
Welcome!

Food Code
U.S. Public Health Service
FDA
2013

Welcome!
Agenda

- Welcome/Introductions
- NDDH Overview
- Communications
- CT Public Health Code Update: FDA Food Code
- Website
- Q & As
Review of Materials

- Emergency Contact Information Sheet (Orange)
- Timeline for Changes/Definitions
- Revised Classifications/Examples (Blue Sheet)
- Food Temperature Danger Zone Poster
- DRAFT Food Establishment Inspection Report
- Fee Schedule (October 1, 2017)
Northeast District Department of Health

Mission

The Northeast District Department of Health will, through community partnerships, promote, protect, and improve the health of the residents of northeastern Connecticut by monitoring health concerns, preventing illness, and encouraging healthy lifestyles.
Northeast District Department of Health
Who We Protect

<table>
<thead>
<tr>
<th>Town</th>
<th>Sq. Miles</th>
<th>’14 Population</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brooklyn</td>
<td>29</td>
<td>8,254</td>
</tr>
<tr>
<td>Canterbury</td>
<td>40</td>
<td>5,088</td>
</tr>
<tr>
<td>Eastford</td>
<td>29</td>
<td>1,734</td>
</tr>
<tr>
<td>Hampton</td>
<td>25</td>
<td>1,859</td>
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<tr>
<td>Killingly</td>
<td>49</td>
<td>17,172</td>
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<tr>
<td>Plainfield</td>
<td>42</td>
<td>15,135</td>
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<tr>
<td>Pomfret</td>
<td>40</td>
<td>4,179</td>
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<tr>
<td>Putnam*</td>
<td>20</td>
<td>9,416</td>
</tr>
<tr>
<td>Sterling</td>
<td>27</td>
<td>3,773</td>
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<tr>
<td>Thompson</td>
<td>47</td>
<td>9,308</td>
</tr>
<tr>
<td>Union</td>
<td>29</td>
<td>846</td>
</tr>
<tr>
<td>Woodstock</td>
<td>61</td>
<td>7,860</td>
</tr>
</tbody>
</table>

12 Towns / 84,624 Residents
438 Square Miles
Established 1973
NDDH Staff

- Director of Health (Epidemiologist/Registered Dietitian)
- Medical Advisor
- Sanitarians (5)
- Health Education & Communications
- Finance Manager
- Secretary/Receptionist (2)
- Office Assistant

- Emergency Preparedness Coordinator
- Public Health Nurse
A Public Health Buffet

- B100s
- Well permits
- Soil testing
- Review Plan Approvals
- B of E Final Inspections
- General Inspections
- Complaints
- Water Contamination
- Health Education
- Communications
- Media relations & Risk Comm
- Exhibits, displays, presentations
- Website administration

- Rabies
- Food borne Illness
- Asthma – POA
- TB
- Communicables
- Zika, Ebola, Flu
- Emergency Preparedness
- Grant deliverables
- Financial and administrative management
- FAST & QFO Classes
- Required trainings for certification
- **THE LIST GOES ON...AND ON...**
Food Establishments in District

Give or take on a daily basis!
But before we get to October...
September is...

2017 National Preparedness Month
Disasters Don’t Plan Ahead.
YOU CAN.
Threats

- Natural & Man-Made Disasters
- Interruption of Water Service
- Contaminated Water Supply (Biological)
- Sewage Backup
- Flood
- Power Outages
- Fire
- Staff/Supply Shortages (Transportation; Illness, Flu!)
Drive Thru Flu Clinic

- Sunday, October 1, 2017
- 1:00 – 3:00pm
- Plainfield High School
- 100 FREE Flu Shots – first come, first served
- Ages 18+

Drive-Thru to Beat the Flu!

Get a FREE flu shot by participating in a Mass Medication Dispensing Exercise!

If you are 18 years or older, you can get a free, fast, and easy flu shot by staying in your car and sticking your arm out of the window!

Drive-Thru Flu Clinic
Sunday, October 1, 2017
1:00 – 3:00 pm
Plainfield High School
105 Putnam Rd (Rte 12), Central Village, CT

- 100 FREE shots available – No registration necessary
- Wear short or loose-fitting sleeves
- Multiple people per vehicle is appreciated and arriving with completed paperwork is highly encouraged

Download the Vaccine Information Statement and Flu Immunization Consent Form at www.nddh.org. Fill out the consent form and bring it with you!
Forms will also be available at the clinic.

