

Florida Guidelines for Reuse in Restaurants



Photo source: Canva



Photo source: Pexels, Katerina Holmes



Photo source: Canva

Florida’s Food Code encourages the safe reuse of personal beverage and food-refill containers when established safety guidelines are followed. Safe reuse practices minimize the risk of contamination, disease, and foodborne illness while promoting sustainability and operational safety.

Personal Beverage Container Refills

<p>Self-Serve Fountain Station</p>	<p>Allowed? Yes</p> <p>✓</p>	<ul style="list-style-type: none"> • Customer cup must be clean and durable (SEE IMAGE (D)) • Beverage dispensing equipment shall be designed to prevent contact with the cup’s lip (SEE IMAGE (A))
<p>Employee Fill Behind Counter</p>	<p>Allowed? Yes</p> <p>✓</p>	<ul style="list-style-type: none"> • Customer cup must be clean and durable (SEE IMAGE (D)) • Cap and straw must be removed by customer to prevent contamination (SEE IMAGE (B)) • Dispensing equipment shall not come in contact with the cup’s lip • Drink is non-time/temperature controlled for safety (TCS) beverage
<p>Employee Fill at Table</p>	<p>Allowed? Yes</p> <p>✓</p>	<ul style="list-style-type: none"> • Customer cup must be clean and durable (SEE IMAGE (D)) • Beverage pitcher shall pour drink in a manner as to prevent contact with the cup’s lip (SEE IMAGE (C))

(A)



Photo source: Istock

(B)



Photo source: Canva

(C)



Photo source: Canva

Acceptable Personal Drink Containers

Consumer-owned, personal takeout beverage containers such as thermally insulated bottles, nonspill coffee cups, and promotional beverage glasses.

(SEE IMAGE (D))

(D)

Photo sources: Canva



Personal Food Container Refills

<p>Leftover Container</p>	<p>Allowed? Yes</p> <p>✓</p>	<ul style="list-style-type: none"> • Customer container must be clean and durable (SEE IMAGE (E)) • Employees should not have any contact with customer's personal leftover container • Customer can't ask employee to fill their personal container
<p>Restaurant Provided Reusable Food Container</p>	<p>Allowed? Yes</p> <p>✓</p>	<ul style="list-style-type: none"> • Containers must be designed and constructed for reuse in accordance with the requirements specified under the FDA Food Code, Chapter 4: Equipment, Utensils, and Linens (Parts 4-1 and 4-2) • Empty restaurant-provided containers returned to a restaurant for refilling with food shall be cleaned in an inspected, regulated facility • Containers must be cleaned, sanitized and visually inspected by food employee before reuse as specified under the FDA Food Code Chapter 4: Equipment, Utensils, and Linens (Part 4-6 and 4-7) • Only beverage containers can be refilled for sale or service to the same customer

(E)

Food Employee Tips to Reduce Contamination

1. Make sure customer container is clean to sight and touch
2. Containers must be durable, corrosion-resistant, and nonabsorbent
3. Wash hands before and after contact with customer container
4. Employee may refuse refilling a customer container if contamination is a concern
5. No single-use disposable containers allowed
6. Keep customer containers away from back-of-house food-preparation areas



Photo source: Canva



Photo source: Pexels, JacobYavin

For more information, visit: <https://www2.myfloridalicense.com/hotels-restaurants/inspections/>

Resources

Florida's food safety system operates under a multilevel regulatory framework. All establishments classified as "public food service establishments," as defined in Section 509.013, Florida Statutes, are regulated by the U.S. FDA Food Code (2017) as adopted in Rule 61C-1.001, Florida Administrative Code, along with applicable provisions of Chapter 61C-4. multilevel regulatory framework. All establishments classified as "public food service establishments," as defined in Section 509.013, Florida Statutes, are regulated by the U.S. FDA Food Code (2017) as adopted in Rule 61C-1.001, Florida Administrative Code, along with applicable provisions of Chapter 61C-4.

