



Eastern Highlands Health District

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FDA MODEL FOOD CODE

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.