

# LEDGE LIGHT HEALTH DISTRICT FOOD SERVICE REGULATION

## **BACKGROUND**

This Ledge Light Health District (“District”) Regulation pertains to Permit requirements and sanitation and safety practices for the preparation of food products and operation of restaurants, catering services, itinerant food or beverage vending vehicles, Farmers’ markets, retail food establishments and temporary events. These Regulations were originally adopted April 26, 1994 and revised on January 1, 1998, January 1, 1999, January 1, 2001, January 1, 2003, June 14<sup>th</sup>, 2012, March 10, 2023 and are hereby further amended effective March 14, 2025.

## **AUTHORITY**

This Regulation is authorized pursuant to Section 19a–243, Subsection (a) of the General Statutes of the State of Connecticut as amended. Be it ordered by the Board of Directors of the District:

### **Section 1. Scope and General Requirements**

Facilities for dispensing foods or beverages shall meet the requirements of sections 19a-36f through 19a-36g inclusive, of the Connecticut General Statutes, and sections 19a-36h-1 to 19a-36h-7, inclusive of the Regulations of Connecticut State Agencies.

### **Section 2. Definitions**

- a. Alternate Person in Charge: The person designated by the owner or manager of the food establishment to be in charge of the food establishment when the Certified Food Protection Manager cannot be present.
- b. Café Certificate: A certificate of training provided by the District after successful completion of the Community Accessible Foodservice Education (Café) course examination.
- c. Catering food service establishment: A business that is involved in the (A) sale or distribution of food and drink prepared in bulk in one geographic location for retail service in individual portions in another location, or (B) preparation and service of food in a public or private venue that is not under the ownership or control of the operator of such business.
- d. Certified Food Protection Manager: A food employee that has supervisory and management responsibility and the authority to direct and control food preparation and service.
- e. Commissioner: The Commissioner of Public Health or the Commissioner’s designee.
- f. Core Item: Includes an item that usually relates to general sanitation, operational controls, sanitation standard operating procedures (SSOPs), facilities or structures, equipment design, or general maintenance; and is denoted in the Food Code with a superscript “C”.
- g. Department: The Department of Public Health.
- h. Director of Health: The Director of Health of Ledge Light Health District or his/her duly authorized representative.
- i. Farmers’ Market: A cooperative or nonprofit enterprise or association that consistently occupies a given site throughout the season or that occupies a given site for any given day or event and that operates principally as a common marketplace for a group of Farmers’, at least two of whom are selling Connecticut-grown fresh produce, to sell Connecticut-grown farm products in conformance with the applicable Regulations of Connecticut state agencies and where the farm products sold are produced by the participating Farmers’ with the sole intent and purpose of generating a portion of household income, per the Connecticut Public Act 10-103.
- j. Food Code: The Model FDA Food Code administered under section 19a-36h.
- k. Food Employee: An individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.
- l. Food Establishment: Also referred to as “Retail Food Establishment”. An operation that (A) stores, prepares, packages, serves, vends directly to the consumer or otherwise provides food for human consumption, including, but not limited to, a restaurant, catering food service establishment, food service establishment, temporary food service establishment, itinerant food vending establishment, market, conveyance used to transport people, institution or food bank, or (B)

relinquishes possession of food to a consumer directly, or indirectly through a delivery service, including, but not limited to, home delivery of grocery orders or restaurant takeout orders or a delivery service that is provided by common carriers. Other types of food establishments may include but are not limited to food pantries, convenience stores, pharmacies, and department stores. "Food establishment" does not include a vending machine, as defined in section 21a-34, a private residential dwelling in which food is prepared under section 21a-62a or a food manufacturing establishment, as defined in section 21a-151.