Questions? Contact Derek May at dmay@nndh.org or by calling 860-774-7350 ext. 25

NDDH
69 South Main Street, Unit 4, Brooklyn, CT / 860-774-7350 / www.nndh.org
Communications

• Regular Communications
  – Updates via email, e-newsletter, survey, website, face-to-face during inspections
  – Permit Reminders
  – Educational Opportunities and Events

• Emergency Communications
  – Business Interruption
  – Reopening after water interruption and/or power outage
  – Recalls
  – Get the right info to the right person!
  – Drills/Exercises
Emergency Contact Info

• Food Service Establishment Name
• Classification – I, II, III, IV
• Names of Owner, Manager/QFO
• Primary method of emergency contact – cell
• Other contact info
  – Establishment phone
  – Home phone
  – Establishment fax
• Primary Email
• Physical location
• Public Water System/Well

Please complete and return orange sheet!
Planning for Response

- Consider hazards for which your business is most vulnerable
- Minimize impact by planning ahead
- Develop a written emergency plan that ensures compliance with food safety requirements and outlines the steps you will take during an emergency
- Identify location for written procedures
- Train employees to the plan
Components of a Written Plan

• People
• Equipment
• Menu
• Standard Operating Procedures (Instructions)
• Monitoring Time/Temperature Control for Safety Food (TCS Food)
• Waste Disposal
Roles and Responsibilities - FSE

• Customer health and safety
• Notification, compliance and cooperation
  – It is the responsibility of the FSE owner/manager to discontinue operations and notify NDDH of any event that interrupts business operations
    • Fire, Flood, Water, Power, Sewage Back-up
• Train employees to your emergency plans
Roles and Responsibilities - NDDH

• Protect public health by assuring food safety in accordance with the CT Public Health Code
• Provide information on Interim Measures
• Provide guidelines for Re-opening
• Rescind closure orders if implemented
• Note - NDDH does not speak for other agencies, i.e., power company, water company, sewer authority, WPCA, town officials
USDA posts food safety tips for those in path of Hurricane Irma

BY U.S. DEPARTMENT OF AGRICULTURE | SEPTEMBER 8, 2017

The U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) is issuing food safety recommendations for those who may be impacted by Hurricane Irma.

Hurricanes present the possibility of power outages and flooding that can compromise the safety of stored food. Residents in the path of this storm should pay close attention to the forecast. FSIS recommends that consumers take the following steps to reduce food waste and the risk of foodborne illness during this and other severe weather events.

In advance of losing power
Keep appliance thermometers in both the refrigerator and the freezer to ensure temperatures remain food safe during a power outage. Safe temperatures are 40 degrees F or lower in the refrigerator, zero degrees F or lower in the freezer.

This NASA image of Hurricane Irma on Sept. 6 shows the massive Category 5 storm as it dwarfs Puerto Rico, outlined left of center.
Planning for Business Interruption

• Conference for Food Protection Emergency Action Plan Handout

• Business Continuity Planning
  https://www.ready.gov/business/implementaton/continuity
September is also...

- Every year:
  - An estimated one in six Americans (48 million people) get sick
  - 128,000 are hospitalized
  - 3,000 die of foodborne diseases

Welcome!
Regulations

- **Food Stores - 19 - 13 B40** (doc)
- **Food Service - 19 - 13 B42** (doc)
- **19-13-B42. Sanitation of places dispensing foods or beverages**
  
  No person, firm or corporation shall operate or maintain within the State of Connecticut any place where food or beverages are served to the public except in compliance with the following requirements:
  
  *Goes on to list 20 pages of requirements!*
  
- **Itinerants - 19 - 13 B48** (doc)
- **Catering - 19 - 13 B49** (doc)
- **19-13-B48. Itinerant food vending**
  
  No person, firm or corporation shall operate or maintain within the state an itinerant food vending establishment serving food or drink from any establishment or conveyance without fixed location and without connections to water supply and sewage disposal systems, except in compliance with the following requirements:
  
