



FDA Food Code Information

Meriden Health & Human Services Department

September 26, 2017

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FDA Food Code

- 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

October 1, 2017 (?) Changes

- ▶ 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.

July 1, 2018

- ▶ 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.

July 1, 2018

- ▶ 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