

2016 Food Service Meet and Greet with Old Lyme Facilities

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Ledge Light Health District
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www.llhd.org



Objectives

By the end of the presentation the Owners/Managers of Old Lyme Food Service Establishments will:

- Meet the LLHD staff assigned to Old Lyme
- Compare and contrast the four types of LLHD regulated food service operations
- Recognize the LLHD procedures for licensing, inspections, plan reviews and outbreak investigations
- Become aware of food safety training and opportunities for input into LLHD Restaurant Advisory

Ledge Light Health District and Staff



- Regional health district serving East Lyme, Groton City and Town, Ledyard, New London, Waterford and Old Lyme (Nov 1, 2016) (www.llhd.org)
- 18 staff members
- Environmental Health (Inspectors or Sanitarians)
 - Ryan McCammon-Supervisor of EH
 - **Katie Baldwin-Sanitarian II (Primary Old Lyme Food Inspector)**
 - **George Calkins-Senior Sanitarian (Primary Old Lyme Land Use)**
 - **Patti Myers-Environmental Technician (Primary Old Lyme Land Use and Office Staff)**
 - Kim White-Senior Sanitarian
 - Wendy Brown-Arnold-Senior Sanitarian
 - Michael Bibens-Sanitarian I
 - Charlene Swink-Sanitarian I
- Health Education
- Infectious Disease Prevention
- Finance and Administration

What We Do (How We Can Help)

- License and Inspect Food Service (CT Health Code and LLHD Food Regulations)
 - Class (I-IV) / Type of facility
 - Plan Reviews
 - Risk-Based Inspections
- Food Alert and Outbreak Investigations
 - Follow-up of all complaints of food borne illness
 - Work with CT DPH and Epidemiology
- Food Safety Training
 - Café-Basic training and Designated Alternate training
 - ServSafe-one of three state required testing organizations for Qualified Food Operators
- Restaurant Advisory Group



Four Types of Facilities and Licensing

- Food Service Establishments (FSE or Restaurants)
 - License Good through May 31, 2017 (Normally June 1-May 31)
 - Fee/Inspection frequency based on Class (payable online www.llhd.org, Old Lyme Town Hall, New London or with credit card over the phone)
 - Class III and IV (QFO, Designated Alternate and training records)
 - Potable Water and Functioning Septic
 - Fees and Inspection Frequency
 - Class I \$170
 - Class II \$205
 - Class III \$245
 - Class IV \$280



Four Types of Facilities

Caterers and Vendors

- Caterers and Vendors (Food Trucks/Carts)
 - Seasonal (6 months or less) or Year Round
 - Fee is \$75 or \$150
 - Need a QFO/DA if Class III or IV
 - Potable Water and Functioning Septic/Discharge area
 - Inspection Frequency (By Class)



Four Types of Facilities (Continued)

- Temporary Events
 - Up to 14 days at a Single Location
 - Application for Onsite Food Prep and Inspection
 - Fees
 - Free (Licensed LLHD FSE, Vendor or Simple Sampling)
 - \$25 Non Profit
 - \$55 For Profit
 - Need Food training for Class III or IV
- Farmers' Markets
 - Temporary Permit for all LLHD Markets for entire market season
 - Farmers at certified markets no fee (may not need app)
 - Temporary event guidelines for inspection, application and fees



Inspections

- Frequency and Forms related to Type and Class
 - FSE Class III and IV-Food Focus Form (Green Form)
 - FSE Class I and II and Caterers/Vendors-Red and Black Form
 - Temporaries and Farmers Markets-Temporary Inspection Form
- Types of Violations
 - Risk-Factors (Cause Illness)
 - Debit Point Value (1-4 points)
- Failed Inspection-FSE and/or Caterer/Vendor
 - Total score below 80
 - 1 or more 4 point violation
 - Reinspect in 2 weeks (\$100)
- Three Risk Factors in a row-\$50 (per violation)
- Administrative Hearings-Failed reinspection and/or major issues to prevent closure

Inspections: Consumer Advisory

- Restaurants must post the reminder and disclosure for raw or undercooked foods
- Reminder-“Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.”
- Disclosure-Identifies which foods can be undercooked
- Exemptions are not allowed at nursing homes, hospitals, daycares or similar facilities serving at-risk populations.

Menu

Two Eggs* (cooked to order)
served

with grits and toast

** Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.*

Plan Reviews

- New Construction of FSE
- Extensive Remodeling of FSE
 - Floor Plans
 - Specification Sheets
 - Menu
- Approval from Other Town Departments (Building, Zoning and Fire)
- Construction and Opening Inspections
- See "Opening a New Food Service Establishment" Packet

Outbreak Investigations

Who?
When?
Where?
Why?
How?
Ill Food
Workers?
(Green
Form)

https://www.youtube.com/watch?v=q_h0c15w3BI



Cooperation
Owner/Staff
Patrons
LLHD
CT DPH
CT Epi
Dept of Ag
CT DCP
CDC

Food Safety Training (Café and ServSafe)



- Café-Community Accessible Food Education
 - Basic training for FSE, Vendors and Temporary Events
 - LLHD Designated Alternate Form
 - \$30 per person and held monthly at LLHD
 - \$200 onsite training
 - See 2017 form for dates and times
- ServSafe Food Protection Manager Class/Test
 - 1 of 3 required by State of CT for Class III and IV
 - Taught at LLHD 6 times per year
 - Class 9am-3:30pm and 2 hours for test
 - \$180 for class, book and test and \$90 for retest
 - See 2017 form for dates and to register



LLHD Restaurant Advisory and Other Help



- Annual Meetings (Spring)
 - Reps of All 4 Regulated Facility Types and Sizes
 - Update on New or Proposed State or Local Regs
 - Input from Restaurant Owners About Industry Changes
 - Chance to Voice Concerns Among Fellow Food Service Owners/Operators
- Storm Preparation and Recovery Tips (www.llhd.org)
- Recalls and Emergency Notifications

Farmers Markets

- Meeting with Market Masters in Spring
- LLHD Previously Coordinated and Assisted New London County Market Masters (Cindy Barry 860-448-4882 ext 302)
- Inclusion of LLHD FSE and Vendors/Caterers
- Demonstration Booths

What Have We Learned?

Primary LLHD Food Sanitarian
for Old Lyme? **Katie Baldwin**
Requires a license and
inspection? **All**

Inspection using the Food Focus
Form (Green Form) **A**

May Need Food Safety Training **ALL**

Requires a Plan Review for new
construction or extensive
renovation **A and B**



A



B



C

Permit good for 14 days at a
single location **C**

Best defense against foodborne
illness **ALL**

Further Questions? www.llhd.org



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