



Eastern Highlands Health District

4 South Eagleville Road • Mansfield CT 06268 • Tel: (860) 429-3325 • Fax: (860) 429-3321 • Web: www.EHHD.org

August 23, 2017

Dear Food Establishment Operator/Owner-

This past legislative session, the CT General Assembly passed a bill that will make the **FDA Model Food Code** Connecticut's food code beginning July 1, 2018. This new law will result in a variety of changes for the food establishments in CT and the local health departments that regulate them. This letter is being sent in an effort to inform you of this change and provide a preliminary list of key changes that you should be aware of and begin preparing for.

- Effective October 1, 2017, cold holding temperatures will decrease from 45 degrees Fahrenheit or below to 41 degrees Fahrenheit or below.
- Effective October 1, 2017, hot holding temperatures will change from a minimum of 140 degrees Fahrenheit to a minimum of 135 degrees Fahrenheit.
- Effective October 1, 2017, the class definitions for a food establishment will change. This will result in a change in classification for many food establishments. (This will **not** change the licensing fee rate adopted for your establishment on July 1, 2017.)
- Effective July 1, 2018, Qualified Food Operators (QFOs) will become known as the *Certified Food Protection Managers*.
- Effective July 1, 2018, Class II, III, & IV food establishments will be required to have trained Certified Food Protection Managers. Upon the expiration date specified on their certificate, current Certified Food Protection Managers (QFOs) will be *required to renew* their certification.
- Effective July 1, 2018 ALL food establishments will be required to *register* with the Connecticut Department of Public Health before a license is issued, or renewed by the EHHD.
- Effective July 1, 2018 ALL EHHD restaurant inspectors will need to complete training to be certified as FDA Food Code inspectors.

In addition to these changes, there will be changes to language commonly used. For instance, *potentially hazardous foods* will now be referred to as *time/temperature control for safety foods* (TCS). Inspection reports will no longer provide a number score. Violations cited during inspections will be categorized as “Priority”, “Priority Foundation” and “Core” which align with risk of that violation as it relates to foodborne illness.

The Food Protection Program at EHHD realizes that this will be a transition for you and for us as we learn the new requirements. We understand that changes of this magnitude can generate many questions and is never easy. We are however committed to working with you throughout the transition process as we collectively ensure the quality of your product, and the health and safety of your patrons. As additional information becomes available from the Connecticut Department of Public Health we will continue to provide updates, and answer any pending questions. In the meantime we encourage you to work with your EHHD inspectors. We encourage you to begin reviewing information currently available in preparation for this important transition. For more information go to: www.ehhd.org

Thank you in advance for your understanding and cooperation!

Yours in Health,

Robert L. Miller, MPH, RS

Director of Health
Eastern Highlands Health District