

Connecticut Food Code

Out with the Old, In with the New (2019)

What are some of the new changes?

- The risk classifications for food establishments will change to better reflect the food safety risks associated with the processes utilized and the population served. Inspection frequencies may change based on your new classification.
- A new inspection form will be used. Inspections will take longer.
- The violations on the inspection form fall into three categories: *Priority*, *Priority foundation*, and *Core*.
 - *Priority* items eliminate, prevent, or reduce to an acceptable level, hazards that cause foodborne illness or injury; e.g. food workers washing hands appropriately.
 - *Priority foundation* items provide support to *Priority* items; e.g. soap provided to wash hands with.
 - *Core* items are related to general sanitation /maintenance and standard operating procedures; e.g., floors are easily cleanable.
- **Potentially hazardous foods** will be referred to as **time/temperature controlled for safety foods** (TCS foods). Cut leafy greens will be added to the list of TCS foods and will need to be temperature-controlled.
- A *Qualified Food Operator* will essentially be renamed a *Certified Food Protection Manager*. Food Establishments that are determined to be Class 2, 3, or 4 will be required to employ one person who has passed a test that conforms to national standards, and is listed with a nationally accredited program. **Upon expiration date specified on their certificate, current QFOs will be required to renew their certification.** A list of the approved training programs are posted on the Trumbull Health Department website. <http://www.Trumbull-CT.gov/THD>
- A *Person in Charge* will be required in ALL food establishments. This person may also be the *Certified Food Protection Manager* but can also be a different individual who is in charge of the establishment at various times. The *Person in Charge* is responsible for operating the food establishment in compliance with the regulatory requirements, including having the same certification as the Certified Food Protection Manager.
- Food establishments will be required to implement a *date-marking system* for certain foods stored in the establishment.
- 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 to FOOD EMPLOYEES. (Sample on reverse side)
- 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.
- Food establishments will be allowed to conduct special processes, such as reduced oxygen packaging, sous vide, acidification, smoking, and curing. Due to increased risks with these processes, they will require **prior approval from the regulatory authority** (reduced oxygen packaging may be approved at the local level while all other special processes must be approved by DPH).

*****PLEASE REFER TO FDA CODE 2017 FOR ALL NEW CHANGES*****

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