



BRISTOL-BURLINGTON HEALTH DISTRICT
240 Stafford Avenue, Bristol, Connecticut 06010-4617
Tel. (860) 584-7682 • Fax (860) 584-3814 • www.bbhd.org



Date: March 17, 2023
To: BBHD Food Service Establishments Owners and Licensees
From: Marco Palmeri, RS, MPH, Director of Health
Re: State of Connecticut Adoption of the 2022 FDA Model Food Code

The CT General Assembly recently passed [Regulations](#) to adopt the 2022 Food and Drug Administration (FDA) Model Food Code). The new law began phasing in the FDA Food Code on July 1, 2017 and went into full effect on February 17, 2023, repealing the Connecticut Public Health Code (*Sections 19-13-B40, B42, B48, and B49*). The FDA Food Code is now fully effective in the state of Connecticut. The purpose of this letter is to inform you of the new regulations as well as to provide initial information that you should be aware of. The adoption of the FDA Food Code in Connecticut will result in a variety of changes for food service establishments, with a continued focus on risk factor violations.

As you may be aware in 2017 the Bristol Burlington Health District (BBHD) and our licensed Food Service Establishments (FSEs) began implementation of the following requirements:

-] Cold holding temperatures decreased from 45°F or below to 41°F or below. Hot holding temperatures changed from a minimum of 140°F to a minimum of 135°
-] Potentially Hazardous Food (PHF) became referred to as Time/Temperature Controlled for Safety (TCS) Foods.
-] Food Establishments were reclassified to meet the FDA food classification definitions.
-] Qualified Food Operators (QFO) became known as Certified Food Protection Managers. (CFPM)
-] Ensuring all CFPM certificates are current.

BBHD recognizes that the adoption of the FDA food code in Connecticut will be a significant transition for both establishments and local health departments and districts as we work to implement these new regulations. Our BBHD staff is committed to working with you throughout this process. As you prepare for this implementation, it may be helpful to review the 2022 [FDA Food Code](#)

Please note that the information within this letter is only a small portion of the changes that will take place relative to the adoption of the FDA Food Code.

Effective February 17, 2023

❖ **Inspection Form.** BBHD Sanitarians will be utilizing a new inspection report form. 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** (See [Section 8-405 of the Food Code](#)) for compliance timelines for each violation category. Corrective action date based on risk level with opportunity for violations to be corrected on site and documented.

Priority Item – 72 hours, **Priority foundation item** – 10 calendar days, **Core** item – 90 calendar days

-] **Priority** items eliminate, prevent, or reduce to an acceptable level, hazards that cause foodborne illness or injury (e.g., appropriate handwashing)
-] **Priority foundation** items provide support to Priority items (e.g., soap provided to support proper handwashing)
-] **Core** items are related to general sanitation /maintenance and standard operating procedures (e.g., floors are easily cleanable)



Public Health
Prevent. Promote. Protect.



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Healthy People



Healthy Communities

- ❖ **Certified Food Protection Manager (CFPM)** The person in charge at all Class 2, 3, and 4 food establishments shall hold a valid certificate to be a Certified Food Protection Manager (CFPM). Each Class 1, 2, 3, and 4 food establishment shall have a **person in charge (PIC)** required in the absence of the CFPM. An **alternate PIC** with demonstrated knowledge may be the person in charge during “non-peak” hours.
- ❖ **Date-Marking.** A date-marking system will be required by food establishments for prepared, refrigerated, ready-to-eat foods that are held in a food establishment for 24 hours or more (*Section 3-501.17 of the Food Code*)
- ❖ **Ingredient Labeling** for food and/or drink items that are pre-packaged in a food establishment for retail sale. (i.e., premade prepackaged deli sandwiches/salads, bakery items, “grab and go” prepackaged dinners, soups etc.) *If this is applicable to your food service operation, your BBHD inspector will notify you and work with you on implementation of this requirement*
- ❖ **Signage and Advisories.**
 -) **Handwashing** -A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible (*Section 6- 301.14 of the Food Code*).
 -) **Food Allergens** -Food establishments shall notify consumers by written notification of the presence of major food allergens as an ingredient in unpackaged food items that are served or sold to the consumer (*Section 3-602.12 of the Food Code*). Written notification can be provided in many forms such as: physical or electronic means, including, but not limited to, brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means. Notifying the consumer to the presence of major food allergens may prevent an inadvertent exposure.
 -) **Written Clean-Up Procedure for Vomiting or Diarrheal Events.** Food establishments shall have a written policy regarding procedures for employees to follow when responding to vomiting or diarrheal events in the food establishment. The procedure shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces (*Section 2-501.11 of the Food Code*).
 -) **Variance Requirements/Special Processes**– A food establishment must obtain a **variance** from the CT Department of Public Health prior to conducting **Specialized Processing Methods** listed under Section 3-502.11. A food establishment may conduct *Reduced Oxygen Packaging (ROP)* without a variance as long as a HACCP Plan is submitted to the local health department prior to implementation. You may contact the CT Department of Public Health, Food Protection Program at (860) 509-7297 for more information on how to obtain a variance for a specialized process method.

Please visit our BBHD website www.bbhd.org and social media platforms for updates as they become available from the CT Department of Public Health.

Our BBHD staff is available to answer your questions. Please feel free to contact Phyllisamodio@bristolct.gov , Ericamikulak@bristolct.gov, Vanessarodrigue@bristolct.gov at (860) 584-7682

Thank You