



# Town of Darien

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## Health Department

To: All Food Service Facility Owners, Operators and Managers

From David Knauf, Director of Health

October 16, 2017

### **IMPORTANT NOTICE:**

The State of Connecticut has recently adopted the *FDA Food Code* to serve as Connecticut's food code. This will result in several changes in the Health Department inspection and permitting process, will necessitate revision to the Health Department regulations and will have some impact on how you conduct business. The following is a list of key changes that you need to be aware of and plan for:

- **Effective immediately**, the *required cold holding temperatures for potentially hazardous foods is now 41 °F degrees or below*. The previously acceptable cold holding temperature was 45 degrees F. Check all refrigeration units and make adjustments as needed!
- **Effective immediately**, the class definitions for food establishments have changed. However, permit fees remain the same for this year and any adjustments, if needed, will become effective for 2019.

### **Beginning July 1, 2018, the following changes become effective:**

- Class II, III, & IV food establishments will be required to have trained Certified Food Protection Managers. **Current Qualified Food Operators (QFOs) will be required to renew expired certifications.** A list of testing organizations that provide this service is attached.
- New Inspection forms will be used and reports will no longer provide a numerical score. Violations cited will be categorized according to the potential for causing foodborne illness with "priority" violations posing the greatest risk. Further details and how this change will relate to Ratings will be forthcoming.
- Product date marking will be required to ensure all refrigerated food is consumed within 7 days.
- Temperature indicators for measuring utensil surface temperatures at hot water dishwashing machines must be available.
- Variances for special processes, such as sous vide, sushi rice acidification and vacuum packing must be submitted to the State Health Department for review and approval.
- ALL food establishments will be required to *register* with the Connecticut Department of Public Health before permits for are renewed or issued by this Department. Details that process will be forthcoming.

The Darien Health Department is committed to working with you throughout the transition process and will provide updates as more information becomes available. We encourage you to review the on-line version of the 2013 FDA Model Food Code and call this office (203) 656-7320 if you have any questions.

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