- m. Food Inspector: The Director of Health, or his or her authorized agent, or an Environmental Health Specialist who has been certified as a food inspector by the Commissioner.
- n. Food Preparation: The act of portioning, sampling, washing, mixing, slicing, heating and/or cooling food for service to the public. The distribution of commercially prepackaged, non-TCS Foods (still in the original package) is not considered food preparation.
- o. Itinerant food vending establishment: A vehicle-mounted, self-contained, mobile food establishment.
- p. Operator: A person who is the top manager or who otherwise controls the operations of a food establishment.
- q. Permit: Means a written document issued by a director of health that authorizes a person to operate a food establishment.
- r. Permit Holder: The person who is legally responsible for the operation of the food establishment, and who possesses a valid Permit to operate the food establishment.
- s. Person in Charge: The individual present at a food establishment who is responsible for the operation at the time of inspection.
- t. Priority Foundation Item: A provision in the Food Code whose application supports, facilitates or enables one or more *Priority Items*. *Priority Foundation Item* includes an item that requires the purposeful incorporation of specific actions, equipment or procedures by industry management to attain control of risk factors that contribute to foodborne illness or injury such as personnel training, infrastructure or necessary equipment, HACCP plans, documentation or record keeping, and labeling; and that is denoted in the Food Code with a superscript "PF".
- u. Priority Item: A provision in the Food Code whose application contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provision that more directly controls the hazard. *Priority Item* includes items with a quantifiable measure to show control of hazards such as cooking, reheating, cooling, handwashing; and is denoted in the Food Code with a superscript "P".
- v. Public: Any unrelated persons.
- w. Temporary Food Service Establishment: A food establishment that operates for a period of not more than fourteen consecutive days in conjunction with a single event or celebration.
- x. Time/Temperature Control for Safety Food: A food that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation.

### **Section 3. Classifications of Food Establishments**

The Director of Health shall classify each food establishment at the time of permitting. The food establishment classification shall be reviewed during each inspection, and annually during Permit renewal, and the establishment shall be placed into the highest classification that describes any of the food operations conducted. No food establishment shall change operations to a different classification without prior written approval by the Director of Health or his/her authorized agent. The classifications of food establishments are as follows:

Class I Food Establishment: A retail food establishment that does not serve a population that is highly susceptible to food borne illnesses and only offers:

- (A) commercially packaged food in its original commercial package that is time or temperature controlled for safety, or

(B) commercially prepackaged, precooked food that is time or temperature controlled for safety and heated, hot held and served in its original commercial package not later than four hours after heating,  
or

(C) food prepared in the establishment that is not time or temperature controlled for safety.

Class I food establishments shall be inspected at intervals not to exceed three hundred sixty days.

Class II Food Establishment: A retail food 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 or cooked and served immediately, or that prepares or cooks food that is time or temperature controlled for safety and may require hot or cold holding, but that does not involve cooling. Class II food establishments shall be inspected at intervals not to exceed one hundred eighty days.

Class III Food Establishment: A retail food establishment that (A) does not serve a population that is highly susceptible to food-borne illnesses, and (B) offers food that is time or temperature controlled for safety and requires complex preparation, including, but not limited to, handling of raw ingredients, cooking, cooling and reheating for hot holding. Class III food establishments shall be inspected at intervals not to exceed one hundred twenty days.

Class IV Food Establishment: 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. Class IV food establishments shall be inspected at intervals not to exceed ninety days.

#### **Section 4. Permit**

- a. No person, business entity or organization shall operate a food establishment within the jurisdiction of the District who does not possess a valid Permit issued by the District. Only a person, business entity or organization who complies with the requirements of this Regulation and the FDA Food Code shall be entitled to receive and retain such a Permit. Permits are renewed annually by the District.
- b. Each Class II, III and IV food establishment, as a prerequisite condition to obtaining and maintaining a valid Permit, shall have a Person in Charge who is a Certified Food Protection Manager who is qualified by training and / or experience as required by the FDA Food Code and approved by the Director of Health. Failure to maintain a Certified Food Protection Manager approved by the Director of Health shall be a cause for suspension or revocation of a food establishment's Permit as provided in this Regulation. Each Class II, III or IV food establishment issued a Permit hereunder shall, promptly, notify the Director of Health in writing of any change in the status, engagement and appointment of the Certified Food Protection Manager who was approved as a basis for issuance of the food Permit. Should it be evident to the Director of Health that there are unsafe food handling practices within a food establishment that represent a public health risk, the Director may require that the Certified Food Protection Manager provide satisfactory assurance of his / her acceptance of responsibility to consistently maintain safe food practices at such food establishment.
- c. Each class II, III and IV food establishment owner shall appoint an Alternate Person to be in Charge, when the Person in Charge cannot be present. The Alternate Person in Charge shall only be utilized during non-peak hours of operation, such as an overnight shift in which no more than two employees are on-site, and there is limited or no food preparation taking place. Such appointment shall be in writing on a form prescribed by the Commissioner. The Alternate Person in Charge shall comply with the requirements set forth in Section 19a-36h-4(c)1-2 of the Regulations of Connecticut State Agencies.

