



Eastern Highlands Health District

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

September 25, 2017

Dear Food Establishment Operator/Owner-

This is the second letter sent to you on the topic of the new **FDA Model Food Code**. Please recall from our previous August 23, 2017 letter that Connecticut's food code will be undergoing a significant transformation. 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 to notify you of important changes that will take effect *October 1, 2017*; and, the effects of those changes on code enforcement by the Eastern Highlands Health District (EHHD).

Cold holding temperatures will decrease from 45 degrees Fahrenheit or below to 41 degrees Fahrenheit or below, and hot holding temperatures will change from a minimum of 140 degrees Fahrenheit to a minimum of 135 degrees Fahrenheit.

- ❖ The EHHD will be enforcing this change starting October 1, 2017. Therefore, any potentially hazardous food observed outside the above stipulated safe temperature zones during an inspection *will be debited as a 4 point item, resulting in inspection failure, and a re-inspection* that will occur within the subsequent two week period. Between October 1, 2017 and July 1, 2018 the following conditions apply to the above stated directive:
 - If the debit and inspection failure is only due to the lower safe cold-holding temperature zone, then no re-inspection fee will be charged.
 - If the inspection failure is due only to the lower safe cold-holding temperature zone, then the re-inspection will be “check list” based, and not a full inspection.

Establishment owners and operators are encouraged to be proactive to prevent an inspection debit due to the lower safe temperature zone ahead of your next routine inspection. Check food and air temperatures of all your cold-holding equipment such as sandwich units, reach-in and walk-in refrigerators. Air temperatures should be 33-37 degrees Fahrenheit to ensure that core food temperatures are at the new minimum 41 degrees. Identified problems with cold-holding equipment should be serviced immediately.

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 are never easy. We are 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 review information currently available in preparation for this important transition. For more information go to: www.ehhd.org/fdacodes

Thank you in advance for your understanding and cooperation!

Yours in Health,

Robert L. Miller, MPH, RS

A handwritten signature in black ink, appearing to read 'R. Miller', written in a cursive style.

Director of Health
Eastern Highlands Health District