

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

March 2, 2023

Re: IMPORTANT FDA FOOD CODE UPDATE

Dear Food Establishment Operator/Owner-

You may recall that the implementation the new FDA Food Code started phasing in during 2017. The State of Connecticut has finally approved a series of new regulations officially placing in to effect the full **FDA Model Food Code – 2022**. These regulations replace the old Connecticut Public Health Code food safety sections.

The purpose of this letter is to recap selected changes in the laws that have gone into effect thus far, update you on where the new regulations currently stand, and what this means for you and your food service establishment.

Below is the timeline of those salient changes over the past years:

- Cold holding temperatures decreased from 45 degrees Fahrenheit or below to 41 degrees
 Fahrenheit or below, effective 2017.
- Hot holding temperatures changed from a minimum of 140 degrees Fahrenheit to a minimum of 135 degrees Fahrenheit, effective 2017.
- The class definitions for a food establishment changed, effective 2017. This resulted in a classification change for some establishments, but not all. Those licensed establishments have since been notified.
- Qualified Food Operators (QFOs) became known as the Certified Food Protection Managers (CFPM), and CFPM are required to have current certification, effective 2018.
- ALL food establishments will be required to register with the Connecticut Department of Public
 Health before a licensed is issued, or renewed by the EHHD, effective 2018. (Because the CT
 DPH has not yet set up registration system, this requirement is on pause. We will notify you when
 more information becomes available.)

Effective February 17, 2023 selected highlighted new requirements include (this is not exhaustive list):

 A Certified Food Protection Manager (CFPM), with a current certification shall be onsite during peak hours of operation. A list of approved CFPM testing organizations can be found here: https://portal.ct.gov/-/media/Departments-and-Agencies/DPH/dph/FoodProtection/testing-orgs-updated-1-12-23.pdf

- Refrigerated food products will require date labeling.
- All hand sinks will be required to have a poster for food employee's to wash their hands.
- The new inspection report does not provide a "pass or fail" number score. Violations cited during inspections will be categorized as "Priority", "Priority Foundation", and "Core" that align with the risk of foodborne illness associated with that violation. You will be provided a specific time period in which a cited violation shall be corrected, and subject to re-inspection or verification. The time periods for compliance will also vary pending the risk.

The Eastern Highlands Health District realizes that this will be a transition for you and for us as we work to implement these new regulations. We understand that changes like this can generate questions. *In an effort to address these questions the Health District will be scheduling a hybrid meeting for food establishment owners and operators.* At that meeting we will be presenting the main changes in the code, inspection form, and providing an opportunity for questions and answers. More information on this is forthcoming.

In the meantime we encourage you to work with your EHHD inspector as they conduct their inspections using the new inspection form, effective immediately. Our inspectors will be spending extra time in the field explaining the new inspection process to you, and will be glad to answer any additional questions at that time. Alternatively, you may contact us at 860-429-3325, or send us an email at ehhd.org.

If you have not already, we encourage you to begin reviewing information currently available at our website at http://www.ehhd.org/fdacodes.

Thank you in advance for your understanding and cooperation!

Yours in Health,

Robert L. Miller, MPH, RS

Director of Health

Eastern Highlands Health District