Introduction

The purpose of this presentation is to inform our licensed food establishments of the following:

1. Changes that have already been implemented since 2017 and 2018.
2. Recap of changes that have already been implemented.
3. Make you aware of additional changes that you will need to implement in your food service operation.
Food Code Changes

**Effective 2017:**

- Cold holding temperatures decreased from 45°F or below to 41°F or below.
- Hot holding temperatures changed from a minimum of 140°F to a minimum of 135°F. Food Establishments were reclassified to meet the FDA food classification definitions.
- Potentially Hazardous Food (PHF) became referred to as Time/Temperature Controlled for Safety (TCS) Foods.

**Effective 2018:**

- Qualified Food Operator (QFO) became known as Certified Food Protection Manager (CFPM). Class II, III and IV food establishments were required to have trained CFPM’s and expiration dates on these certifications became enforceable.
- All food establishments are required to register with the Connecticut Department of Public Health before a permit is issued or renewed by the local health department. (Because the CT DPH has not yet set up a registration system, this requirement is on pause. We will notify you when more information becomes available.)
FDA FOOD CODE

- Went into effect in Connecticut on February 16, 2023
- Focuses on the 5 major risk factors that contribute to foodborne illness: improper holding temperatures, inadequate cooking temperatures, contaminated equipment, food from unsafe sources, poor personal hygiene.

What are the major changes?
- New terminology
- New inspection form
- Certified Food Protection Manager
- Date Marking Requirements
- Consumer Advisory
- Handwashing Signage
- 9 Major Food Allergens
- Procedures for Responding to Incidents of Vomiting and Diarrhea
- Variances
New Terminology

Changed Terminology

- Qualified Food Operator -> Certified Food Protection Manager
- Potentially Hazardous Food -> Time/Temperature Control for Safety (TCS)

New Terminology For Violations

- **Priority Item Violations** - Items that contribute 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. *(Examples: Improper reheating, employee working while ill, etc.)*

- **Priority Foundation Item Violations** - Items that support, facilitate, or enable one or more priority items. *(Examples: no person in charge, food not date marked, etc.)*

- **Core Item Violations** - relates to general sanitation, operational controls, sanitation standard operating procedures (SSOPs), facilities or structures, equipment design, or general maintenance. *(Examples: improper storage of personal care items, lack of effective hair restraints, etc.)*
New Inspection Forms

- NO SCORE!
- NO PASS/FAIL!
- NO NUMERICAL DEMERITS (1 TO 4 POINTS)!
- Violations are divided into three categories: priority, priority foundation, and core.

- Corrective action is based on risk level:
  - Priority Items: 72 hours
  - Priority Foundation Items: 10 calendar days (not business days)
  - Core Items: 90 days
Certified Food Protection Manager

- Formerly known as a “Qualified Food Operator”
- REQUIRED FOR CLASS 2, 3, AND 4 FOOD ESTABLISHMENTS

Certified Food Protection Manager (CFPM)
- Must possess a valid (not out of date) certificate from an approved testing organization and have certificate on file at the food establishment.
- Be a full-time employee

- If the CFPM is absent, a Person In Charge (PIC) is required to be present and demonstrate knowledge by either;
  - Having no Priority Item violations during the inspection
  - Be a Certified Food Protection Manager
  - Responding correctly to the inspector’s questions as they relate to the specific food operation.
Date Marking

- REQUIRED FOR REFRIGERATED, READY-TO-EAT AND TCS FOODS that are held for more than 24 hours.
- All date marked foods MUST BE CONSUMED WITHIN 7 DAYS.
Consumer Advisory

- This is **MANDATORY** and **MUST BE ON THE MENU IF YOU ARE SERVING RAW OR UNDERCOOKED ITEMS** from animal-derived foods.

- The Consumer Advisory requires two parts, **a DISCLOSURE** and **a REMINDER**.

  **DISCLOSURE**: This requires that any item you serve raw or potentially undercooked, for example eggs, meat, fish, or shellfish be identified on the menu. This can be indicated with an asterisk (*) or something similar placed next to the menu item.

  **REMINDER**: The statement “Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness” must be displayed on the menu, in at least an 11-point font and in a location prominent enough to be obvious to the reader. This statement can also be on a poster, table tent, placard, or other written means easily visible to patrons.

- The asterisk directs the consumer to a statement which says *This item is cooked to order and may contain raw or undercooked ingredients or something similar, as appropriate*, followed by the reminder statement.
Consumer Advisory Examples

### Menu Example A

**Salads**
- Grilled Chicken Salad
- Cobb Salad
- Caesar Salad (contains raw egg)*

**Hamburgers (Cooked to Order)**
- Cheeseburger
- Bacon Deluxe Burger
- Ultimate BBQ Burger

*(Displayed at the bottom of the page)*
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

### Menu Example B

**Hamburgers**
- Cheeseburger *
- Bacon Deluxe Burger *
- Ultimate BBQ Burger *

**Steaks & Poultry**
- Porterhouse 12oz. *
- Grilled Chicken
- New York Strip 6oz. *

*(Displayed at the bottom of the page)*
* These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

### Menu Example C

**Seafood**
- Salmon on the Grill
- Oysters on the Halfshell (served raw) *
- Breaded Shrimp

*(Displayed at the bottom of the page)*
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Required Signage

- Handwashing
  - Food Establishment are required to have handwashing signs at ALL HANDWASHING SINKS to notify food employees to wash their hands.

