


Risk Category:	Food Establishment Inspection Report				Page 1 of ____								
Establishment type: Permanent Temporary Mobile Other _____			Date: _____										
Establishment				Time In _____ AM/PM Time Out _____ AM/PM									
Address				LHD									
Town/City				Purpose of Inspection: Routine Pre-op									
Permit Holder				Reinspection Other _____									
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
<i>Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.</i>													
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed													
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation													
Supervision			Protection from Contamination										
IN	OUT	N/A	N/O	V	COS	R	IN	OUT	N/A	N/O	V	COS	R
1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	15	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/C	<input type="checkbox"/>	<input type="checkbox"/>
Person/Alternate Person in charge present, demonstrates knowledge and performs duties							Food separated and protected						
2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C	<input type="checkbox"/>	<input type="checkbox"/>	16	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Certified Food Protection Manager for Classes 2, 3, & 4							Food-contact surfaces: cleaned & sanitized						
Employee Health							Time/Temperature Control for Safety						
3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>	17	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>
Management, food employee and conditional employee; knowledge, responsibilities and reporting							Proper disposition of returned, previously served, reconditioned, and unsafe food						
4	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>	18	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Proper use of restriction and exclusion							Proper cooking time and temperatures						
5	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	19	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>
Written procedures for responding to vomiting and diarrheal events							Proper reheating procedures for hot holding						
Good Hygienic Practices							Proper cooling time and temperatures						
6	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/C	<input type="checkbox"/>	<input type="checkbox"/>	20	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>
Proper eating, tasting, drinking, or tobacco products use							Proper hot holding temperatures						
7	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C	<input type="checkbox"/>	<input type="checkbox"/>	21	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>
No discharge from eyes, nose, and mouth							Proper cold holding temperatures						
Preventing Contamination by Hands							Proper date marking and disposition						
8	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>	22	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>
Hands clean and properly washed							Time as a public health control: procedures and records						
9	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory						
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed							Consumer advisory provided: raw/undercooked food						
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	Highly Susceptible Population						
Adequate handwashing sinks, properly supplied/accessible							Pasteurized foods used; prohibited foods not offered						
Approved Source							Food/Color Additives and Toxic Substances						
11	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	27	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>
Food obtained from approved source							Food additives: approved and properly used						
12	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>	28	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Food received at proper temperature							Toxic substances properly identified, stored & used						
13	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>	Conformance with Approved Procedures						
Food in good condition, safe, and unadulterated							Compliance with variance/specialized process/ROP criteria/HACCP Plan						
14	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	29	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Required records available: molluscan shellfish identification, parasite destruction							GOOD RETAIL PRACTICES						
<i>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</i>													
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation													
Safe Food and Water			Proper Use of Utensils			Utensils and Equipment							
OUT	N/A	N/O	V	COS	R	OUT	V	COS	R	OUT	V	COS	R
30	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>	43	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C	<input type="checkbox"/>	<input type="checkbox"/>
Pasteurized eggs used where required						In-use utensils: properly stored							
31	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	44	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Water and ice from approved source						Utensils/equipment/linens: properly stored, dried, & handled							
32	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	45	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/C	<input type="checkbox"/>	<input type="checkbox"/>
Variance obtained for specialized processing methods						Single-use/single-service articles: properly stored & used							
Food Temperature Control						Physical Facilities							
33	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	50	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>
Proper cooling methods used; adequate equipment for temperature control						Hot and cold water available; adequate pressure							
34	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	51	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Plant food properly cooked for hot holding						Plumbing installed; proper backflow devices							
35	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	52	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Approved thawing methods used						Sewage and waste water properly disposed							
36	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	53	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Thermometers provided and accurate						Toilet facilities: properly constructed, supplied, & clean							
Food Identification						Physical Facilities							
37	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	54	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C	<input type="checkbox"/>	<input type="checkbox"/>
Food properly labeled; original container						Garbage and refuse properly disposed; facilities maintained							
Prevention of Food Contamination						Physical Facilities							
38	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	55	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Insects, rodents, and animals not present						Physical facilities installed, maintained, and clean							
39	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	56	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C	<input type="checkbox"/>	<input type="checkbox"/>
Contamination prevented during food preparation, storage & display						Adequate ventilation and lighting; designated areas used							
40	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	Natural rubber latex gloves not used per CGS §19a-36f						
Personal cleanliness						Violations documented							
41	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C	<input type="checkbox"/>	<input type="checkbox"/>	Date corrections due						
Wiping cloths: properly used and stored						#							
42	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	Priority Item Violations						
Washing fruits and vegetables						Priority Foundation Item Violations							
Permit Holder shall notify customers that a copy of the most recent inspection report is available.						Core Item Violations							
Person in Charge (Signature) _____ Date _____						Risk Factor/Public Health Intervention Violations							
Person in Charge (Printed) _____						Repeat Risk Factor/Public Health Intervention Violations							
Inspector (Signature) _____ Date _____						Good Retail Practices Violations							
Inspector (Printed) _____						Requires Reinspection - check box if you intend to reinspect							
Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation 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.													



