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MIAMI-DADE COUNTY, FL

Miami Dade Aviation Department

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<http://www.miami-airport.com>

OPERATIONAL DIRECTIVE NO. 21-01

Effective: March 26, 2021

**SUBJECT: Food & Beverage Sanitation Plan**

**PURPOSE:** Miami International Airport (MIA) offers concession services to its travelers, employees, and individuals who transient through MIA. While concessionaires are subject to regulatory requirements, the intent of this policy is to establish enhancements to each food and beverage concession's sanitation plan regarding food safety and handling practices.

**I. AUTHORITY:**

- A. Operational Directive No. 99-03, Aviation Department Written Directive System.
- B. Operational Directive No. 99-2, Aviation Department Operational Directives
- C. Chapter 25-1.2 - Miami-Dade County Code, Chapter 25 Miami-Dade Aviation Department Rules and Regulations
- D. Chapter 64E-11, Florida Administrative Code

**II. DEFINITIONS:**

- A. DOH – Florida Department of Health
- B. DBPR – Department of Business & Professional Regulations
- C. MDAD – Miami Dade Aviation Department
- D. PPE – Personal Protective Equipment
- E. FDA – Food and Drug Administration
- F. CDC – Center for Disease Control
- G. Certified Manager – An individual that has successfully passed a written certification exam demonstrating a basic knowledge of food protection practices. This individual is responsible for the food establishment and/or has direct authority, control or supervision over employees who engage in the handling of food.



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**III. POLICY:**

In addition to regulatory requirements by state and local agencies for food storage and handling, the Miami Dade Aviation Department will also require every concessionaire and its subtenants offering food and beverages to MIA's patrons and employees to develop or amend its Sanitation Plan (Plan), to include the following:

**Food Service Employee Training**

It is the responsibility of the certified manager or person in charge of the establishment to train or ensure employees under their supervision who engage in the preparation of, or the serving of food, and cleaning of food preparatory equipment, are trained in proper food handling and storage requirements. The Certified Manager can provide the training and it does not need to be approved by DOH. However, the DOH has an employee training guidance which is on this link, [http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/ documents/EmployeeTrainingGuidance.pdf](http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/documents/EmployeeTrainingGuidance.pdf).

Training must be conducted annually by March 31 of each calendar year. Employees hired after the annual training must receive the training within 30 days of the hiring date. Managers of the establishment must maintain an attendance roster of all employees who have completed the training. Training records including training curriculum shall be maintained for a period of three years and be available upon request by MDAD. Failure to produce these records will require the concessionaire or subtenant to schedule a training with the DOH or an approved food worker training vendor. Additionally, the concessionaire or subtenant shall be subject to penalties in accordance with Chapter 25-1.2 of Miami Dade County Code.

**Viral Outbreak Plan**

Examples of a viral outbreak include pandemics or targeted areas of significant viral outbreaks. The plan shall require an adequate supply of PPE to promote employee and patron safety. The Plan shall also include the Center for Disease Control (CDC) best practices for food service workers, reference: <https://www.cdc.gov/coronavirus/2019-ncov/faq.html> as well as the Food and Drug Administration (FDA) Food Code, reference: <https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19> . (See Attachment I.)

**Pest Control Plan**

To diminish pest infestation and subsequent like threats, at a minimum, the concessionaire or restaurant area shall be treated monthly in accordance with state and local laws. If the concessionaire or restaurant is closed by order of a local, state, or federal agency and has been closed for more than 30 days, the



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concessionaire or restaurant must continue compliance with their pest control plan. Prior to re-opening a food and beverage concession or restaurant after being closed for more than 5 days or by order of a state or federal agency, the concessionaire must schedule an inspection with DBPR and provide the result of the inspection to MDAD within 24 hours after receipt of the results.

Concessionaires or restaurants receiving planned or unplanned inspections conducted by a local, state, or federal agency must notify MDAD of the inspection and provide the result of the inspection within 24 hours after receipt of the result. Failure to notify MDAD shall be subject to penalties in accordance with Chapter 25-1.2 of Miami Dade County Code.

**Implementation and Use of Sanitation Logs**

Sanitation Logs will be maintained to support and evidence cleaning of restrooms, common areas, food preparation area, breakroom, and pest control treatment.

The Concessions' Sanitation Plan is to be submitted annually by October 1<sup>st</sup> to MDAD to acknowledge a plan to address these issues has been developed and is enforced within their establishment.

**IV. AMENDMENTS:**

The Department reserves the right to amend this operating policy at any time based on current law, Miami-Dade County policies and operating needs.

**V. REVOCATION:**

Revocations and removal of established Department policies requires written justification by requesting division management for review and concurrence by the Department's Professional Compliance Division. Upon written concurrence, the revocation request will be submitted, by Professional Compliance, for approval by the Aviation Director. Should the written directive be an Operational Directive, the authorized revocation justification will be sent to the Clerk of the Board for filing with the original Operational Directive under revocation. All approved revocation justification memoranda shall be posted to the Department's Written Directives Log to identify why the directive has been revoked to maintain ongoing operational accountability.

**VI. SEVERABILITY:**

If any court of competent jurisdiction determines that any provision in this policy is illegal or void, that provision shall be nullified, and the remainder of this policy shall continue in full force and effect. If such court rules that any charge, fee, or security deposit requirement is illegal or void, the Aviation Director is authorized and

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directed to impose a charge, fee, or security deposit requirement that complies with the court order or applicable provisions of law, which shall become effective on the date of imposition and shall continue until modified by the Miami-Dade County Board of County Commissioners.

**VII. CROSS REFERENCES:**

As identified.

**VIII. EFFECTIVE DATE:**

This operational directive shall become effective 15 days subsequent to its filing with the Clerk of the Circuit Court as Clerk of the County Commission. This operational directive shall remain in effect until revoked or amended.

Approved By:

  
Lester Sola, Aviation Director

Date: March 10, 2021

**Attachments:**

Attachment I – Best Practices for Food Service Workers



# FOOD SAFETY SANITATION

## BEST PRACTICES FOR FOOD SERVICE WORKERS

According to the CDC, "Coronaviruses are generally thought to be spread from person-to-person through respiratory droplets. Currently there is no evidence to support transmission of COVID-19 associated with food."



### TAKE STEPS TO PROTECT YOURSELF

- Wash hands often with soap and water for at least 20 seconds.
- Use hand sanitizer with at least 60% alcohol as an additional safety level.

### CLEAN AND SANITIZE

- Clean and sanitize food contact surfaces after each use.
- Disinfect non-food contact surfaces such as doorknobs, light switches, etc.
- Use Personal Protective Equipment (PPE) such as face masks, gloves, aprons, shoe coverings, or goggles, if needed.
- Use EPA registered chemicals for sanitizing and disinfecting (i.e. chlorine or quaternary ammonia).

### TAKE STEPS TO PROTECT YOURSELF AND OTHERS

- Stay home if you are sick or caring for an ill individual.
- Wear gloves or use utensils when handling ready to eat foods.
- Change gloves often.
- Do not eat or drink from open containers in food preparation areas.
- Utilize social distancing measures are taken to restrict when and where people can gather to stop or slow the spread of infectious diseases.
- Cover infected wounds, cuts, or boils with an impermeable bandage or cover. If on the hand or wrist, use an impermeable bandage or cover and disposable glove.



This information has been adapted from the CDC: <https://www.cdc.gov/coronavirus/2019-ncov/faq.html> and the FDA 2013 Food Code: <https://www.fda.gov/media/87140/download>

Additional information can be found at: <https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>