- d. Each class I, II, III, and IV food establishment shall have a Person in Charge, on-site at the food establishment at all times the establishment is operating.
- e. When requested by the Municipal Tax Authority or the Water Pollution Control Authority, the District will withhold during the District's annual relicensure period any Permit to operate until proof of payment of delinquent municipal taxes or water, sewer, or sanitation charges is provided, per Section 12-146a of the Connecticut General Statutes.
- f. Permits shall not be transferable from one person / business entity / organization or place to another person / business entity / organization or place. A valid Permit shall be signed by the food establishment manager, Permit Holder or operator upon receipt and shall be prominently displayed in each food establishment.
- g. Per Connecticut General Statutes Section 19a-36m(d) the provisions of the FDA Food Code shall not apply to a residential care home with thirty beds or less that is licensed pursuant to Chapter 368v, provided the administrator or residential care home or the administrator's designee has satisfactorily passed a test as part of a food protection manager certification program that is evaluated and approved by the Conference for Food Protection.
- h. There are 10 different categories of Permits:
  - 1. Annual Regular Permit – Class I Food Establishment
    - Annual Regular Permit – Class I A Food Establishment
    - Annual Regular Permit – Class I B/C Food Establishment
  - 2. Annual Regular Permit – Class II Food Establishment
  - 3. Annual Regular Permit – Class III Food Establishment
  - 4. Annual Regular Permit – Class IV Food Establishment
  - 5. Annual Regular Permit – Class I, II, III, IV Seasonal Food Establishment\*
  - 6. Annual Regular Permit – Class I, II, III, IV Vulnerable Population\*\*
  - 7. Annual Regular Permit – Itinerant Food Vending Year Round, Seasonal\*
  - 8. Annual Regular Permit – Class IV Daycare Establishment
  - 9. Temporary Food Service Establishment Permit – 14 Day Permit
  - 10. Annual Regular Permit – Farmers' Market

\*The District will reduce fees by 50% for any food establishments that are open for 6 months or less.

\*\*The District will reduce fees by 50% for any non-profit organization who has a Permit for the purpose of providing food to vulnerable residents of our community. To qualify for this reduction, organizations will be required to submit the following:

  - 1. Documentation of the organization's non-profit status as filed with the State of Connecticut Secretary of State.
  - 2. A copy of the mission statement, brochure or other documentation that confirms the organization has a Permit for the purpose of providing food to vulnerable residents of our community.
- i. All municipal departments within the District shall obtain an appropriate Permit to dispense food as defined in Section 4a of the District Foodservice Regulation. However, no fees, fines or penalties shall apply to municipal departments. These departments include, but are not limited to, public schools, fire departments, police departments, facilities owned and operated by a district municipality, etc.