Food Establishment Inspection Employee Health

Illness Reporting for Food Establishments

The FDA Food Code Section 2-210.11 requires that food employees report to the Person in Charge (PIC) information about their health and activities as they relate to diseases that are transmissible through food.

The food employee shall report the information in a manner that allows the PIC to reduce the risk of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms.

PIC responsibilities

The person in charge (PIC) must exclude all ill employees from the establishment while they have:

- Diarrhea
- Vomiting

Employees with diarrhea or vomiting cannot return to work for at least 24 hours after symptoms end.

Record all employee reports of diarrhea and vomiting including onset date in an Employee Illness Log.

The PIC must notify your local health department or MDH of any employee diagnosed with any of these illnesses:

- Norovirus
- Salmonella
- Shigella
- Hepatitis A virus
- Shiga toxin-producing E. coli
- Infection with another bacterial, viral or parasitic pathogen

Exclusions and restrictions may apply if an employee has been diagnosed with any of the illness listed above.

Employee responsibilities

Some illnesses can be transmitted through food from employees to customers. Therefore, employees cannot work if they have:

- Diarrhea
- Vomiting

Employees with diarrhea or vomiting cannot return to work for at least 24 hours after symptoms end.

Employees must report to the PIC if they have any of the following symptoms:

- Diarrhea
- Vomiting
- Jaundice (yellowing of skin or whites of eyes)
- Sore throat with fever
- Open, infected wound

Employees must report to the PIC if they have any of the following infections:

- Norovirus
- Salmonella
- Shigella
- Hepatitis A virus
- Shiga toxin-producing E. coli
- Infection with another enteric bacteria, viral or parasitic pathogen

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Employees must report to the PIC if they have been exposed to, or are a suspected source of a disease outbreak in the last 30 days

Report customer illness complaints

The PIC is required to notify the Milford Health Department of complaints from a customer who:

- Reports becoming ill with diarrhea or vomiting after eating at the establishment.

OR

- Reports having or is suspected of having norovirus, hepatitis A virus, Salmonella, Shigella, Shiga toxin producing E. coli, or another enteric bacterial, viral, or parasitic pathogen after eating at the establishment

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MHD Version 4-18-2023

Adapted from Minnesota Dept. of Health



Food Establishment Inspection Person in Charge

FDA Food Code Section 2-101.11

FDA Food Code Section 2-101.11 requires that the permit holder shall be the Person in Charge (PIC) or designate a PIC. A PIC must be present at the food establishment during all hours of operation. In class 2, 3, & 4 food establishments, the PIC shall be a Certified Food Protection Manager.

