



agency for persons with disabilities

State of Florida

APD HEALTH FACILITY CHECKLIST (APD 2015-01)

PART III – FOOD AND ENVIRONMENTAL SAFETY STANDARDS

Name of Facility: _____

Date of Survey: _____

Address: _____

Surveyors: _____

	*Standard	Met	Not Met	N/A	Comments
1.0	Food				
1.1	Food, wholesome, sound condition, free from spoilage, adulteration, and toxic or unclean materials, and safe for human consumption 65G-2.017(1)				
1.2	Cross-contamination avoidance during storage, display and processing 65G-2.017(1)(b) and (1)(g)				
1.3	All potentially hazardous food shall be kept at safe temperatures, either below 41 degrees Fahrenheit or above 135 degrees Fahrenheit, except during necessary periods of preparation and service. 65G-2.017(1)(c)				
1.4	Potentially hazardous foods are not kept between 41F and 135F for more than 4 hours 65G-2.017(1)(d)				

		Met	Not Met	N/A	Comments
1.5	Frozen potentially hazardous food shall be thawed in refrigerated units at a temperature not to exceed 41 degrees Fahrenheit, or under cold potable running water, or in a microwave if it will be cooked immediately upon thawing; or as part of the cooking process. 65G-2.017(1)(e)				
1.6	Food in original container or labeled and dated container 65G-2.017(1)(f) and (1)(i)				
1.7	Food stored at least six inches above the floor 65G-2.017(1)(h)				
2.0	Food Equipment				
2.1	Utensils, tableware, and equipment cleaned and sanitized 65G-2.017(2)(a)				
2.2	Utensils, tableware, and equipment stored at least six inches above the floor 65G-2.017(2)(b)				
2.3	Food contact surfaces, equipment and utensils protected from contamination 65G-2.017(2)(c) and (2)(e)				
2.4	Dishwashers properly installed and maintained 65G-2.017(2)(g)				
3.0	Insect, Rodent and Vermin Control				
3.1	Detection and prevention of insects, rodents, and vermin 65G-2.017(3)				
4.0	Animal Health and Safety Requirements				

		Met	Not Met	N/A	Comments
4.1	Animals free from disease 65G-2.017(4)(a)				
4.2	Flea control and vaccinations 65G-2.017(4)(b) and (4)(c)				
5.0	Housing				
5.1	Floor surfaces shall be maintained free of loose or broken tiles and boards, holes, uneven projections, protruding nails, tears, splinters, water spillage and other tripping hazards. Overhead and wall surfaces shall be free of water damage, loose, missing or broken tiles, plaster, lath, or loose hanging fixtures, pipes and electric wiring. 65G-2.017(5)(a) and (5)(b)				
5.2	Adequate natural or mechanical ventilation in areas occupied by residents 65G-2.017(5)(c)				
6.0	Response by Provider to Client Sickness				
6.1	Areas contaminated with vomit or stool cleaned and disinfected 65G-2.017(6)(a) and (6)(b)				
6.2	Soiled linens, soiled clothes or other soiled items shall be carefully removed and kept separated from uncontaminated items. Soiled linens, soiled clothes or other soiled items that are contaminated shall be washed separately from uncontaminated items in a pre-wash cycle, then using a regular wash cycle at high temperature				

	Met	Not Met	N/A	Comments
with using detergent or regular wash cycle with detergent and bleach or other sanitizer. 65G-2.017(6)(d)				