

Florida breaks food service into tiers depending on complexity and risk, regulated mostly by the Department of Business and Professional Regulation (DBPR), specifically under the Division of Hotels and Restaurants (DHR). Here's the distilled breakdown for your case:

1. Full-Service Restaurant (High Complexity)

Hot + cold food prep, on-site cooking, warewashing, etc.

Requires full compliance: grease trap, 3-compartment sink, handwashing stations, etc.

Annual DBPR food service license.

Routine sanitation and food safety inspections.

2. Limited Food Service (Mid-Level)

Think: coffee shops, kava bars, smoothie stands.

You can prep and serve non-potentially hazardous foods.

May include reheating prepackaged foods, but no raw meat prep or full cooking.

Requires DBPR Limited Food Service License.

Still needs things like handwash stations and possibly a 3-comp sink if using real utensils.

No grease trap usually required unless hot food is prepped.

3. No Food Prep – Beverage-Only (Lowest Tier)

Just beverages like coffee, tea, kava, and shelf-stable snacks (chips, packaged bars).

Often can get by with a Retail Beverage or Specialty License or even agriculture licensing (if no real "food service").

Could fall under FDACS (Department of Agriculture and Consumer Services) instead of DBPR.

No 3-compartment sink or grease trap usually needed.

Kava Bars Specifically

Most kava bars in Florida get licensed as Limited Food Service Establishments.

You'll likely need:

Hand wash sink(s)

3-compartment sink OR an alternative like a sanitizing dishwasher (if washing any reusable utensils, cups, or equipment)

Possibly mop sink

Surfaces and floors must be cleanable, non-absorbent

Pro Tip

If you're using disposables only and not prepping hot foods, you can often bypass a lot of the stricter equipment rules. Your bar may be able to classify at the lowest tier with minimal buildout requirements, depending on your exact offerings.

Want me to search your county's latest permitting checklists or do a comparison between DBPR and FDACS options for a kava bar?

You said:

Let's talk about the exact offerings. I'm going to offer Kava and Bonnet botanicals, as well as pre-packaged snacks, chips, sodas. Apparently, I can reheat, so why not offer some Hot Pockets or some crap like that, since I already have the fridge, and that's going to be certified, because that's what I think I desperately need. I most certainly need a fridge, because I'm going to have Kava. Now, Kava is cold water prepped, or at least tepid water. Check this meaning of the word tepid. I'm not sure about that, but it's prepped in non-hot, non-boiling water. The water's never been sanitized. Even the Kratom, we don't re-boil it and sanitize it. It would ruin it. So, what are the requirements specifically for what I'm talking about? Only what I'm talking about.

ChatGPT said:

<https://cosmickavanaples.com/wp-content/uploads/2020/04/Cosmic-Kave-Menu.jpg>

<https://bestkavabar.com/wp-content/uploads/2020/03/6C49AE25-19DF-4C5B-A238-BFAF01266D24.jpeg?v=1616208695>

<https://www.kavabar.info/wp-content/uploads/2019/12/The-Root-Kava-Co-Boulder-Kava-Bar-Featured-Image.jpg>

<https://bestkavabar.com/wp-content/uploads/2023/03/194-Img1.jpg>

You're on the right track. Let's break down the permitting requirements for your kava bar in Florida, focusing on your specific offerings:

Beverages (Kava and Kratom)

Preparation: Kava and kratom are typically prepared using cold or tepid water, which isn't hot enough to sanitize. This means strict hygiene practices are essential.

Regulation: Since you're preparing beverages on-site, your establishment falls under the Florida Department of Business and Professional Regulation (DBPR), specifically the Division of Hotels and Restaurants .

Food Offerings (Pre-Packaged Snacks and Reheated Items)

Pre-Packaged Snacks: Items like chips and sodas are considered non-potentially hazardous and generally require minimal regulation.

Reheated Foods: Offering items like Hot Pockets introduces potentially hazardous foods (PHFs) that require time and temperature control for safety (TCS). According to Florida regulations:

Reheating Requirements: Pre-cooked, pre-packaged foods from approved sources are exempt from rapid reheating requirements if they are removed from the original package, prepared for service, and not cooked for hot holding .

Equipment: You'll need appropriate equipment to reheat these items safely, such as a microwave or oven, and a method to verify internal temperatures.

Sanitation and Equipment

Handwashing: At least one handwashing sink is required.

Utensil Washing: If using reusable utensils or equipment, a three-compartment sink or a commercial dishwasher is necessary.

Refrigeration: A commercial-grade refrigerator is essential for storing TCS, time-control-safety, foods like kava and reheated items.

Surfaces: All surfaces must be smooth, non-absorbent, and easily cleanable.

Licensing and Permits

Given your offerings, you'll likely need a DBPR Limited Food Service License. This license is suitable for establishments that:

Serve non-potentially hazardous foods and beverages.

Reheat commercially processed, pre-packaged foods.

Do not engage in full-scale cooking or food preparation.

For more detailed information and to apply, visit the DBPR Licensing Portal.

Summary

Kava and Kratom: Require strict hygiene due to non-sanitizing preparation methods.

Pre-Packaged Snacks: Minimal regulation.

Reheated Foods: Allowed with proper equipment and procedures.

Sanitation: Handwashing sink, utensil washing facilities, and commercial refrigeration are necessary.

License: Apply for a DBPR Limited Food Service License.