Demonstration of Knowledge

During the inspection, the person in charge (PIC) must be able to demonstrate their knowledge of foodborne disease prevention. The PIC must know:

- How the following helps prevent foodborne illness:
 - Personal hygiene and handwashing
 - Preventing bare hand contact with ready-to-eat food.
 - Time/temperature control for safety food (TCS) maintenance.
 - Managing and controlling cross-contamination.
 - Establishment maintenance.
 - How to prevent the transmission of foodborne disease by an employee who has a disease or infectious medical condition.
 - The symptoms associated with foodborne diseases.
 - The hazards involved in consuming raw or undercooked meat, poultry, eggs and fish.
 - The required temperatures and times for TCS food during cold holding, hot holding, cooking, cooling, and reheating.
 - The water source for the food establishment and how it is protected from backflow and cross connections.
- The major food allergens and the symptoms of an allergic reaction.
 - How the establishment's approved equipment is sufficient to ensure food safety.
 - Procedures for cleaning and sanitizing food-contact surfaces.
 - How to identify toxic materials and ensure their safe storage, handling and disposal.
 - How to identify critical control points from purchasing through sale or service, and steps to ensure the points are controlled.
 - How the PIC and employees comply with the hazard analysis and critical control point (HACCP) plan, if a HACCP plan is required.

The PIC must be able to explain:

- The responsibilities of the PIC, employees, and the regulatory authority.
- How the establishment complies with employee illness requirements, such as reporting, and exclusion or restriction.

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Duties of the PIC

The PIC is responsible for ensuring safe food handling practices at all times. The PIC must ensure that:

- All employees understand employee illness reporting requirements.
- Ill employees are restricted or excluded as required.
- Employee handwashing is monitored.
- Employees prevent cross contamination of ready-to-eat food from bare hands by using effective methods such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment.
- Employees cold hold, cook, cool, reheat and hot hold TCS food to proper temperatures and for required times.
- Employees routinely monitor food temperatures and times.
- Employees use proper methods to sanitize food-contact surfaces.
- Employees monitor or verify that food is safely received from approved sources.
- Employees are properly trained in food safety, including food allergy awareness.
- A consumer advisory regarding the increased risks of consuming raw or partially cooked animal food is posted.
- Consumers who return to self-service areas such as salad bars are notified to use clean tableware.
- Food operations are not conducted in a private home or in sleeping quarters.
- Unnecessary persons are not allowed in food preparation, storage or ware washing areas.
- Visitors, such as delivery drivers, maintenance personnel or pesticide applicators, comply with food code requirements.
- Required written procedures and plans are maintained and followed.

Must Post a Sign Regarding the Availability of the Inspection Report

The permit holder must notify customers that a copy of the most recent establishment inspection report is available upon request. By posting a sign or placard in a location in the food establishment that is conspicuous to customers or by another method acceptable to regulatory authority.

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FORM 1-B Conditional Employee or Food Employee Reporting Agreement

Preventing Transmission of Diseases through Food by Infected Conditional Employees or Food Employees with Emphasis on Illness due to Norovirus, *Salmonella* Typhi, *Shigella* spp., or Shiga toxin-producing *Escherichia coli* (STEC), nontyphoidal *Salmonella* or Hepatitis A Virus

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.

I AGREE TO REPORT TO THE PERSON IN CHARGE:

Any Onset of the Following Symptoms, Either While at Work or Outside of Work, Including the Date of Onset:

1. Diarrhea
2. Vomiting
3. Jaundice
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part, or other body part and the cuts, wounds, or lesions are not properly covered (such as boils and infected wounds, however small)

Future Medical Diagnosis:

Whenever diagnosed as being ill with Norovirus, typhoid fever (*Salmonella* Typhi), shigellosis (*Shigella* spp. infection), *Escherichia coli* O157:H7 or other STEC infection, nontyphoidal *Salmonella* or hepatitis A (hepatitis A virus infection)

Future Exposure to Foodborne Pathogens:

- 1. Exposure to or suspicion of causing any confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other STEC infection, or hepatitis A.**
- 2. A household member diagnosed with Norovirus, typhoid fever, shigellosis, illness due to STEC, or hepatitis A.**
- 3. A household member attending or working in a setting experiencing a confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other STEC infection, or hepatitis A.**

I have read (or had explained to me) and understand the requirements concerning my responsibilities under the **Food Code** and this agreement to comply with:

1. Reporting requirements specified above involving symptoms, diagnoses, and exposure specified;
2. Work restrictions or exclusions that are imposed upon me; and
3. Good hygienic practices.

I understand that failure to comply with the terms of this agreement could lead to action by the food establishment or the food regulatory authority that may jeopardize my employment and may involve legal action against me.

