreak exists or until the origin of the foodborne illness outbreak is confirmed. If the origin of the foodborne illness, specific to the implicated establishment, is determined to be a food service employee associated outbreak, the division shall continue to enforce no bare hand contact until the establishment operator verifies completion of corrective action, including remedial training of all food preparation employees.
Additional info	rmation attached

Important Note: Improper hand washing can increase the spread of infectious diseases. The Centers for Disease Control (CDC) estimates nationally that foodborne illness kills 3,000 people a year and 48 million more become ill. CDC estimates that 20 million cases of acute gastroenteritis are due to norovirus infection, and it is now thought that at least 50% of all foodborne outbreaks of gastroenteritis can be attributed to noroviruses. Strict hand washing after using the bathroom and before handling food items is important in preventing the spread of this virus.

SUBMITTED BY

operation.	ousiness accordin	g to these operating proce	dures each day	the establishment	is i
Name (please print)		Title (please print)			
Signature			Date		
Alterr	native Operating	Procedures are not trans	ferable		
	For Div	vision Use Only			
APPROVAL					
Alternative Operating Procedure	Approved	Denied (See Comments	s)		
COMMENTS					
Name / Title (print)		Signature	500000000000000000000000000000000000000	Date	