- j. Connecticut Public Act 11-191 states that a farmer, for the purpose of such farmer's participation in a certified Farmers' Market, may obtain a Permit to operate a food service establishment at any certified Farmers' Market in the state, provided:
1. Such operation is in accordance with the menu items and food preparation processes approved by said issuing municipal health department or health district, or
  2. Such operation utilizes menu items or food preparation processes that are substantially similar to the menu items and food preparation processes approved by said issuing municipal health department or health district.
  3. Farmers' Market participants will not be required to obtain a Permit from the District unless the market, individual persons or food establishments engage in temporary event food services or food preparation.
- k. Any food establishment that is currently permitted by the District that wishes to obtain a temporary food service establishment Permit is exempt from temporary food service establishment fees. Any temporary food booth that engages in simple sampling as their only act of food preparation is exempt from temporary food service establishment fees. All paperwork and inspections are still required.
- l. Itinerant food vendor reciprocal licensing which allows an itinerant food vendor to receive a Permit and be inspected by one local health jurisdiction and then be allowed to operate in another local health jurisdiction is permitted as long as the two local health departments have signed the reciprocal licensing/permitting agreement.

#### **Section 5. Construction/Remodeling**

- a. When any food establishment is constructed, converted or remodeled, floor plans and specifications that demonstrate compliance with the District Food Establishment Plan Review Guidelines and current FDA Food Code showing layout arrangements and construction materials of all areas and the location, size and type of fixed equipment and facilities shall be submitted to the District for approval before such work is begun. A plan review fee, as established by the Ledge Light Health District Board of Directors, shall be assessed.
- b. The plans and specification for a food establishment shall include the proposed menu, anticipated volume of food to be stored, prepared, and sold or served, proposed layout, proposed equipment types with specifications, and other information that may be required by the District.
- c. Before the issuance of a Permit, the District shall conduct one or more preoperational inspections to verify that the food establishment is constructed and equipped in accordance with the approved plans and is in compliance with the FDA Food Code.
- d. The provisions of this section apply to both new food establishments and those already permitted.

#### **Section 6. Application**

- a. Any person, business entity, or organization desiring to operate a food establishment shall make written application for a Permit on forms provided by the District at least 30 days prior to operation.
- b. New food establishments must obtain all required approvals from zoning, building, water pollution control authorities, fire officials or other regulatory agencies as a prior condition to be issued a District Permit. If the application is for a temporary food establishment, it shall also include the inclusive dates of the proposed operation and all other required information on forms provided by the

District. Applications for Farmers' participating in Certified Farmers' Markets must comply with Public Act 11-191 and the District Foodservice Regulation.

- c. Upon receipt of an application, the Director of Health shall inspect the establishment to determine compliance with the provisions of this Regulation and the FDA Food Code. If the Permit to operate is denied, the Director of Health shall provide the applicant with a notice that includes the specific reasons and citations for denial, actions required to qualify for a Permit, and the applicant's right to appeal the denial. A Permit shall be issued to the applicant by the District when inspection reveals that the applicable requirements of this Regulation have been met and for Class II, III and IV food establishments, the designated Certified Food Protection Manager has been approved.
- d. No Permit to operate a food establishment will be issued where a septic system and / or water system does not comply with the Connecticut Public Health Code requirements for the documentation of water usage by the applicant.
- e. All seasonal food establishments shall contact the District at least two (2) weeks prior to opening for a pre-operational inspection and two (2) weeks prior to closing for the season.
- f. Upon issuance of the Permit, the District shall make available to the Permit Holder a copy of the FDA Food Code so that the Permit Holder is notified of the compliance requirements and conditions of retention. Failure to provide a copy of the FDA Food Code does not prevent the District from taking authorized action or seeking remedies if the Permit Holder fails to comply with the FDA Food Code or an Order, warning, or directive of the District.
- g. Temporary food service establishments shall be inspected prior to the issuance of a Permit to operate and as often as necessary to ensure compliance with the FDA Food Code. Applications for temporary food service establishments shall be received within two (2) weeks of the scheduled event. Applications received less than five (5) business days of the scheduled event shall pay double the fee and applications received less than one (1) business day of the event shall be denied.

## **Section 7. Change in Ownership - Permit Holder**

A new application shall be filed whenever there is a change in the Permit Holder of a food establishment. Prior to issuance of a new Permit, a pre-operational plan review and a pre-opening inspection will be conducted to assure compliance with the FDA Food Code and this Regulation.