Conditional Employee Name (please print) _____

Signature of Conditional Employee _____ **Date** _____

Food Employee Name (please print) _____

Signature of Food Employee _____ **Date** _____

Signature of Permit Holder or Representative _____ **Date** _____



Food Establishment Inspection Date Marking Guide

FDA Food Code Section 3-501.17 Seven Day Limit For Ready-to-Eat Foods

Milford food establishments must have a system in place to date mark foods. The FDA Food Code Section 3-501.17 requires the date marking of food as an active managerial control of the temperature and time combination for cold holding by having a system for identifying the date or day by which the food must be consumed, sold, or discarded. Date marking requirements apply to containers of processed food that have been opened and to food prepared by a food establishment, in both cases if held for more than 24 hours and while the food is under the control of the food establishment.

What to date mark

Date marking is marking food containers to show when time/temperature control for safety (TCS) food was prepared or opened, or when food must be used or discarded. Date mark food meeting ALL of these criteria:

- Ready-to-eat TCS food
- Refrigerated
- Held in the establishment for longer than 24 hours

How to date mark

An effective date marking method can include using calendar dates, days of the week or color-coded marks. Employees must use and be able to explain the food establishment's method to the regulatory authority upon request.

Use an effective date marking method to clearly indicate the seven-day period. Your establishment's method can use either the start date or the end date.

Day one is:

- The day food is prepared (for food prepared in the food establishment)

- The day the original container is opened (for food prepared and packaged by a food processing plant)

Storing date marked food

You can keep ready-to-eat TCS food in the refrigerator for up to seven days. Freezing food stops the date marking clock, but does not reset it. Always store date marked ready-to-eat TCS food at 41°F or below, including during thawing.

Disposing of date marked food

Serve, sell, or discard all refrigerated ready-to-eat TCS food within seven days. Do not exceed the use-by date placed on the original container by a food manufacturer.

Exemptions

Certain products may be exempt from date marking because they are manufactured and packaged in a regulated food processing plant and meet other specific requirements. These products may include:

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- Commercially prepared deli salads, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad and macaroni salad
- Certain hard cheeses, such as cheddar, gruyere, parmesan reggiano and romano
- Certain semi-soft cheeses, such as blue, edam, gorgonzola, gouda and Monterey jack
- Cultured dairy products, such as yogurt, sour cream and buttermilk
- Preserved fish products, such as pickled herring and dried or salted cod and certain other acidified fish products
- Shelf-stable, dry fermented sausages, such as pepperoni and Genoa salami
- Shelf-stable salt-cured products, such as prosciutto and Parma (ham)

Other ready-to-eat TCS food that does not require date marking includes:

- Shellstock
- Individual meal portions served or repackaged for sale from a bulk container upon a consumer's request.

Frequently asked questions

What is “ready-to-eat”?

Ready-to-eat food is reasonably expected to be eaten in that form. The food is edible without washing, cooking or additional preparation.

If food from individually date marked containers is mixed, what date applies?

Use the date mark for the oldest food as the date mark for the combined food. This applies to both combining two containers of the same food and to preparing a separate food product using date marked food.

For example, on Tuesday, chicken is cooked, cooled and date marked. On Thursday, the chicken is combined with other ingredients to make chicken salad. The chicken salad container is date marked to show Tuesday as the date of preparation.

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DATE MARKING EXAMPLES

Ready-To-Eat Food Prepared at a Retail Food Establishment – Cold Holding

DATE	SHELF-LIFE DAY	ACTION
October 1 st	1	Cook / Cool / Cold Hold at 41 °F or Lower
October 7 th	7	Serve, Sell or Discard

Ready-To-Eat Food Prepared at a Retail Food Establishment – Freezing

DATE	SHELF-LIFE DAY	ACTION
October 1 st	1	Cook / Cool / Cold Hold at 41 °F or Lower
October 2 nd	2	Cold Hold at 41 °F or Lower
October 3 rd	TIME STOPS	FREEZE
October 20 th	3 <i>(Time resumes, does not reset)</i>	Thaw / Cold Hold at 41 °F or Lower
October 24 th	7	Serve, Sell or Discard

For proper date marking, the container of a RTE food item must be marked with the production date, freezing date, and thaw date to determine the seven (7) day sell, use by or discard disposition.

