



Bethel Health Department
CJH Municipal Center, 1 School Street, Bethel, CT 06801
Phone: (203) 794-8539

DATE: October 2017
TO: Food Service Establishment Owners and Qualified Food Operators
FROM: Laura L. Vasile
Director of Health
RE: Connecticut Adoption of the FDA Model Food Code

This past legislative session, the CT General Assembly passed a bill that will make the **Food and Drug Administration (FDA) Model Food Code** Connecticut's Food Code. This new law began phasing in on July 1, 2017 and will be in full effect on July 1, 2018. The purpose of this letter is to inform you of this change and provide a preliminary list of items that you should be aware of and being prepared for:

- **Effective July 1, 2017:** Acidification of sushi rice and sous vide cooking will be allowed **only** with variance from the Connecticut Department of Public Health. If you use or wish to use these techniques, this variance can be obtained at the CTPDH website, www.ct.gov/dph under Food Protection.
- **Effective October 1, 2017:** Cold holding temperatures will decrease from **45°F** or below to **41° F** or below.
- **Effective October 1, 2017:** Hot holding temperatures will change from a minimum of **140° F** to a **minimum of 135° F**.

Beginning October 1, 2017, Bethel Health Department (BHD) Inspectors will be debit potentially hazardous foods – now known as time/temperature controlled for safety (TCS) foods – that are not hot or cold held at the new temperatures of 135° F or higher or 41° F or less. We will waive the re-inspection fees for temperature violations issued between 42° F and 45° F from 10/01/2017 to 06/30/2018.

- **Effective October 1, 2017:** Food establishments will be reclassified to meet the FDA food classification definitions. These changes will be phased in and be reflected on your BHD license renewal application for April 2019.
- **Effective July 1, 2018:** Qualified Food Operators (QFOs) will be known as *Certified Food Protection Manager* (CFPM). Class II, III, and IV food establishments will be required to have trained Certified Food Protection Managers. Upon expiration date specified on their certificate, current QFOs will be required to renew their certification. A list of the approved training programs will be posted on the Bethel Health Department website as soon as it is available.

*Expiration dates on your training certificate will be closely reviewed for compliance with the FDA Food Code. If it has been more than five years since your certification has been issued (e.g. ServSafe), you will be required to retake the exam and obtain a new certificate. **Please start planning now to ensure that your training is up to date.***

- **Effective July 1, 2018:** All food establishments will be required to register with the Connecticut Department of Public Health (CTDPH) before a license is issued or renewed by the BHD. Information on how to register with CTDPH will be forthcoming.
- **Effective July 1, 2018:** New inspection forms will be used and reports will no longer provide a number score. **Violations cited** will be categorized as "**Priority**", "**Priority Foundation**" and "**Core**" will align with risk of that violation as it relates to foodborne illness. More information regarding this system will be forthcoming.

BHD is committed to working with you throughout the transition process and will continue to provide updates and answer any pending questions. We encourage you to work with our BHD inspectors and begin reviewing information currently available in preparation for this important transition. For more information go to: www.bethel-ct.gov