Any structural modifications (including but not limited to floors, walls, ceilings, electrical or plumbing) will require the submission of written plans. A plan review fee, as established by the Ledge Light Health District Board of Directors, shall be assessed.

A Permit shall not be issued until all applicable fees are paid and compliance with the FDA Food Code and this Regulation is demonstrated.

## **Section 8. Penalty and Fees**

- a. Operating Without a Valid Permit: Where there has been a failure to file the required application or pay the required fee, or the Permit has been suspended or expired, and the establishment has commenced or continued to operate without a required Permit, there shall be added to the prerequisite Permit fee and collected the following specified penalties:
  - i. Operating Without a Valid Permit / Late Application  
0-10 days: A fixed \$100 penalty (not prorated)

- 11 plus days: \$100 fee per calendar day
  - ii. Operating with a Suspended or Revoked Permit  
\$100 per calendar day plus a \$100 reinstatement fee
- b. Operating Without a Certified Food Protection Manager: The designation of a Certified Food Protection Manager is required for each Class II, III and IV food establishment. A written warning will be issued if a Certified Food Protection Manager has not been designated and submitted to the Director of Health within 90 days after a Certified Food Protection Manager inspection deficiency. Failure to designate a Certified Food Protection Manager approved by the Director of Health within 90 days of the Certified Food Protection Manager deficiency shall result in the suspension of the food establishment's Permit. The imposition of any stipulated fine / penalty shall not limit the District's authority to require full compliance with the FDA Food Code and this Regulation.
- c. When an establishment fails to correct any noted violation within the established corrective timeframe, a \$100 penalty will be assessed.
- d. A \$50.00 fine for each violation will be assessed the third consecutive time a violation is noted, and an additional \$50.00 fine for each time thereafter.
- e. The payment of assessed fines shall not be a substitute or alternative to correction of the cited violation. Failure to pay said fine(s) shall be cause for the District to withhold licensure.

## **Section 9. Annual Fees**

The fee schedule for food establishments shall be set by the Board of Directors of the District.

## **Section 10. Violations & Corrective Action**

- a. Any violation noted on an inspection must be corrected according to the risk designation as described in the FDA Food Code unless otherwise approved by the inspector.
 

The timeframe for correction may be immediate but must not exceed:

  1. 72 hours after the inspection for a Priority Item
  2. 10 days after the inspection for a Priority Foundation Item
  3. The next routine inspection or within 90 days of the inspection for a Core Item
- b. The Permit Holder, operator or Person in Charge may submit documentation of the completion of corrective action to the food inspector in a form and manner acceptable to the food inspector. Corrective action may be verified by reviewing photographic evidence, conducting a re-inspection or upon receiving a notarized attestation from the Permit Holder, operator or Person in Charge affirming that the correction has been completed.
- c. Per Section 8(d) of this Regulation, when a food establishment fails to correct any Priority item, Priority Foundation item or Core item within the established timeframe, a \$100 penalty will be assessed. Per Section 8(e) of this Regulation, when a third consecutive violation is noted, a \$50 penalty per violation will be assessed.
- d. If any violations identified by the food inspector have not been corrected within the provided timeframe, the Director of Health shall issue a Public Health Order for correction.
- e. If it should come to the attention of the Director of Health that there are unsafe food handling practices within a food establishment, or if in his / her judgment such conditions may present a public health risk,

it may be required by the Director that food handlers attend food safety trainings conducted by the District or an approved organization.

**Section 11. Expiration Date of Permit**

All Permits shall expire on the date specified on the Permit.

**Section 12. Periodic Inspection after Issuance**

The Director of Health shall periodically inspect the premises, equipment, and operation of all permitted establishments. If such agent finds that any establishment is operating in violation of the FDA Food Code, this Regulation or other applicable Statutes or Regulations, the Director of Health shall order corrections of noted deficiencies. All Permits issued under the terms of this Regulation may be suspended or revoked by the Director of Health for a violation of the terms of the FDA Food Code or this Regulation.