DATE MARKING EXEMPTIONS

Date Marking does not apply to the following foods prepared and packaged by a food processing plant inspected by the appropriate regulatory authority:

3-501.17 (G)(1) – (7) ^{Pf}

FOOD ITEM	DESCRIPTION
Deli Salads <i>(Mayonnaise Based)</i>	Such as: Ham Salad, Seafood Salad, Chicken Salad, Egg Salad, Pasta Salad, Potato Salad and Macaroni Salad
Hard Cheeses <i>(Containing not more than thirty-nine (39) percent moisture)</i>	Such as: Cheddar, Colby, Gruyere, Parmesan, Romano, Reggiano and Swiss
Semi-Soft Cheeses <i>(Containing more than thirty-nine (39) percent moisture, but not more than fifty (50) percent moisture)</i>	Such as: Asiago, Blue, Edam, Gorgonzola, Gouda and Monterey Jack
Cultured Dairy Products <i>(Milk and Cream)</i>	Such as: Yogurt, Sour Cream and Buttermilk
Preserved Fish Products	Such as: Pickled Herring, Dried or Salted Cod and other Acidified Fish Products
Shelf Stable, Dry Fermented Sausages	Such as: Pepperoni, Dry Salami, Genoa, Basturma, Breasaola, Coppa and Capocollo
Shelf Stable, Salt-Cured Products	Such as: Prosciutto, Country Ham and Parma Ham

Additional foods exempt from Date Marking:

Shellstock <i>FDA Food Code Annexes 2017 (Pg. 485)</i>	<i>Must be refrigerated. Must retain Shellstock Tags for 90 days. Time starts the date and time the container is empty (must be recorded on the Shellstock Tag).</i>
Individual Meal Portions <i>3-501.17 (E)</i>	<i>Individual Meal Portions served or repackaged for sale from a bulk container upon a consumer's request.</i>



ANSI National Accreditation Board

ANAB-CONFERENCE FOR FOOD PROTECTION - ACCREDITATION DIRECTORY

CFP Accreditation Program (Accredited)

#	Organization	ID
1	1 AAA Food Safety (AAA Food Safety, LLC) Certified Food Protection Manager	9160
2	American Safety Council StateFoodSafety Certified Food Protection Manager (CFPM) Exam	1020
3	APS Culinary Dynamics (DBA: World Food Safety Organization) WFSO-USA Food Protection Manager	9129
4	Learn2Serve Learn2Serve® Food Protection Manager Certification Program	0975
5	National Registry of Food Safety Professionals Food Protection Manager Certification Program International Certified Food Safety Manager	0656
6	National Restaurant Association Solutions ServSafe® Food Protection Manager Certification Program	0655
7	Responsible Training / Safeway Certifications, LLC Food Protection Manager Certification	1042
8	The Always Food Safe Company, LLC Food Protection Manager Certification	1203

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Food Establishment Inspection Allergens Guidance

Allergens – PIC’s Responsibility

The FDA Food Code Section 103.11 requires that the Person in Charge ensures that employees are properly trained in food allergy awareness, as it relates to their assigned duties. Food allergy awareness includes describing food identified as major food allergens and the symptoms that a major food allergen could cause in a sensitive individual who has an allergic reaction.

The following is the Milford Health Department’s recommendations for compliance:

- The PIC and the staff must be able to identify the nine major food allergens and symptoms caused by an allergic reaction to the major food allergens.
- The PIC must be able to readily identify the major food allergens in all food and beverages served in the establishment. Methods to readily identify allergens include apps for the establishment, a recipe book, product labels, or lists of ingredients for menu items.

Allergen Advisory for Menu

In accordance with the food allergen labeling and consumer protection act of 2004, the permit holder 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 about the presence of major food allergens may prevent an inadvertent exposure.

The following is an example of an acceptable advisory:

“Before placing your order, please inform your server if a person in your party has a food allergy.”

