

SPECIALTY BREADS AT RETAIL

Section 5K-4.0050, Florida Administrative Code (F.A.C.)

The production of specialty bread containing fruit, vegetables, meat and/or cheese may be a time temperature control for safety (TCS) food requiring time or temperature control. This is due to the interface of the various ingredients potentially having different properties than the individual components. This may create areas within or on the food where the pH is such as to allow for the growth of pathogens. Specialty bread must be maintained under the following conditions unless given prior approval from this Department:

- 135° F or warmer
- 41° F or colder
- Time as a Public Health Control
 - Held at room temperature for less than four hours before discarding.

If the intent is to hold the specialty bread at room temperature without using Time as a Public Health Control, the food establishment must first have obtained permission from the Department. A Special Process Approval (SPA) application shall be completed and submitted with all supporting documentation as stated in the instructions for evaluation and acceptance. All other applicable laws and rules apply.

Documentation Requirements:

- **SPA application**
- **HACCP plan:** Provide an adequate HACCP plan with copies of potential monitoring records.
- **Validated Process:** This is a document obtained from a certified laboratory, called a Process Authority, which will test both your process and your food to see if the result is safe and wholesome. Please go to www.afdo.org/foodprocessing to locate a Process Authority.
- **Food Process Flow Diagram:** This will illustrate the flow of food throughout the process. It must include the food ingredients and their amounts as well as their CCP points.
- **Standard Operating Procedures (SOPs):** Step-by-step description of the entire process from start to the finished food product. Include ingredients/amounts, each preparation step, method(s) of storage/distribution and display for sale, labels (include use by date, etc.), lot identification code system and how you track each lot, and calibration of applicable instruments.
- **Sanitation Standard Operating Procedures (SSOP):** These are the cross-contamination strategies and sanitation practices for your operation. State how things will be cleaned, how often, with what sanitizer and at what concentration, etc. Be careful to include all surfaces (tables, cutting boards), as well as all pieces of equipment and utensils required for making the product.
- **Food employee and supervisory training plan:** This is a document which outlines how those involved in this special process will be trained in all procedures and plans associated with this process.



- **Floorplan:** Layout of the processing area; include equipment placement involved in the process. Does not have to be professionally created but should be as accurate as possible.
- **Any other pertinent, applicable documentation to ensure the safety of the finished product.**

Please submit all required documentation to: RetailHACCPspa@FDACS.gov

If after review all submitted materials are acceptable, the operator will receive written notification from the Department stating the SPA has been granted and what supporting documents the Department has accepted. These documents must be kept on site where the production of specialty bread is taking place and made available to the regulatory authority upon request. The inspector will review the documentation and ensure the establishment is implementing the accepted plans/procedures and retaining monitoring records as required to document proof of control.

1-800 HELP FLA
(1-800-435-7352)
FDACS.gov

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