FDA Food Code Information

Meriden Health & Human Services Department

September 26, 2017
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On July 21, 2017 Public Act 17–93 was passed. It requires the State to adopt the FDA Food Code. It will standardize CT with the majority of the country. I believe NY, RI and MA already use the FDA Food Code. Standardized training and inspections.
What does this mean to my Food Service Facility?

- Changes in some operational regulations.
- New classifications of food service establishments.
- When do these changes take place?
- QFO changes
- Special Processes

Changes in Some Operational Regulations

- Cold holding was 45 degrees – will become 41 degrees.
- Hot holding was 140 degrees – will become 135 degrees.
- No bare hand contact with ready to eat foods is now a major violation; (previously, minimal handling of food was permitted).
- New code does allow for special processes to be performed on site.
New Classifications of Food Service Establishments

- **Class 1** – offers **time/temperature controlled for safety (TCS)** food that is prepackaged or commercially processed TCS food that is heated and held, but not cooled; or food prepared that is not TCS.

- **Class 2** – offers a limited menu of TCS food that is prepared and served immediately or hot or cold held, but not cooled.
New Classifications of Food Service Establishments

- **Class 3** – has an extensive menu of TCS foods with cooking, hot and cold holding, and cooling.

- **Class 4** – establishments that serve a highly susceptible population (such as hospitals, nursing homes, preschools, etc.) or any food establishment that conducts special processes.
When Do These Changes Take Place?

- Limited changes October 1, 2017
- FDA Food Code fully adopted July 1, 2018
Cold holding going from 45°F to 41°F. Contact your refrigeration contractor to have units adjusted to temperature change. Some units may not be capable.

Hot holding going from 140°F to 135°F. This change will be an easier adjustment.
October 1, 2017 (?) Changes

- Food Service Classifications – Our local code has not been amended as of now.
October 1, 2017 (?) Changes

- **Special Processes**
  - Acidifying sushi rice, sous vide, & (ROP) reduced oxygen packaging on site.
  - These operations would require a variance and must fill out the application provided by the State of Connecticut’s Food Protection Program.
The State of Connecticut will adopt the FDA Food Code.
We have not been trained on the code so I cannot tell you what other changes will occur. My best guess is the changes outlined will be the ones that will affect us the most.
July 1, 2018

- All Class 2, 3 & 4 facilities must employ a Certified Food Manager (formerly known as QFO) who has passed a test recognized by the Conference for Food Protection.
- Certificates will now expire with the expiration date on the card (5 years).
- Meriden Health & Human Services will be a testing site – classes will be offered in English and Spanish.
New inspection form.

The food inspectors will need to become FDA Certified Food Inspectors.

All food services must be licensed (by Meriden) and must be registered by the State Dept. of Public Health before a license can be issued. No guidance has been given as to how to register.
Spring 2018

- We will be holding another information class once we have more concrete information on changes that will take place.
Questions?

- Please contact Environmental Health at 203–630–4234 or sbryden@meridenct.gov

- Info (including these slides) will be posted online – www.meridenhealth.com