




Public Health
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Norwalk Health Department

Norwalk Health Department
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DATE: October 13, 2017

TO: Food Service Establishment Owners and Qualified Food Operators

FROM: Theresa Argondezzi, MPH, CHES, CPH 
Acting Director of Health

RE: Connecticut Adoption of the FDA Model Food Code

This past legislative session, the CT General Assembly passed a bill that will make the **Food and Drug Administration (FDA) Model Food Code** Connecticut's Food Code. This new law began phasing in on July 1, 2017 and will be in full effect on July 1, 2018. The purpose of this letter is to inform you of this change and provide a preliminary list of items that you should be aware of and being prepared for:

- **Effective July 1, 2017:** Acidification of sushi rice and sous vide cooking will be allowed **only** with variance from the Connecticut Department of Public Health. If you use or wish to use these techniques, this variance can be obtained at the CTPDH website, www.ct.gov/dph under Food Protection.
- **Effective October 1, 2017:** Cold holding temperatures will decrease from **45°F** or below to **41°F** or below.
- **Effective October 1, 2017:** Hot holding temperatures will change from a minimum of **140°F** to a minimum of **135°F**.

Beginning October 1, 2017, Norwalk Health Department (NHD) Inspectors will debit potentially hazardous foods – now known as time/temperature controlled for safety (TCS) foods – that are not hot or cold held at the new temperatures of 135°F or higher or 41°F or less.

- **Effective October 1, 2017:** Food establishments will be reclassified to meet the FDA food classification definitions. These changes will be phased in and be reflected on your NHD license renewal application for January 2018.
- **Effective July 1, 2018:** Qualified Food Operators (QFOs) will be known as *Certified Food Protection Manager* (CFPM). Class II, III, and IV food establishments will be required to have trained Certified Food Protection Managers. Upon expiration date specified on their certificate, current QFOs will be required to renew their certification. A list of the approved training programs will be posted on the Norwalk Health Department website as soon as it is available.

*Expiration dates on your training certificate will be closely reviewed for compliance with the FDA Food Code. If it has been more than five years since your certification has been issued (e.g. ServSafe), you will be required to retake the exam and obtain a new certificate. **Please start planning now to ensure that your training is up to date.***

- **Effective July 1, 2018:** All food establishments will be required to register with the Connecticut Department of Public Health (CTPDH) before a license is issued or renewed by the NHD. Information on how to register with CTPDH will be forthcoming.
- **Effective July 1, 2018:** New inspection forms will be used and reports will no longer provide a number score. **Violations cited** will be categorized as **"Priority"**, **"Priority Foundation"** and **"Core"** will align with risk of that violation as it relates to foodborne illness. More information regarding this system will be forthcoming.

(Over)

NHD is committed to working with you throughout the transition process and will continue to provide updates and answer any pending questions. We encourage you to work with our NHD inspectors and begin reviewing information currently available in preparation for this important transition. For more information please call Thomas Closter, Director of Environmental Services at 203-854-7824 or email tcloster@norwalkct.org

REVISED CLASSIFICATION OF CONNECTICUT FOOD ESTABLISHMENTS

CURRENT CLASSIFICATIONS UNDER 19-13-B42

CLASS 1:

- Commercially prepackaged food
- Hot and cold beverages
- Hot holding of commercially pre-cooked PHFs that are heated and served in the original package within 4 hours
- No preparation or cooking

CLASS 2:

- Preparation of cold or RTE commercially processed food that does not require heat treatment
- Hot and cold beverages
- Hot holding of commercially pre-cooked PHFs that are heated and served in the original package within 4 hours
- Reheat and hot holding of commercially precooked hot dogs, kielbasa, and soup taken directly from the package and served within 4 hours

CLASS 3:

- Preparation, cooking, hot/cold holding of PHF that are consumed within 4 hours of preparation

CLASS 4:

- Preparation, cooking, hot holding greater than 4 hours after preparation and prior to consumption, and cooling of PHF

NEW CLASSIFICATIONS UNDER PA 17-93

CLASS 1:

- Prepackaged food that is not TCS
- Commercially prepackaged, processed (fully cooked) food that is TCS and either cold-held or heated for hot holding, but not cooled
- Preparation of non-TCS foods

CLASS 2:

- Preparation of limited menu TCS food that is served immediately, cold-held or hot-held for an unspecified length of time
- No cooling of TCS foods allowed
- Does not include facilities that provide foodservice specifically to a highly-susceptible population

CLASS 3:

- Preparation of an extensive menu of TCS food involving complex processes including cooking, cooling, reheating for hot-holding, and handling of raw ingredients
- Does not include facilities that provide foodservice specifically to a highly-susceptible population

CLASS 4:

- On-site preparations of foods by special processes, such as sous vide, acidification, ROP, etc.
- Preparation of an extensive menu of TCS food involving complex processes including cooking, cooling, reheating for hot-holding, and handling of raw ingredients that is served in an establishment which serves a highly-susceptible population