  *Goes on to list 22 pages of requirements!*
Disclaimer!
It’s a Moving Target

- Regulations still being written
- Enforcement language being developed
- Five-year phase-in period for portions of the Code
- Lots of questions still to be answered
Objectives

By the end of the presentation, Owners/Managers of Food Establishments will:

• Understand why and how CT adopted the 2013 Food and Drug Administration (FDA) Model Food Code
• Understand changes effective October 1st, 2017
• Understand changes effective July 1st, 2018
• Understand how NDDH will implement these changes
• Understand that NDDH is an ally and community partner in the health and well-being of the public and the economic well-being of businesses
The Food Production Chain

Production
- Farm
- Ocean (fishing)

Processing
- Factory

Distribution
- Warehouse

Retail
- Store

Restaurant
- Food preparation

Home Preparation
- Home cooking

Home Consumers
- Family

Restaurant Consumer
- Individual

Consumer
- Individual

Plug 1
- Power source

Plug 2
- Power source
Multiple Agency Involvement

- **CT Department of Public Health** – Enforce the public health code; food borne illness investigations
- **CT Department of Agriculture** – Farm to farm practices; dairy, poultry, cheese
- **CT Department of Consumer Protection** – Licensing for kitchens for food preparation – baked goods, cider, chocolate, peanut brittle, maple syrup, jams, jellies, product labeling, etc.
- **United States Dept of Agriculture** – Inspects manufacturing facilities, slaughterhouses,
FDA Food Code: What is it?

- Scientifically sound technical and legal basis for regulating the retail and food service segment of the food industry (FDA’s best advice for a uniform system of safety and food protection at retail and food service)
- Regulations (271 pages) & Annex of how to apply regulations (497 pages) 768 total pages
- Used by local, state, tribal, and federal regulators as a model to develop or update their own food safety rules and to be consistent with national food regulatory policy
- Established 1993
- Updated every 4 years (current version is 2013)
- During the interim period between full editions, FDA may publish a Food Code Supplement that updates, modifies, or clarifies certain provisions
FDA Food Code: Why?

- CT will use the *FDA Model Food Code* to develop and update our food safety rules and to be consistent with national standards (MA, RI, NY – currently use FDA Food Code)
  - Based on known risk factors for food borne illness outbreaks and best practices
  - Supports standardized and uniform training/retraining of inspectors
  - Supports standardized and uniform food inspections
  - Allows for special processing of foods
  - Promotes **Active Managerial Control (AMC)** to reduce potential for food borne illness outbreaks
What is AMC?

• **Active managerial control** means the purposeful incorporation of specific actions or procedures (policies) by industry management into the operation of their business to attain **control** over foodborne illness risk factors.
Why Active Managerial Control?

One sick worker cost Chipotle $1B

By Lisa Ricketts-cher

July 25, 2017 | 9:48pm | Updated
Chipotle Mexican Grill on Tuesday said the $1 billion in value the chain lost over five days was caused by a single employee coming to work sick.

The sniffly staffer spread the norovirus around a suburban Washington, DC, store, sickening more than 130 customers.

The headlines about the outbreak sent Chipotle’s shares on a five-day slide — cutting more than $1 billion off the Denver company’s market cap.

“We conducted a thorough investigation and it revealed that our leadership didn’t follow our protocols,” said Chipotle founder and chief executive Steve Ells during a second-quarter earnings conference call Tuesday.

“We believe someone was working while sick,” Ells said.
Social Media Citizen Journalist
Game-Changers

You may never get ahead of the message...
FDA Food Code: How?

- CT Public Act 17-93: An Act Concerning the Department of Public Health's Recommendation Regarding Adoption of a Model Food Code-June 21, 2017
  - Adopt and administer by reference the FDA Food Code and any supplements (allows for future changes)
  - Requires update to state regulations and definitions
    - Hot (≥135°F) and Cold (≤41°F) holding, foodborne illness (DOH authority), itinerant food, certified food protection manager, person in charge and TCS food
    - Classification definitions (I-IV) and number of inspections to change
  - All food service must be registered on a DPH portal (details forthcoming) prior to permitting by local health (July 1, 2018)
  - New Inspection Form-Risk-based and onsite corrections
  - Inspectors recertified under FDA standards
FDA Food Code: When? Changes for October 1, 2017

- **New Temperature Danger Zone (41°F-135°F)**
  - Problem Areas-sandwich units, reach-ins, walk-ins and cooling of food
  - Check and Service-gaskets, compressors, fans, refrigerant and keeping lids closed
  - **Air temps**-33°-37°F to keep foods 41°F or less
  - 1993-Danger zone lowers to 41°F (manufacturers)
  - Time and Temperature Control for Safety-TCS
    - New Name for Potentially Hazardous Foods
  - **NDDH** to use as a training tool. Will not debit new danger zone as a risk factor violation until July 1, 2018, when new code becomes **enforceable**. Will continue to debit as failing violation at 45°-140 ° for current danger zone
NEW!

