

# NEW REGULATIONS FOR FOOD ESTABLISHMENTS

CT HAS ADOPTED THE FDA FOOD CODE  
EFFECTIVE  
FEBRUARY 17, 2023



[FDA Food Code 2022: Full Document](#)

THE CT GENERAL ASSEMBLY RECENTLY PASSED REGULATIONS TO ADOPT THE FOOD AND DRUG ADMINISTRATION (FDA) MODEL FOOD CODE IN CONNECTICUT.

IN 2017 THE MILFORD HEALTH DEPARTMENT AND MILFORD FOOD ESTABLISHMENTS BEGAN IMPLEMENTING THE FOLLOWING NEW REQUIREMENTS

- Updated food establishment risk classification categories
- Changes to hot and cold holding temperature requirements
- Qualified Food Operators (QFO) became known as Certified Food Protection Managers. (CFPM)
- Requirement to employ Certified Food Protection Managers (CFPM) at Food Establishments
- Ensuring all CFPM certificates are current.
- Potentially hazardous foods became referred to as time/temperature controlled for safety foods (TCS foods)
- City of Milford Code of Ordinances Chapter 8, Food and Food Establishments was amended to align with Public Act 17-93 and the FDA Food Code

## NEW

- The information presented here is only a small portion of the changes that will be taking place relative to the adoption of the FDA Food Code.
- We will be announcing a series of FDA Food Code training sessions for Milford Food Establishments in the near future.



### INSPECTION FORM

MHD Sanitarians will be utilizing a new inspection report form  
([Click Here for a copy of the form](#))

Inspection reports will no longer provide a number score. Violations will fall into three categories that align with the risk of foodborne illness relative to the violation.

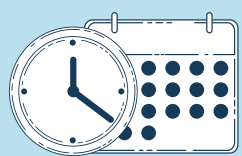
1. PRIORITY - Priority items eliminate, prevent, or reduce to an acceptable level, hazards that cause foodborne illness or injury (e.g., appropriate handwashing)
2. PRIORITY FOUNDATION - Priority foundation items provide support to Priority items (e.g., soap provided to support proper handwashing)
3. CORE - Core items are related to general sanitation /maintenance and standard operating procedures (e.g., floors are easily cleanable)

Each violation category has its own compliance timeline associated with it.  
See section 8-405 of the [Food Code](#).  
More information regarding this system will be forthcoming.

### PERSON IN CHARGE (PIC)



- Each Class 1, 2, 3, and 4 food establishment shall have a person in charge (PIC) who meets the requirements of section 2-102.11 of the [Food Code](#) and who is on-site at the food establishment at all times the establishment is operating.
- The person in charge at all Class 2, 3, and 4 food establishments shall hold a valid/current certificate to be a certified food protection manager (CFPM). [Click here for a list of approved testing organizations.](#)



### DATE MARKING

- Food establishments will be required to implement a date-marking system for certain foods stored in the establishment, see section 3-501.17 of the [Food Code](#).



### SIGNAGE & ADVISORIES

- Handwashing - A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible. See section 6-301.14 of the [Food Code](#).
- Allergens - 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 un-packaged 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 to the presence of major food allergens may prevent an inadvertent exposure.



### WRITTEN CLEAN-UP PROCEDURE FOR VOMITING OR DIARRHEAL EVENTS

- Food establishments shall have a written policy regarding procedures for employees to follow when responding to vomiting or diarrheal events in the food establishment. The procedure shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces. See section 2-501.11 of the [Food Code](#).



As you prepare for this implementation, it will be helpful to review the 2022 FDA Food Code.

[CLICK HERE TO DOWNLOAD THE CODE](#)