



**BRISTOL-BURLINGTON HEALTH DISTRICT**

**240 Stafford Avenue, Bristol, Connecticut 06010-4617**  
Tel. (860) 584-7682 • Fax (860) 584-3814 [www.bbhd.org](http://www.bbhd.org)

**From:** Charles I. Motes BBHD Director of Health  
**To:** Licensed BBHD Food Establishment Owner /Operators  
**Date:** May 21, 2018  
**Subject:** **Adoption of the FDA Model Food Code 3<sup>rd</sup> letter**

Previous letters concerning the adoption of the 2017 FDA Food Code on July 1, 2018, as the regulation for all retail food establishments in Connecticut were mailed to your establishment. On May 9, 2018, CT Bill 5163 was passed by the Senate Chamber with proposed language to change the adoption date to no later than January 1, 2019. The extension of the adoption of the date should allow ample time for the necessary changes and training for your establishment staff. This FDA food code will result in a variety of changes for food establishments in CT. The FDA food code is available at: <https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm595139.htm>

**This is only a partial list of key changes:**

- **Effective October 1, 2017 Cold holding** temperatures decreased from **45 °F degrees** to **41 °F degrees** or below. **Hot holding** temperatures changed from a minimum of **140 °F degrees** to **135 °F degrees**.
- **Effective July 1, 2018 Qualified Food Operators (QFOs)** will become known as Certified Food Protection Managers (CFPM). Class II, III, & IV food establishments will be required to have trained Certified Food Protection Managers. Current Certified Food Protection Managers (QFOs) will be required to renew expired certifications. (Paragraph 2-102.12 (A) of the 2017 FDA Food Code)

**Food Equipment** -FDA Code Section 4-205.10 Food Equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited 128 certification program Parts 4-1 and 4-2 of this chapter.

**Date marking of foods**, FDA Code Section 3-501.17 provides information related to date marking including foods required to be date marked and disposition of foods found not to be date marked.

**ALL food establishments will be required to register** with the Connecticut Department of Public Health before a licensed is issued, or renewed by the BBHD

Violations cited will be categorized as "Priority", "Priority Foundation" and "Core" which align with risk of that violation as it relates to foodborne illness. New Inspection forms will be used and reports will no longer provide a number score.

**"Class 1 food establishment"** means a retail food establishment that does not serve a population that is highly susceptible to foodborne illnesses and only offers (A) commercially packaged processed food that (i) is time or temperature controlled for safety, and may be heated for hot holding, but (ii) is not permitted to be cooled, or (B) food prepared in the establishment that is not time or temperature controlled for safety.

**"Class 2 food establishment"** means a retail food establishment that does not serve a population that is highly susceptible to food-borne illnesses and offers a limited menu of food that is prepared, cooked and served immediately, or that prepares and cooks food that is time or temperature controlled for safety and may require hot or cold holding, but that does not involve cooling;

**"Class 3 food establishment"** means a retail food establishment that (A) does not serve a population that is highly susceptible to food-borne illnesses, and (B) has an extensive menu of foods, many of which are time or temperature controlled for safety and require complex preparation, including, but not limited to, handling of raw ingredients, cooking, cooling and reheating for hot holding;

**"Class 4 food establishment"** means a retail food establishment that serves a population that is highly susceptible to food-borne illnesses, including, but not limited to, preschool students, hospital patients and nursing home patients or residents, or that conducts specialized food processes, including, but not limited to, smoking, curing or reduced oxygen packaging for the purposes of extending the shelf life of the food;

Please visit our website for updates and links to the State of CT Department of Public Health Food Protection Program [www.bbhd.org](http://www.bbhd.org)