



CHESPROCOTT HEALTH DISTRICT

1247 HIGHLAND AVENUE • CHESHIRE, CONNECTICUT 06410
PHONE (203) 272-2761 • FAX (203) 250-9412 • www.chesprocott.org

Maura A. Esposito RS, MPH Director of Health

Date: November 21, 2018
To: All Licensed Food Service Operators/Owners
From: Susan B. Lonczak, MPH, RS
Chief Sanitarian
Re: FDA MODEL FOOD CODE ADOPTION – JANUARY 1, 2019

Dear Operator/Owner,

On July 21, 2017, Public Act 17-93 was passed. This act requires the state to adopt the **FDA Model Food Code**. The adoption is expected to take full effect **January 1, 2019**. The purpose of this letter is to give you basic information about what's next and how it will impact your business.

On September 29, 2017, a letter was sent to all CHD licensed food service operators regarding initial changes that went into effect **October 1, 2017**.

- COLD HOLDING changed from **45 degrees F. to 41 degrees F.**
- HOT HOLDING changed from **140 degrees F. to 135 degrees F.**
- Classifications changed based on FDA definitions. Your classification was adjusted according with your July 2018 relicensing application.

Draft regulations will be finalized prior to the January 1, 2019 date. Once finalized, we will make them available on our website.

What is the FDA Food Code?

The FDA Food Code is a science-based guidance document that is updated every four years to address policy and technical changes. Adopting the code in Connecticut will provide a uniform set of regulations for retail and food service operations that will focus on the prevention of foodborne illness.

CHANGES TO EXPECT

- ***Qualified Food Operators (QFO)*** will now be known as *Certified Food Protection Managers (CFPM)*.
- Your *Certified Food Protection Manager's* certificate will have an **EXPIRATION DATE**. Your certification will lapse on the date of the expiration listed on your certificate. If your certificate does not have an expiration date, it will only be valid 5 years from the date of issuance.

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- A ***Person In Charge*** will be required in all food establishments at all times. The *Person in Charge* is responsible for operating the food establishment in compliance with the regulatory requirements. If you are a class 2, 3, or 4, you will be required to employ one person who has passed a *Certified Food Protection Managers* test that is from an approved testing organization. (Visit our website for a list of approved testing organizations.) An *Alternate Person in Charge* may be designated. This will only be permissible for off-peak hours.
- ***DATE MARKING*** will be a requirement for certain foods in the establishment. CHD will be sending out a guidance document specifically addressing the new requirements.
- You will be required to ***REGISTER your business with the State of Connecticut Department of Public Health***. Information will be distributed once available.
- A new ***1 page form*** will be used for conducting inspections. The form will be used on all inspections after January 1, 2019. Inspectors will review the form and any questions you have during your routine inspection. There will be no *numerical score*. The goal of the inspection is to make corrections on-site at the time of the inspection. Reinspections will still be conducted based on the outcome of the routine inspection.
- You may now apply for a ***variance*** with the State DPH for acidifying sushi rice or sous vide processing. Contact a sanitarian at CHD for more information. (Visit our website for the application.)
- “Potentially hazardous foods” will now be referred to as time/temperature controlled for safety foods (TCS foods).

The information in this letter represents only a portion of the changes. A copy of the FDA Food Code will be available on our website for reference. Over the next few months, we will be sending out additional guidance documents to assist with the transition. Please contact us with any questions.

******* All future correspondence will be done via E-MAIL! Please check your e-mail to ensure you received a copy of this letter. Any requests for changes or additions to your email contacts should be sent to office@chesprocott.org *******

We look forward to this new chapter in food safety!



Susan Bencivenga Lonczak, MPH, RS
Chief Sanitarian