Milford Health Department

82 New Haven Ave Milford, CT 06460 • (203) 783-3285 • <https://www.ci.milford.ct.us/health-department-0>

Consumer Advisory Wording and Signage

If raw, undercooked or food cooked-to-order is served, insert the following in menus (including take-out menu) and on menu boards:

1. Asterisk (*) food items such as hamburgers, steak or eggs cooked to order, raw fish, shellfish, and raw egg Caesar salad.
2. At the bottom of the menu state either of the following statements (exact wording), no smaller than 11 font (*the same size as this type*):

“* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.”

OR

“* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.”

Allergen Awareness Wording and Signage

- Post statement in menus, on the menu board, or at the counter where food is ordered (use the exact wording):
 - **“Before placing your order, please inform your server if a person in your party has a food allergy.”**
- Post in lettering that is no smaller than the smallest font on the menu board or in the menu. The customer needs to be able to read it.

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/solidifier (such as kitty litter or baking soda)
- Disinfectant**

**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.

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)

BEFORE CLEAN UP BEGINS

- Promptly remove ill customers, workers, and others from areas of food preparation, service, and storage.
- Contain a 25-30 feet area from the epicenter of the event to keep anyone not involved in clean up out of the area.
- Put on personal protective equipment. Anyone cleaning up vomit or diarrhea should at a minimum wear single-use gloves and a face mask or other effective covering.

CLEANING UP SURFACES

Many types of surfaces can become contaminated when someone vomits or experiences diarrhea in the establishment. It is important to use the correct clean up procedure for the surfaces that are contaminated. Three types of surfaces common in food service establishments are:

- Hard surfaces (floors, tables, utensils)
- Soft surfaces that cannot be laundered (carpet and upholstered furniture)
- Soft surfaces that can be laundered (linens, towels, and clothing)

HARD SURFACES

STEP 1: Cover

- Cover the vomit or diarrhea with paper towels or an absorbent powder (such as cat litter) to soak up liquids.

STEP 2: Remove

- Remove the soaked paper towels or hardened powder with a scoop/scrapper and carefully place them in a plastic bag.

STEP 3: Wash

- Prepare a solution of soapy water.
- Wash all surfaces contaminated with vomit or diarrhea with this solution. Include all nearby surfaces possibly splashed by vomit or diarrhea, such as chair legs, tables, walls, shelves, or counters within the containment area.
- Rinse the soapy water from all surfaces with clean water.

STEP 4: Disinfect

- Using paper towels or a mop with a washable or disposable mop head, saturate all washed surfaces with disinfectant. The disinfectant can be an approved commercially prepared solution, or a solution prepared in-house (see “Assemble a Clean-Up Kit”).
- If using a disinfectant prepared in house, allow a minimum 10 minute contact time. If using a commercially prepared disinfectant, follow the manufacturer’s instructions.
- Rinse all food-contact surfaces with clean water after they have been disinfected. Wash, rinse, and sanitize these surfaces prior to using for food preparation.
- Non-food contact surfaces do not need to be rinsed.

CARPET AND UPHOLSTERED FURNITURE

STEP 1: Cover

- Cover the vomit or diarrhea with paper towels or an absorbent powder (such as cat litter) to soak up liquids.

STEP 2: Remove

- Carefully remove the saturated paper towels or hardened powder with the scoop/scrapper and place in a plastic bag.
- Never vacuum.

STEP 3: Wash

- Prepare a solution of soapy water.
- Wash all surfaces contaminated with vomit or diarrhea with this solution. Include all nearby surfaces possibly splashed by vomit or diarrhea, such as chair legs, tables, walls, shelves, or counters within the containment area.
- Rinse the soapy water from all surfaces with clean water.

STEP 4: Disinfect

- Steam clean the area for 5 minutes at a temperature of 170°F (76.7°C) (Not all steam cleaners can reach a temperature of 170°F (76.7°C), so check the manufacturer's specifications).
- Upholstered furniture that is soiled with vomit or diarrhea can also be disinfected with a bleach solution (described in "Assemble a Clean-Up Kit"), however the bleach will discolor the material.

