September 18, 2017

To all Town of Manchester Food Service Establishment Owners/Managers

NOTICE Regarding Upcoming Changes in Connecticut's Food Regulations

This past legislative session, the CT General Assembly passed a bill adopting the FDA Model Food Code as Connecticut’s food code. This new law began phasing in on July 1, 2017 and will be in full effect on July 1, 2018. This letter is being sent to inform you of this change and provide a preliminary list of key changes that you should be aware of and begin preparing for.

*Effective July 1, 2017*, the acidification of sushi rice and sous vide cooking will be allowed only with a variance from the Connecticut Department of Public Health. Contact your Environmental Health Inspector for more information on applying for a variance if you use, or wish to use, these techniques.

*Effective October 1, 2017*, cold holding temperatures will decrease from 45°F or below to 41°F or below.

*Effective October 1, 2017*, hot holding temperatures will change from a minimum of 140°F to a minimum of 135°F.

*Effective October 1, 2017*, food establishments will be reclassified to meet the FDA food classification definitions. Most establishments will see a decreased number of routine inspections per year. Changes in your establishment classification will be reflected in your annual permit renewal packet.

*Effective July 1, 2018*, Qualified Food Operators (QFOs) will become known as Certified Food Protection Managers. **Expiration dates on your training certificate will be enforced.** If it has been more than five years since your certification (ex. ServSafe) you will be required to retake the exam and obtain a new certificate. Please start planning now to ensure that your training is up to date.

This next year will be a transition for you, and for us, as we learn the new requirements. We are committed to working with all of our regulated facilities throughout the transition process. We will hold a series of informational meetings in early 2018 when additional information becomes available. In the meantime, we encourage you to work with health department staff, specifically our Environmental Health Inspector, to prepare for these changes. **Please share this information with on-site staff.** Thanking you in advance for your cooperation.

Sincerely,

Jeffrey Catlett, MPH, RS
Director of Health