

Date: March 1, 2023
To: LLHD Food Service Establishment Permit Holders/Owners
From: Stephen Mansfield REHS, MPH - Director of Health
Katie Baldwin, RS - Supervisor of Regulated Facilities
Re: State of Connecticut Adoption of the FDA Model Food Code

The CT General Assembly recently passed regulations to adopt the [Food and Drug Administration \(FDA\) Model Food Code](#) in the state of Connecticut. Per our earlier communications in 2017, this new law began phasing in on July 1, 2017. With the passing of recent [regulations](#), the FDA Food Code is now *fully effective* in the state of Connecticut as of February 17, 2023. The purpose of this letter is to inform you of the new regulations as well as to provide initial information that you should be aware of. We will continue to share additional information as we receive it from the Connecticut Department of Public Health (DPH) on our website and social media platforms.

The adoption of the FDA Food Code across the state of Connecticut will result in a variety of changes for food service establishments, as well as for Local Health Departments and Districts across the state.

As you may be aware, the Ledge Light Health District (LLHD) and LLHD Food Service Establishments (FSEs) began implementation of the following requirements in 2017:

- Updated food establishment risk classification categories.
- Changes to hot and cold holding temperature requirements.
- Qualified Food Operators (QFO) became known as Certified Food Protection Managers. (CFPM)
- Requirement to employ Certified Food Protection Managers (CFPM) at FSEs.
- Ensuring all CFPM certificates are current.

LLHD recognizes that the adoption of the [FDA food code](#) in Connecticut will be a significant transition for both establishments and local health departments and districts. We are committed to working with you throughout the this process as we mutually ensure the health and safety of the public while implementing the new requirements in accordance with the FDA Food Code.

As you prepare for this implementation, it may be helpful to review the 2022 FDA Food Code, which can be found at: [FDA Food Code 2022](#).

Additionally, please be aware of the following information and/or requirements that are new:

- **Inspection Form.** LLHD Sanitarians will be utilizing a new inspection report form. Inspection reports will no longer provide a number score, but rather a “pass” or “fail”. Violations will be categorized as “Priority,” “Priority Foundation,” and “Core.” These categories align with the risk

of foodborne illness relative to the violation. Each violation category has its own compliance timeline associated with it (*See Section 8-405 of the [Food Code](#)*).

- **Priority** items eliminate, prevent, or reduce to an acceptable level, hazards that cause foodborne illness or injury (e.g., appropriate handwashing)
 - **Priority foundation** items provide support to Priority items (e.g., soap provided to support proper handwashing)
 - **Core** items are related to general sanitation /maintenance and standard operating procedures (e.g., floors are easily cleanable)
- **Person in Charge.** Each Class 1, 2, 3, and 4 food establishment shall have a person in charge (PIC) who meets the requirements of section 2-102.11 of the [Food Code](#) and who is on-site at the food establishment at all times the establishment is operating.
 - The person in charge at all Class 2, 3, and 4 food establishments shall hold a valid certificate to be a Certified Food Protection Manager (CFPM) (*See Section 2-102.12 of the [Food Code](#)*). For a list of approved testing organizations please visit the [Conference for Food Protection Directory website](#).
 - **Date-Marking.** Food establishments will be required to implement a date-marking system for certain foods stored in the establishment (See *Section 3-501.17 of the [Food Code](#)*).
 - **Signage and Advisories.**
 - 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 (See *Section 6-301.14 of the [Food Code](#)*).
 - Food establishments shall notify consumers by written notification of the presence of major food allergens as an ingredient in unpackaged food items that are served or sold to the consumer (*See Section 3-602.12 of the [Food Code](#)*). Written notification can be provided in many forms such as: physical or electronic means, including, but not limited to, brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means. Notifying the consumer to the presence of major food allergens may prevent an inadvertent exposure.
 - **Written Clean-Up Procedure for Vomiting or Diarrheal Events.** 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 (*See Section 2-501.11 of the [Food Code](#)*).

The information presented in this letter is only a small portion of the changes that will take place relative to the adoption of the FDA Food Code. Please visit our website at www.llhd.org as we will be updating it regularly with information as it becomes available.



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Again, we look forward to partnering with each of you as we all navigate this important transition. I am confident that we will successfully move forward while ensuring the health and safety of all who live, work, and visit our wonderful communities. Should you have any questions in the interim, please feel free to contact Katie Baldwin at 860-448-4882 ext 1319, or kbaldwin@llhd.org with any questions you may have.

Thank you in advance for your understanding and cooperation.