

# Connecticut's Food Code is Changing



## What does it mean for me?

Class 1, 2, 3, and 4 food establishments will be reclassified to better align with FDA's risk classification

All Class 2, 3, and 4 food establishments must employ a certified food manager who has passed a test by one of the approved testing organizations



Qualified Food Operator will now be known as Certified Food Protection Manager

The certification must be verified at the time of inspection and **MUST be valid and not expired**

## Hot and Cold Holding Temperatures have changed

Cold Holding

45° → 41°  
or less

Hot Holding

140° → 135°  
or higher

## Starting January 1, 2019

Restaurants cannot be issued a license to operate a Food Service Establishment unless the applicant has registered with the Connecticut Department of Public Health in addition to the Trumbull Health Department



A new inspection form will be used to better align with the FDA Food Code



Violations cited will be categorized as "Priority", "Priority Foundation", and "Core" - no longer providing a number score



For more information call or visit our website



Trumbull Health Department  
203.452.1030  
[www.Trumbull-CT.gov/THD](http://www.Trumbull-CT.gov/THD)