**Section 13. Director of Health: Right of Entry**

Connecticut certified District inspectors shall be Permitted to enter, at any reasonable time, any permitted food establishment in the jurisdiction of the District for the purpose of making inspections to determine compliance with the FDA Food Code and this Regulation. If a food establishment denies the District access, the inspector shall inform the Permit Holder that providing access is a condition of the acceptance and retention of a Permit, and failure to do so is a violation of Section 8-402.11 of the FDA Food Code. If access is still denied, the inspector shall report the violation to the Director of Health and shall provide details of the denial of access on an inspection report form.

**Section 14. Suspension of Permits**

- a. Permits may be suspended by the Director of Health for failure of the Permit Holder to comply with the requirements of this Regulation and / or the FDA Food Code.
- b. Notwithstanding the other provisions of this Regulation, and/or the FDA Food Code, if the Director of Health finds unsanitary conditions, an onset of an apparent foodborne illness outbreak, misuse of poisonous or toxic materials, an emergency such as fire, flood, extended interruption of electrical or water service or sewage backup, or other imperative circumstances that require emergency action to protect public health, welfare or safety in the operation of a food establishment which, in his / her judgment, constitute an imminent hazard to the public health, he / she may, without warning, notice or hearing, issue a written notice to the Permit Holder or Operator citing such conditions, specifying the corrective action to be taken, and, if deemed necessary, suspend the Permit of the establishment and order immediate closure of said establishment.

**Section 15. Reinstatement of Suspended Permit**

Any person whose Permit has been suspended may, at any time, make an application for a re-inspection for the purpose of reinstatement of the Permit. Within forty-eight (48) hours following receipt of a written request, including a statement signed by the applicant that, in his / her opinion, the conditions causing suspension of the Permit have been corrected, the Director of Health shall make a re-inspection. If the applicant is found to be in substantial compliance with the requirements of this Regulation at the time of re-inspection, the Permit will be reinstated upon payment of all outstanding fines and / or penalty assessments.

**Section 17. Food Employees**



- a. No person while affected with any disease in a communicable form, or while a carrier of such disease, or while afflicted with boils, infected wounds, sores or an acute respiratory infection, shall work in any food establishment where there is a likelihood of such person contaminating food, drink or food contact surfaces with pathogenic organisms, or transmitting disease to other individuals.
- b. If the owner, operator, or person in charge has reason to suspect that any employee has contracted any reportable diagnosis as specified in section 2-201.11(A)(2) of the FDA Food Code, or any other communicable disease included on the Commissioner's list of reportable diseases, emergency illnesses and health conditions adopted pursuant to section 19a-2a of the Connecticut General Statutes and that the Commissioner deems reportable in relation to a foodborne outbreak, such owner, operator, or person in charge shall immediately notify the Director of Health.
- c. When the Director of Health has reasonable cause to suspect the possibility of a foodborne illness or foodborne outbreak, such Director shall complete an investigation and take action to control the illness or outbreak. The Director of Health may require any or all of the following measures:
  - 1. The immediate exclusion of the employee from all food establishments
  - 2. The immediate closure of the food establishment concerned until, in the opinion of the Director of Health, no further danger of disease outbreak exists.
  - 3. Restriction of the employee's activities to an area of the establishment where there would be no danger of transmitting disease.
  - 4. Adequate medical and laboratory examination of the employee, or other employees, and of his / her and / or their body discharges.

#### **Section 18. Food Safety Training and Education Satisfactory to the Director of Health**

Each applicant for a Class II, III or IV Permit shall provide documentation satisfactory to the Director of Health of a Certified Food Protection Manager who shall be present when the establishment is operating. This individual must also be present during the operation of a temporary food service establishment.

#### **Section 19. Food Sources**

All food and drink in food establishments shall be from sources approved or considered satisfactory by the Director of Health, and shall be clean, wholesome, free from spoilage, adulteration and misbranding, honestly presented and safe for human consumption. Foods prepared under a Cottage Food License from the Department of Consumer Protection are not considered an approved food source in a food establishment. Pursuant to Section 19a-36h-6 of the Regulations of Connecticut State Agencies, a Director of Health may issue a hold order or order destruction of food to the owner or operator of a food establishment for any food or drink suspected to be unsafe for human consumption, while verification of its safety is conducted.