Food Temperature Danger Zone!

Effective October 1, 2017
Enforceable July 1, 2018

41°F - 135°F (5°C - 57°C)

A Connecticut Food Code Update from
The Northeast District Department of Health
860-774-7350 • www.nddh.org
4 Degrees?

- Better science around food safety and foodborne illness
- More diseases, more types of bacteria, viruses
- Food will last longer and stay fresher at lower temps
- Another way to look at it...
What if YOUR Body Temperature Varied by 4 Degrees?

- Normal 98.6°
- Below 95° – Hypothermia
- Over 100° - Fever
REVISED CLASSIFICATION OF CONNECTICUT FOOD ESTABLISHMENTS

CURRENT CLASSIFICATIONS UNDER 19-13-B42

CLASS 1:
- Commercially prepackaged food
- Hot and cold beverages
- Hot holding of commercially pre-cooked PHFs that are heated and served in the original package within 4 hours
- No preparation or cooking

CLASS 2:
- Preparation of cold or RTE commercially processed food that does not require heat treatment
- Hot and cold beverages
- Hot holding of commercially pre-cooked PHFs that are heated and served in the original package within 4 hours
- Reheat and hot holding of commercially precooked hot dogs, kielbasa, and soup taken directly from the package and served within 4 hours

CLASS 3:
- Preparation, cooking, hot/cold holding of PHF that are consumed within 4 hours of preparation

CLASS 4:
- Preparation, cooking, hot holding greater than 4 hours after preparation and prior to consumption, and cooling of PHF

NEW CLASSIFICATIONS UNDER PA 17-93

CLASS 1:
- Prepackaged food that is not TCS
- Commercially prepackaged, processed (fully cooked) food that is TCS and either cold-held or heated for hot holding, but not cooled
- Preparation of non-TCS foods

CLASS 2:
- Preparation of limited menu TCS food that is served immediately, cold-held or hot-held for an unspecified length of time
- No cooling of TCS foods allowed
- Does not include facilities that provide foodservice specifically to a highly-susceptible population

CLASS 3:
- Preparation of an extensive menu of TCS food involving complex processes including cooking, cooling, reheating for hot-holding, and handling of raw ingredients
- Does not include facilities that provide foodservice specifically to a highly-susceptible population

CLASS 4:
- On-site preparations of foods by special processes, such as sous vide, acidification, ROP, etc.
- Preparation of an extensive menu of TCS food involving complex processes including cooking, cooling, reheating for hot-holding, and handling of raw ingredients that is served in an establishment which serves a highly-susceptible population
Examples of New Classifications

EXAMPLES OF ESTABLISHMENTS UTILIZING NEW CLASSIFICATION SYSTEM

The following list is intended to provide some common examples of how food establishments would be classified under the new definitions. It is not meant to be all inclusive or absolute as menus and processes are subject to change even within major chain restaurants.

CLASS 1:
- Coffee shops that do not prepare any TCS foods. May prepare non-TCS baked goods
- Ice cream shops (may also prepare and bake non-TCS foods for use)
- Gas stations such as 7-Eleven, Cumberland Farms, etc. that only heat commercially prepackaged TCS foods for hot holding or cold-hold TCS foods, such as commercially prepackaged fully cooked breakfast sandwiches or burgers
- Establishment that prepares non-TCS foods such as peanut butter and jelly sandwiches, Fluffernutter sandwiches, chocolates, cookies, cakes, or other non-TCS confections

