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 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 to inform you of this change and provide you with a preliminary list of key changes that you should be aware of and begin preparing for.

- **Effective October 1, 2017** cold holding temperatures will decrease from 45 degrees Fahrenheit or below to 41 degrees Fahrenheit or below. Problem areas can be sandwich units, reach in coolers, walk in coolers, and cooling of foods. We recommend checking and servicing of gaskets, compressors, fans, refrigerant, and keeping units closed. Units should provide ambient air temps of 33-37 ºF to keep foods 41ºF or less.

- **Effective October 1, 2017** hot holding temperatures will change from a minimum of 140 degrees Fahrenheit to a minimum of 135 degrees Fahrenheit.

**TAHD will be enforcing new danger zone temperatures and will debit potentially hazardous foods!**

- **October 1, 2017** the class definitions for a food establishment will change. This will result in a change in classification for many food establishments. The change in classification will not result in a change in the annual license fee paid to the Torrington Area Health District (TAHD) for the existing license valid through June 30, 2018. New fee rates based on the new classification definitions will take effect July 1, 2018.

- **Effective July 1, 2018** Qualified Food Operators (QFOs) will become known as the Certified Food Protection Managers.

- **Effective July 1, 2018** Class II, III, & IV food establishments will be required to have trained Certified Food Protection Managers. Currently Certified Food Protection Managers (QFOs) will be required to renew their certification if it is expired or does not specify an expiration date.
• **Effective July 1, 2018** ALL food establishments will be required to register with the Connecticut Department of Public Health before a license is issued, or renewed by the Torrington Area Health District (TAHD).

• Effective July 1, 2018 ALL TAHD restaurant inspectors will need to complete training to be certified as FDA Food Code inspectors.

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 Food Protection Program at TAHD 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. In the meantime, we encourage you to work with your TAHD inspectors.

We encourage you to begin reviewing information currently available in preparation for this important transition. For more information go to: [www.tahd.org](http://www.tahd.org)

Thank you in advance for your understanding and cooperation!

Respectfully,
Robert Rubbo; MPH, RS

Director of Health
Torrington Area Health District