Florida’s Cottage Food Industry and Beyond
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For more information on Small Farms, visit our website at: http://smallfarms.ifas.ufl.edu or contact your local County Extension Agent.

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Florida Department of Agriculture and Consumer Services

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Commissioner
Minimum Construction Standards and Specifications

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Water Supply

- City Municipality
  Dept. of Environmental Protection
  Verify ----- Water Bill

- Onsite Well Water System
  County Health Department
  Verify ---- Approval document
  Tested Quarterly
Plumbing

- Florida Building Code: Plumbing
- Sized, and Installed by Licensed Plumber
- Inspected and Approved by Plumbing Inspector
Sewage and Waste Water Disposal

- Public Sewage System
  Dept. of Environmental Protection
  Verify -----sewage bill

- Onsite Sewage System (septic tank)
  County health Department
  Verify-----Approval Document
Toilet Facilities

- Florida Building and Plumbing Code
- Cleanable
- Maintained
- Well Lighted and Vented
- Enclosed, tight and self closing doors
- Toilet seat open ended
- Access/opening to the toilet room **CAN NOT** be thru the kitchen, processing, or warewashing areas
Construction Materials and Finishes

- Smooth, Durable, Nonabsorbent and Easy to clean

Floors:
- Drains—floor flush cleaning
- Carpet—retail & dry storage only
- Utility lines and Pipes —on floor not approved
Construction Materials and Finishes

- Smooth, Durable, Nonabsorbent and Easy to clean

Walls and Ceiling:
- Highest level of splash or spray
- No unnecessary utility lines or pipes
- Coved baseboards if flood cleaning
- Washable ceiling tiles
Construction Materials and Finishes

- Building Construction:
  - Prevent vermin
  - Doors—tight fitting
  - Walls --- sealed
  - Windows—tight fitting
  - Screen
  - Insect control devices---not over food prep areas
Kitchen/Food Processing Equipment and Utensils

- Safe, Durable, Smooth, Corrosion resistant and Nonabsorbent
- Floor mounted----6 inches
- Table mounted----4 inches
- Employee work space
- Food protection: sneeze guards
- No raw wood or pegboard
- Thermometers
Cleaning Facilities

- Mops, brooms, rags, dish soap, chemicals etc.
- Hand soap, hand drying device and hand washing signs
Sinks

- Warewash sink
  3-Compartments
  Size---for largest piece to clean
  Drain boards or Dish Rack
  Hot Water---110 degrees

- Dish washers
  Hot water or chemical sanitizing
Sinks

- Hand wash sink
  - One or More
  - Conveniently located
  - 100 degree water temperature
  - Soap, hand drying, trash can and sign
Sinks

- Mop sink, Service sink, Janitors sink or Can Wash

Grey water disposal

Hot water—100 degrees
Storage Facilities

- Food storage:
  - 6 inches above floor
  - Pallets--- equipment permitting
  - Floor storage-- water proof containers and clean
  - No storage under exposed water and sewer lines
Storage Facilities

- Poisonous or toxic storage:
  separated, locked cage, cabinets

- LP gas containers—outside
Lighting

- Adequate and bright enough in all areas
- Shields or plastic coated
- Candle light specific
Ventilation

- Equipment that produces steam, smoke or grease.
- Restrooms
- Fire suppression—must meet NFPA standards
Fire Protection

- Fire equipment---sprinkler systems, alarms, marking exits, occupancy load all installed and inspected by Local Fire authority.

- Fire extinguishers—serviced and tagged
Laundry Facilities

- Located to prevent contamination
  Business laundry only
Garbage and Refuse Disposal

- Inside trash cans—leak proof with lids
- Dumpsters:
  
  good repair, drain plugs, doors or lids, placed on concrete or asphalt pads and drain properly
Premises

- Outside graded to prevent pooling water
- Minimize dust
- Grass and other vegetation mowed and maintained
- No Trash and unused equipment
Handicap Accessibility

- Accessibility must be provided

- 2010-2012-Florida Accessibility Code
  – www.floridabuilding.org
Florida Clean Indoor Air Act

- Non Smoking inside a building.

- Department of Health
  1-800-337-3742
Florida Department Of Agriculture and Consumer Services

- www.freshfromflorida.com\fs
Questions or Concerns