



Monroe Health Department
 7 Fan Hill Road, Monroe, CT 06468
 Phone (203) 452-2818 – Fax (203) 452-2956

October 2, 2017

Dear Food Establishment Operator/Owner,

This past legislative session, the CT General Assembly passed a bill that will make the **FDA Model Food Code** Connecticut's food code beginning July 1, 2018. This new state law will result in a variety of changes for the food establishments in CT and the local health departments that regulate them. This letter is being sent in an effort to inform you of this change and provide a preliminary list of key changes that you should be aware of and begin preparing for.

Effective Date		Current State Code, CT Public Health Code (19-13 B42)	New Mandated FDA Model Food Code (Public Act 17-93)
October 1, 2017	Cold holding temperatures	45 degrees Fahrenheit or less	41 degrees Fahrenheit or less
October 1, 2017	Hot holding temperatures	140 degrees Fahrenheit or more	135 degrees Fahrenheit or more
October 1, 2017	Class definitions for a food establishment will change*	See enclosed	See enclosed
July 1, 2018		Qualified Food Operator (QFO)	Qualified Food Operators (QFOs) will be known as the <i>Certified Food Protection Managers</i>
July 1, 2018		Class III and IV food establishments required to have QFOs	Class II, III, & IV food establishments required to have Certified Food Protection Managers **
July 1, 2018		NA	All food establishments will be required to <i>register</i> with the CT Department of Public Health before a license is issued, or renewed by the Monroe Health Department
July 1, 2018		Monroe restaurant inspectors needed to complete training to become CT Certified Food inspectors	Monroe restaurant inspectors will need to complete training to be certified as FDA Food Code inspectors

* This will result in a change in classification for many food establishments. (This will **not** change the licensing fee rate adopted by the Monroe Town Council on May 22, 2017 for your establishment.)

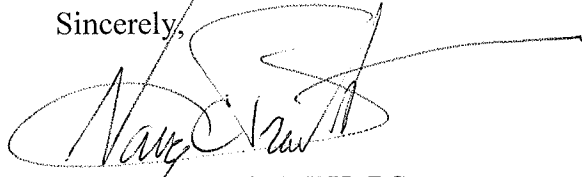
**Upon the expiration date specified on their certificate, current Certified Food Protection Managers (QFOs) will be *required to renew* their certification.

In addition to these changes, there will be changes to language commonly used. For instance, *potentially hazardous foods* will now be referred to as *time/temperature control for safety foods (TCS)*. Inspection reports will no longer provide a number score. Violations cited during inspections will be categorized as “Priority”, “Priority Foundation” and “Core” which align with risk of that violation as it relates to foodborne illness.

The Monroe Health Department realizes that this will be a transition for you and for us as we learn the new requirements. We understand that changes of this magnitude can generate many questions and is never easy. We are however committed to working with you throughout the transition process as we collectively ensure the quality of your product, and the health and safety of your patrons. As additional information becomes available from the Connecticut Department of Public Health we will continue to provide updates, and answer any pending questions.

We encourage you to begin reviewing information currently available in preparation for this important transition. For more information go to: www.monroect.org/health, or email me at nbrault@monroect.org. As always we are here for you. If you have any questions please don't hesitate to contact me at 203 452-2818. Thank you for your understanding.

Sincerely,

A handwritten signature in black ink, appearing to read "Nancy C. Brault", written over a horizontal line. The signature is stylized and includes a large flourish extending to the right.

Nancy C. Brault, MPH, RS
Director of Health
Monroe Health Department

CURRENT CLASSIFICATIONS UNDER 19-13-B42

CLASS 1:

- Commercially prepackaged food
- Hot and cold beverages
- Hot holding of commercially pre-cooked PHFs that are heated and served in the original package within 4 hours
- No preparation or cooking

CLASS 2:

- Preparation of cold or RTE commercially processed food that does not require heat treatment
- Hot and cold beverages
- Hot holding of commercially pre-cooked PHFs that are heated and served in the original package within 4 hours
- Reheat and hot holding of commercially precooked hot dogs, kielbasa, and soup taken directly from the package and served within 4 hours

CLASS 3:

- Preparation, cooking, hot/cold holding of PHF that are consumed within 4 hours of preparation

CLASS 4:

- Preparation, cooking, hot holding greater than 4 hours after preparation and prior to consumption, and cooling of PHF

NEW CLASSIFICATIONS UNDER PA17-93

CLASS 1:

- Prepackaged food that is not TCS
- Commercially prepackaged, processed (fully cooked) food that is TCS and either cold-held or heated for hot holding, but not cooled
- Preparation of non-TCS foods

CLASS 2:

- Preparation of limited menu TCS food that is served immediately, cold-held or hot-held for an unspecified length of time
- No cooling of TCS foods allowed
- Does not include facilities that provide foodservice specifically to a highly-susceptible population

CLASS 3:

- Preparation of an extensive menu of TCS food involving complex processes including cooking, cooling, reheating for hot-holding, and handling of raw ingredients
- Does not include facilities that provide foodservice specifically to a highly-susceptible population

CLASS 4:

- On-site preparations of foods by special processes, such as sous vide, acidification, ROP, etc.
- Preparation of an extensive menu of TCS food involving complex processes including cooking, cooling, reheating for hot-holding, and handling of raw ingredients that is served in an establishment which serves a highly-susceptible population

EXAMPLES OF ESTABLISHMENTS UTILIZING NEW CLASSIFICATION SYSTEM

CLASS 1-

- Coffee shops that do not prepare any TCS foods. May prepare non-TCS baked goods
- Ice cream shops (may also prepare and bake non-TCS foods for use)
- Gas stations such as 7-Eleven, Cumberland Farms, etc. that only heat commercially prepackaged TCS foods for hot holding or cold-hold TCS foods, such as commercially prepackaged fully cooked breakfast sandwiches or burgers
- Establishment that prepares non-TCS foods such as peanut butter and jelly sandwiches, Fluffernutter sandwiches, chocolates, cookies, cakes, or other non-TCS confections

CLASS 2:

- McDonald's
- Dunkin Donuts
- Taco Bell
- Subway restaurants (if they do not cool and reheat TCS foods, e.g. soup and meatballs)
- Burger King
- Five Guys
- Wendy's (if they do not cool burgers for chili)
- Gas stations such as 7-Eleven, Cumberland Farms, etc. that heat bulk TCS foods for hot holding (such as hot dog rollers, nachos with cheese, etc.)
- Deli preparing hot or cold sandwiches and does not cool food at the end of the day
- Schools (not including daycare or preschool facilities) if they do not cool foods

CLASS 3:

- Wendy's (if they cool burgers for chili)
- Subway (if they cool and reheat TCS foods, e.g. soup and meatballs)
- KFC (if they cool chicken for pot pies)
- Full-service restaurants, caterers, itinerant vendors, that use complex processes (cool foods for later service, including same day service and reheating processes)
- Schools (not including daycare or preschool facilities) that cool and reheat foods

CLASS 4:

- Hospitals
- Long-term care facilities
- Preschools that provide foodservice
- Daycare centers for elderly or preschool age children that provide foodservice
- Any food establishment that engages in special processes such as acidification, smoking, curing, reduced oxygen packaging (including sous vide), sprouting seeds, etc.