LINENS, TOWELS, AND CLOTHING

STEP 1: Contain

- Carefully place all washable contaminated items in a disposable bag to transport them to be laundered.

STEP 2: Wash

- Machine wash soiled items in a washing machine using hot water, laundry detergent and disinfectant.
- Wash with an effective disinfectant, bleach or other chemical, in accordance with manufacturer's instructions.

STEP 3: Dry

- Dry the freshly-washed items in a dryer on the high-heat setting.

AFTER CLEAN UP

STEP 1: Remove

- Remove all personal protective equipment and place in the plastic bag. Do not touch any of the surfaces that were just cleaned as they can be re-contaminated. All personal protective equipment must be taken off before leaving the area that has just been cleaned.
- Place all used cleaning supplies, such as paper towels and disposable mop heads, in the plastic bag. Seal the bag with a twist tie or other effective method.
- Throw away all uncovered food in the contained area, as well as any food handled by the person who was sick.
- Remove all waste from the facility immediately following local, state, or federal rules.

STEP 2: Cleaning Mops and Scoops

- Wash and disinfect mop handles and other reusable cleaning supplies, such as scoops/ scrapers, using the same steps used for hard surfaces.

STEP 3: Wash hands

- Wash hands thoroughly before performing any other duties (food-handlers double-wash hands).

TRAINING WORKERS ON CLEAN-UP PROCEDURES

- Identify who will be in charge of cleaning up after vomit and diarrhea events.
- Train selected workers on how to use personal protective equipment, wash and disinfect surfaces, and dispose of vomit and diarrhea.
- Training should take place when:
 - the vomit and diarrhea clean-up procedures are first written and put in place;
 - new workers are hired;
 - periodically as a review;
 - and as vomit and diarrhea procedures are changed.
- Monitor clean-up employees for illness at least 48 hours after the incident. Exclude clean-up employees if they become symptomatic.

Please keep this document in the facility where it can be readily available for employees and the Regulatory Authority to reference.



MILFORD HEALTH DEPARTMENT

2023 FEE SCHEDULE

FOOD ESTABLISHMENTS *

FOOD ESTABLISHMENT LICENSE

Class I	\$125.00
Class II	\$200.00
Class III	\$275.00
Class IV	\$325.00
Non-Profit Organizations	\$1.00
Late fee 1-30 days	\$50.00
Late fee > 30 days	\$100.00

FOOD ESTABLISHMENT INSPECTION FEES

Food Establishment Re-inspection Fees (FIRST)	\$100.00
Food Establishment Re-inspection Fees (SECOND)	\$150.00
Priority Item and/or Priority Foundation Item Violation(s)	\$100.00

ITINERANT FOOD VENDING ESTABLISHMENT LICENSE

Class I	\$125.00
Class II	\$200.00
Class III	\$275.00
Class IV	\$325.00
Non-Profit Organizations	\$1.00

TEMPORARY FOOD ESTABLISHMENT LICENSE (Maximum 14 days)

Commercial Establishment License	\$75.00
Application late fee if received 5-9 business days before the event	\$75.00
Application late fee if received 2-4 business days before the event	\$150.00
Non-Profit	\$1.00
Application late fee if received 5-9 business days before the event	\$75.00
Application late fee if received 2-4 business day before the event	\$150.00

PLAN REVIEW - FOOD ESTABLISHMENT & IV

New Construction Plans	\$100.00
Remodeling Plans	\$100.00
Change of Ownership	\$100.00

SUBSURFACE SEWAGE DISPOSAL SYSTEMS (SSDS) ***

NEW SYSTEMS

Application Fee (Soil/Testing/Plan Review)	\$50.00
Permit Fee (to construct)	\$50.00

REPAIR/REPLACEMENT

Application Fee (Soil Testing/Plan Review)	\$50.00
Permit Fee (to construct)	\$30.00

SUBDIVISION SOIL INVESTIGATION & TESTING

Per Lot	\$50.00
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WELL DRILLING ***

Permit Fee	\$30.00
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LODGING LICENSE **

Permit Fee	\$75.00
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*Effective April 18, 2023
** Effective June 20, 2003
*** Effective July 23, 2003