

March 2, 2023

To: All Food Establishment Owners/Permit Holders

From: Richard Matheny, Acting Director of Health

Re: State of Connecticut Adoption of the FDA Model Food Code

The Connecticut General Assembly passed regulations to adopt the Food and Drug Administration (FDA) Food Code effective February 17, 2023. The new law will result in a variety of changes for all food establishments in Connecticut and for the local health departments that regulate them. We recognize that adoption of the FDA Food Code in Connecticut will be a transition for establishment owners and operators as well as for us at the QVHD. We encourage you to review the 2022 FDA Food Code which can be found at the FDA website: https://www.fda.gov/food/fda-food-code/food-code-2022.

The major components of food safety and best practices have not changed. The inspection will still focus on proper handwashing, ill food worker policies, hot and cold holding temperatures, internal cooking temperatures and proper cleaning and sanitizing of surfaces and equipment.

The following are key changes that are currently in effect:

New inspection forms will be used, and reports will no longer provide a pass/fail number score. As a result QVHD will no longer be grading and posting the grade at the establishment. Violations cited will be categorized as "Priority", "Priority Foundation" and "Core" and will align with risk of that violation as it relates to foodborne illness.

All food Class 2, 3, and 4 establishments are required to have a Person in Charge (PIC). The PIC must be a Certified Food Protection Manager (CFPM) formally known as a Qualified Food Operators (QFO) and must be onsite **during peak hours** of operation. The PIC can appoint an Alternate PIC who does not need to pass an exam. This Alternate PIC is only applicable during off peak hours when limited/no food preparation is happening at the establishment.

CFPMs shall maintain an up-to-date certification from a CT DPH approved testing organization. **The certification must be valid and not expired.**

All food establishments will be required to register with the Connecticut Department of Public Health (DPH). (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.) We will provide additional information as it becomes available from the DPH.

All hand sinks are required to have a sign for food employees to wash their hands.

QVHD 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. We will continue to provide updates as more information becomes available to us. Thank you in advance for your understanding and cooperation.