#### **Section 20. Animals**

- a. Except as specified in (b), (c) and (d) of this section, live animals may not be allowed on the premises of a food establishment.
- b. Live animals may be allowed in the following situations if the contamination of food; clean equipment, utensils, and linens; and unwrapped single-service and single-service articles cannot result:
  - 1. Edible fish or decorative fish in aquariums, shellfish or crustacea on ice or under refrigeration, and shellfish and crustacea in display tank systems;

2. Patrol dogs accompanying police or security officers in offices and dining, sales, and storage areas, and sentry dogs running loose in outside fenced areas;
  3. In areas that are not used for food preparation and that are usually open for customers, such as dining and sales areas, service animals that are controlled by the disabled employee or person, if a health or safety hazard will not result from the presence or activities of the service animal;
  4. Pets in the common dining areas of institutional care facilities such as nursing homes, assisted living facilities, group homes, or residential care facilities at times other than during meals if:
    - a. Effective partitioning and self-closing doors separate the common dining areas from food storage or food preparation areas,
    - b. Condiments, equipment, and utensils are stored in enclosed cabinets or removed from the common dining areas when pets are present, and
    - c. Dining areas including tables, countertops, and similar surfaces are effectively cleaned before the next meal service; and
  5. In areas that are not used for food preparation, storage, sales, display, or dining, in which there are caged animals or animals that are similarly confined, such as in a variety store that sells pets or a tourist park that displays animals.
- c. Live or dead fish bait may be stored if contamination of food; clean equipment, utensils, and linens; and unwrapped single-service and single-service articles cannot result.
- d. Pet dogs may be allowed in outdoor dining areas provided no food preparation activities occur in those areas.

#### **Section 21. Service of Notices**

Notice provided for under this section shall be deemed to have been properly served when the inspection report form or other notice has been delivered personally or electronically to the Permit Holder or person in charge, or such notice has been sent by Registered or Certified Mail, Return Receipt Requested, to the last known address of the Permit Holder. A copy of such notice shall be filed with the records of the enforcement authority.

#### **Section 22. Appeal Rights, Connecticut Department of Public Health**

Connecticut General Statutes Section 19a-361 states “the owner or operator of a food establishment aggrieved by an order to correct any inspection violations identified by the food inspector or to hold, destroy or dispose of unsafe food may appeal such order to the Director of Health not later than forty-eight hours after issuance of such order. The Director of Health shall review the request for an appeal and, upon conclusion of the review, may vacate, modify or affirm such order. If affirmed by the Director of Health, the corrective actions specified by the food inspector shall be so ordered by the Director of Health. An owner or operator of a food establishment who is aggrieved by the affirmation or modification of an order by the Director of Health, including, but not limited to, an order to suspend the Permit or license to operate the food establishment may appeal to the department pursuant to section 19a-229. During such appeal, the order shall remain in effect unless the commissioner orders otherwise.” Connecticut General Statutes Sec. 19a-229 states “Any person aggrieved by an order issued by a town, city or borough director of health may appeal to the Commissioner of Public Health not later than three business days after the date of such person’s receipt of such order, who shall thereupon immediately notify the authority from whose order the appeal was taken, and examine into the merits of such case, and may vacate modify, or affirm such order.”

#### **Section 23. Repeal and Date of Effect**

Upon adoption of this Regulation, all previous versions are hereby repealed.

**Section 24. Unconstitutionality Clause**

- a. Should any section, paragraph, sentence, clause or phase of this Regulation be declared unconstitutional or invalid for any reason, the remainder of said Regulations shall not be affected thereby.
- b. The foregoing amended Regulation was approved and duly adopted at a meeting of the Ledge Light Health District Board of Directors on March 13, 2025 to be effective on March 14, 2025.

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Jennifer Muggeo, MPH  
Director of Health

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Susan Vincent, RN  
Secretary, District Board of Directors