Link to handwashing sign: https://static1.squarespace.com/static/5c4085e585ede1f50f94a4b9/t/6480ad4943aba15e46a3ad90/1686154569311/handwash-signage.pdf
The permit holder is now REQUIRED TO NOTIFY CUSTOMERS BY WRITTEN NOTIFICATION OF THE PRESENCE OF MAJOR FOOD ALLERGENS as an ingredient in unpackaged food items that are served or sold.

Link to poster:
Procedures for Responding to Incidents of Vomiting and Diarrhea

- ALL FOOD ESTABLISHMENTS ARE REQUIRED TO HAVE A WRITTEN PROCEDURE FOR VOMITING AND DIARRHEAL EVENTS for employees to follow.

- Link to clean-up plan:
  https://static1.squarespace.com/static/5c4085e585ede1f50f94a4b9/t/64809e719196f44/1686150769466/Vomit+and+Diarrhea+Plan+for+FSE.pdf

Vomit & Diarrhea Clean-up Plan

PURPOSE

In accordance with 2-501.11 of the FDA Food Code, “A food establishment must have written procedures to implement a plan for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment”.

ASSEMBLE A CLEAN-UP KIT

You can buy a kit from a supplier or assemble your own. Clean-up kits should contain personal protective equipment and cleaning supplies.

Basic Personal Protective Equipment
- Single-use gloves
- 1 disposable mask or other effective face covering

Basic Cleaning Supplies
- Plastic garbage bags with seal or twist tie
- Paper towels
- Absorbent powder/soilabsorber (such as kitty litter or baking soda)
- Disinfectant**

Recommended Personal Protective Equipment:
- 1 pair of goggles
- 1 disposable gown with sleeves
- 1 disposable hair cover
- 1 pair of disposable shoe covers

Recommended Cleaning Supplies:
- 1 scoop/scrapper
- Drop cloth
- Caution tape (for marking contaminated area)
- Dedicated mop and bucket (disposable mop heads recommended)

**Disinfectant:
- If using concentrated bleach (shown as 8.25% on the label), add 3/4 cups of bleach to 1 gallon of water.
- If using regular bleach (shown as 5.25% on the label), add 1 cup of bleach to 1 gallon of water.
- Commercially prepared disinfectants effective against Norovirus can be used. The U.S. Environmental Protection Agency has a list of approved commercial disinfectants for reference.
Variance Requirements/Special Processes

- A food establishment must obtain a variance from the CT Department of Public Health prior to conducting Specialized Processing Methods listed under Section 3-502.11. (smoking, curing, using food additives or adding components such as vinegar, sprouting seeds or beans,

- A food establishment may conduct Reduced Oxygen Packaging (ROP) without a variance as long as a HACCP Plan is submitted to the local health department prior to implementation. You may contact the CT Department of Public Health, Food Protection Program at (860) 509-7297 for more information on how to obtain a variance for a specialized process method.
Forms 1-A and 1-B

- **FORM 1-A Conditional Employee and Food Employee Interview**
  - The purpose of this interview is to inform conditional employees and food employees to advise the person in charge of past and current conditions described so that the person in charge can take appropriate steps to preclude the transmission of foodborne illness.
  - [https://static1.squarespace.com/static/5c4085e585ede1f50f94a4b9/t/648716e31e6f57d8cc0cdfd/1686574671005/FORM%2B1-A%2BConditional%2BEmployee%2Band%2BFood%2BEmployee%2BInterview.pdf](https://static1.squarespace.com/static/5c4085e585ede1f50f94a4b9/t/648716e31e6f57d8cc0cdfd/1686574671005/FORM%2B1-A%2BConditional%2BEmployee%2Band%2BFood%2BEmployee%2BInterview.pdf)

- **FORM 1-B Conditional Employee or Food Employee Reporting Agreement**
  - The purpose of this agreement is to inform conditional employees or food employees of their responsibility to notify the person in charge when they experience any of the conditions listed so that the person in charge can take appropriate steps to preclude the transmission of foodborne illness.
  - [https://static1.squarespace.com/static/5c4085e585ede1f50f94a4b9/t/648716c997ab9904c2fd9580/1686574793341/FORM+1-B+Conditional+Employee+or+Food+Employee+Reporting+Agreement+%28002%29.pdf](https://static1.squarespace.com/static/5c4085e585ede1f50f94a4b9/t/648716c997ab9904c2fd9580/1686574793341/FORM+1-B+Conditional+Employee+or+Food+Employee+Reporting+Agreement+%28002%29.pdf)
Sanitary Code Updates

- We are also updating other chapters of our sanitary code, such as rooming units and cosmetology. You can see the changes on our website, https://www.ccthd.org/sanitary-code.
Questions?

Find the full FDA Food Code 2022 here:
https://www.fda.gov/media/164194/download