

Proposal to Change Health Department Fees for Food Service Establishments

New regulations were adopted by the CT State Legislature that partially went into effect October 1, 2017. This portion of the new regulations required the re-categorizing of all food establishments and therefore requires changes to our license structure to be in compliance with these FDA standards. Part of the new code includes food establishment classification changes which are outlined below, in addition to the current food classifications. Both current and proposed food establishment fees are also provided.

New FDA Classifications

Class I

A food establishment that only offers for retail sale (A) prepackaged food that is not time or temperature controlled for safety, (B) commercially processed food that (1) is time or temperature controlled for safety and heated for hot holding, but (2) is not permitted to be cooled, or (C) food prepared in the establishment that is not time or temperature controlled for safety.

Class II

A retail food service 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 III

A retail food service 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 IV

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.

Current Food Establishment Classifications

Class I

A food service establishment with commercially prepackaged foods and/or hot or cold beverages only. No preparation, cooking or hot holding of potentially hazardous foods is included except that commercially packaged precooked foods may be heated and served in the original package within four (4) hours.

Class II

A food service establishment using cold or ready-to-eat commercially processed food requiring no further *heat* treatment and/or hot or cold beverages. No cooking, heating or hot holding of potentially hazardous foods is included, except that commercially packaged precooked foods may be heated and served in the original package within four (4) hours, and commercially precooked hot dogs, kielbasa and soup may be heated if transferred directly out of the original package and served within four (4) hours.

Class III

A food service establishment having on the premises exposed potentially hazardous foods that are prepared by hot processes and consumed by the public within four (4) hours of preparation.

Class IV

A food service establishment having on the premises exposed potentially hazardous foods that are prepared by hot processes and held for more than four (4) hours prior to consumption by the public.

Current Annual License Fee

Class 1-\$100
Class 2-\$150
Class 3-\$325
Class 4-\$435

Proposed Annual License Fee

Class 1-\$150
Class 2-\$250
Class 3-\$435
Class 4-\$485