

AUTOMATED JUICE VENDING MACHINE INDUSTRY GUIDANCE

Section 500.147, Florida Statutes and Section 5K-4.023, Florida Administrative Code (F.A.C.)

Automated juice vending machines pose a unique food safety risk due to the nature of the product and how the machines operate. Though the juice is fresh squeezed and is not considered time/temperature controlled for safety (non-TCS), the machine must be cleaned under specific regulations and intervals and the product must be handled in a sanitary manner. These machines are permitted under Mobile Vendor Guidelines and must comply with all applicable laws and rules. Vending machine units that dispense juice for immediate consumption must meet all requirements for this operation.

COMMISSARY AGREEMENTS

- Each vending machine will be required to either have a written agreement with a permitted commissary which is located nearby or have its own permitted cleaning station.
- Each vending machine with a commissary agreement must complete the Commissary Letter of Agreement prior to permitting.
- After the permit is issued, the Commissary Letter of Agreement is to be completed and signed by the machine owner and the owner of the commissary on an annual basis. The Commissary Letter of Agreement must be available for inspectors during all inspections.
- The commissary must be visited by the mobile food entity at least once within each day of operation. The mobile food entity must have more than one approved commissary for each time it operates in a location where it cannot visit its primary commissary once a day during operation.

CERTIFIED FOOD PROTECTION MANAGER (CFPM)

A copy of the CFPM certificate must be posted in/on the machine and available to the inspector at the time of inspection.

FOOD CODE REQUIREMENTS

A. Washing Fruits and Vegetables

Raw fruits and vegetables shall be:

- Thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served or offered for human consumption in Ready-to-Eat (RTE) form.
- Fruits and Vegetables may be washed by using chemicals as specified below:
 - Chemicals used to wash or peel raw, whole fruits and vegetables shall meet the requirements specified in 21 CFR 173.315 Chemicals used in washing or to assist in the peeling of fruits and vegetables.
 - Ozone as an antimicrobial agent used in the treatment, storage, and processing of fruits and vegetables in a food establishment shall meet the requirements specified in 21 CFR 173.36 Ozone.



- Devices used for on-site generations of chemicals meeting the requirements specified in 21 CFR 173.315, chemicals used in the washing or to assist in the peeling of fruits and vegetables, for the washing raw, whole fruits and vegetables shall be used in accordance with the manufacturer's instruction.
- Fruits and vegetables washed by the packer must be washed again by the operator at the commissary or be accompanied by a letter from the packer certifying the product has been washed according to the above specifications.
- Once washed, fruits and vegetables must be handled with clean utensils or gloves.

B. Equipment

1. Dispensing Equipment, Protection of Equipment and Food

Machines which dispense or vend liquid food or ice in an unpacked form:

- The delivery tube, chute, and splash surfaces directly above the container receiving the food shall be designed with barriers or a drip apron so drips from condensation and/or splash are diverted from the opening of the food container;
- The delivery chute or tube should be recessed to protect from manual contact;
- The delivery chute or tube must be designed to be protected from dust, insects, rodents and other contamination by way of a self-closing door IF the equipment is:
 - Located outside and does not have protection from rain, windblown debris, insects, rodents or other contaminants; or
 - Available for self-service during hours where full-time supervision of a food employee is not present.
- The dispensing equipment and filling device of consumer self-service beverage machines shall be designed to prevent contact with lip-contact surfaces of refillable glasses.

2. Can Openers on Vending Machines

Cutting or piercing parts of can openers on vending machine shall be protected from manual contact, dust, insects, rodents and other contamination.

3. Vending Machines, Liquid Waste Products

Vending machines designed to store beverages that are packaged in containers made from paper products shall be equipped with diversion devices and retention pans or drains for container leakage.

4. Vending Machine Doors and Openings

Vending machine doors and access opening covers to food and container storage spaces shall be tight-fitting. The space along the entire interface between the doors or covers and the cabinet of the machine, if doors are in the closed position, is no greater than 1.5 millimeters or one sixteenth inch by:

- Being covered with screens or materials that provide an equivalent opening of no greater than 1.5 millimeters or one-sixteenth inch. Screening of 12 or more mesh to 2.5 centimeters (12 mesh to 1 inch) meets this requirement;

- Being effectively gasketed;
- Having interface surfaces that are at least 13 millimeters or one-half inch wide; or
- Jambs or surfaces used to form an L-shaped entry path to the interface.

Vending machine service connection openings through an exterior wall of a machine shall be closed by sealants, clamps, or grommets so that the openings are no larger than 1.5 millimeters or one-sixteenth inch.

5. **Equipment Food-Contact Surfaces and Utensils**

Equipment food-contact surfaces and utensils shall be cleaned at any time during the operation when contamination may have occurred. Except when dry cleaning methods (listed below) are used, surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned:

- In equipment such as ice bins, beverage dispensing nozzles and enclosed components of equipment such as ice makers, beverage and syrup dispensing lines or tubes and water vending equipment;
 - At a frequency specified by the manufacturer; or
 - Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

Dry cleaning methods such as brushing, scraping, and vacuuming shall:

- Contact only surfaces that are soiled with dry food residues that are non-TCS (Time/Temperature Control for Safety Food).
- Cleaning equipment used in dry cleaning food-contact surfaces may not be used for any other purpose.

REQUIREMENTS FOR SPECIAL PROCESS APPROVAL LETTER

The Department requires a Special Process Approval (SPA) application be completed and submitted with all supporting documentation as stated in the instructions for evaluation and acceptance. All other applicable laws and rules apply.

- All persons involved in the process must be adequately trained in all information contained within the Special Process Approval letter.
- The juice produced from these machines shall be provided by the glass only, and not bottled or the container covered with a lid or other covering.
- Must follow all written procedures as submitted.
- Juice vending machines must be sanitized with refuse removal daily.
- Sanitization of removable components must be accomplished at an FDACS-regulated commissary or permitted facilities where the machines are located.
- Any machines located outdoors must be under a permanently structured overhang of sufficient size to completely cover the machine.
- If the machines are located outdoors, the storage surface shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable and sloped to drain.

- Machines located outdoors should not be cleaned during inclement weather unless the overhang present provides sufficient cover from the elements.
- Machines found to violate these stipulations will be placed under a stop-use order.
- Owner must obtain and maintain an annual food establishment permit for each machine permitted. If a permitted machine is relocated the owner is required to obtain a new permit.

Additional Requirements

- CFPM (certificate) is present.
- Juice is extracted in an enclosed juicing machine. Hand squeezing juice for human consumption is prohibited.
- Working handwashing sink with hot and cold potable water, under pressure, must be on the premises. The handwashing sink must be accessible by an unimpeded path (no doors between person and sink).
- The machine must be washed, rinsed and sanitized at least once every 24 hours.
- All oranges must be washed and protected from contamination during the entire process.

Please submit all required materials along with a completed Special Process Approval application to:
RetailHACCPspa@FDACS.gov

You will receive written notification from the Department stating your SPA has been granted and what supporting documents the Department has accepted. These documents must be kept on site with each machine and made available to the regulatory authority upon request. Your inspector will review your documentation and ensure you are implementing the accepted procedures and are keeping monitoring records as required to document proof of control.

1-800 HELP FLA
FDACS.gov