

Bureau of Food and Meat Inspection

Overview

The Bureau of Food and Meat Inspection administers and directs food inspection and related compliance activities associated with food safety and sanitation, consumer protection, a hazard analysis critical control point (HACCP) program, and certain food grading programs for the Department.

If you have any questions, please contact: **Dr. John T. Fruin**, Bureau Chief.

(Note: All email for the Bureau of Food and Meat Inspection is directed to a bureau mailbox.)

Programs

- » Food Establishment Inspections
- » Food Manager Certifications
- » Water/Ice Programs
- » Federal Contracts
- » Poultry and Egg Grading
- » Hazard Analysis Critical Control Points (HACCP)

Food Establishment Inspections

This section has responsibility for a wide variety of food safety and consumer protection programs. Foremost among these is an inspection and testing program for the more than 40,000 retail food stores, food processing plants, food storage and distribution points, and other locations in Florida where food is sold to the public. Such facilities must first demonstrate compliance with sanitation requirements before a food establishment permit is issued, and are then inspected on a regular basis to ensure continuing compliance with sanitation standards during all phases of food handling, processing, and storage.

A number of other consumer protection issues are also a part of each inspection. Packaged foods are test-weighed to verify net contents as labeled, ground beef is tested for fat content and extenders, labels are reviewed to preclude misrepresentation to the public, and eggs and other food products are inspected to ensure the accuracy of grade and quality labels.

Food samples are collected and sent to the Division's laboratories for analyses for microbial pathogens, toxins, chemical contaminants, authenticity of ingredients, and a host of other analyses.

If you have questions about our food establishment inspection program, please contact:

Michael Lombardi, Environmental Administrator

3125 Conner Boulevard, Suite H

Tallahassee, FL 32399-1650

Phone: (850) 245 - 5520

FAX: (850) 245 - 5553

Water/Ice Programs

This section administers the licensing requirements for water vending machines and monitors the purity of water sold through these devices. It also monitors the processing and labeling of bottled water and packaged ice sold in Florida. The section is responsible for the oversight of inspections of the bottled water plants, packaged ice plants, and water vending machines and coordination of required product sample collection. Monitoring for compliance is also accomplished through review and evaluation of reports of product analysis.

If you have any questions about our water/ice programs, please contact:

Richard Stephens, Sanitation & Safety Administrator

3125 Conner Boulevard, Suite H

Tallahassee, FL 32399-1650

Phone: (850) 245 - 5520

FAX: (850) 245 - 5553

Federal Contracts

We are contracted by the United States Food and Drug Administration (FDA) for specific food store and food processing establishment sanitation inspections which are part of our ongoing consumer protection program for the citizens of Florida.

If you have questions about our Federal Contract Program, please contact:

Dr. John T. Fruin, Chief, Bureau of Food and Meat Inspection

3125 Conner Boulevard, Suite H

Tallahassee, FL 32399-1650

Phone: (850) 245 - 5520

FAX: (850) 245 - 5553

Poultry and Egg Grading Program

The inspection and grading of poultry and eggs is our responsibility under a cooperative agreement with the United States Department of Agriculture (USDA) and is part of our ongoing consumer protection program for the citizens of Florida.

If you have questions about our Poultry and Egg Grading Programs, please contact:

Paul M. Raynes, Senior Management Analyst II

3125 Conner Boulevard, Suite H

Tallahassee, FL 32399-1650

Phone: (850) 245 - 5520

FAX: (850) 245 - 5553

Hazard Analysis Critical Control Point (HACCP) Program

This section is responsible for reviewing, monitoring and regulating HACCP programs mandated by state and federal regulations and/or voluntarily implemented by the food industry, such as seafood processing establishments. This section develops training programs for various sectors of the food industry and conducts training programs for regulatory and industry personnel. This section also reviews and develops model HACCP plans and coordinates with industry, other agencies and educational institutions to effectively utilize training and information resources.

If you have questions about our HACCP program, please contact:

Aggie R. Hale, Environmental Administrator

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[Back to Top](#)