CLASS 2:
- McDonald’s
- Dunkin Donuts
- Taco Bell
- Burger King
- Five Guys
- Wendy’s (if they do not cool burgers for chili)
- Subway restaurants (if they do not cool and reheat TCS foods, e.g. soup and meatballs)
- Gas stations such as 7-Eleven, Cumberland Farms, etc. that heat bulk TCS foods for hot holding (such as hot dog rollers, nachos with cheese, etc.)
- Deli preparing hot or cold sandwiches and does not cool food at the end of the day
- Schools (not including preschool facilities) if they do not cool foods

CLASS 3:
- Wendy’s (if they cool burgers for chili)
- Subway (if they cool and reheat TCS foods, e.g. soup and meatballs)
- KFC (if they cool chicken for pot pies)
- Full-service restaurants, caterers, itinerant vendors, grocery stores that use complex processes (cool foods for later service, including same day service and reheating processes)
- Schools (not including preschool facilities) that cool and reheat foods

CLASS 4:
- Hospitals
- Long-term care facilities
- Preschools that provide foodservice
- Daycare centers for elderly or preschool age children that provide foodservice
- Any food establishment that engages in special processes such as acidification, smoking, curing, reduced oxygen packaging (including sous vide), sprouting seeds, etc.
FDA Food Code: October 1, 2017

- New Classifications – See Blue Sheet
- Class # = # of Yearly Inspections)
  - Class I (Old Class I and some Class II)
    - Prepackaged food that are not TCS-dry goods
    - Commercially, individually prepackaged, processed (fully cooked) food that is TCS and either cold-held or heated for hot holding, but not cooled (ice cream, precooked breakfast sandwiches and milk)
    - Preparation of non-TCS foods (coffee, cookies, bread and cakes)
    - Includes retail pharmacies selling (not preparing) TCS foods (milk, cheese, sour cream, frozen foods, etc.)
FDA Food Code: October 1, 2017

**Class II (Most Class IIIs will become New Class II))**
- Limited menu TCS food that is served immediately, cold-held or hot-held for unspecified length of time (Most foods served have a simple preparation: cook and serve; most fast food, roller dogs in bulk)
- No cooling of TCS foods allowed-(many schools and delis with cold sandwiches and soups not cooled/reused)
- No highly-susceptible population (long term care, nursing homes, daycares or preschool with children under age 5)
- **Requires a Certified Food Protection Manager (7/1/18)**
  - New term for Qualified Food Operator; certificates now expire!
  - Conference for Food Protection-5 possible testing organizations: Current 3 plus 360 Training and AboveTraining/StateFoodSafety.com
- **Requires a Person in Charge (PIC) (7/1/18)**
  - Certified Food Protection Manager OR comply with the code by having no violations of priority items during the current inspection OR correctly answers questions from inspector
Supervisors under Current Code (QFO and DA) and 7/1/18 FDA Food Code (CFPM & PIC)

<table>
<thead>
<tr>
<th>Required of Class II, III &amp; IV</th>
<th>Qualified Food Operator-QFO</th>
<th>Certified Food Protection Manager-CFPM</th>
<th>Designated Alternate-DA</th>
<th>Person in Charge-PIC</th>
</tr>
</thead>
<tbody>
<tr>
<td>Just III &amp; IV</td>
<td>Yes</td>
<td>Just III &amp; IV</td>
<td>Yes</td>
<td>Yes</td>
</tr>
</tbody>
</table>

| Number of Testing Organizations | 3              | 5          | N/A         | Same as CFPM         |

| Cert expires                  | No             | Yes        | No Form     | Same as CFPM         |

| Ensure temps, cleaning, hand washing, etc. | Yes | Yes | Yes if QFO not present | Yes |

| Verifiable reporting illness | Yes-training records | Yes | Yes if QFO not present | Yes |
FDA Food Code: October 1, 2017

- Class III (old Class IV)
  - Preparation of an extensive menu of TCS food involving complex processes including cooking, cooling, reheating for hot-holding, and handling of raw ingredients (Most Restaurants/Cafes)
  - Not highly-susceptible population
  - Requires a Certified Food Protection Manager- 7/1/18
  - Requires a Person in Charge-7/1/18
FDA Food Code: October 1, 2017

**Class IV (New Classification)**
- Preparation of an extensive menu of TCS food involving complex processes including cooking, cooling, reheating for hot-holding, and handling of raw ingredients that is served in an establishment which serves a highly-susceptible population (hospitals, nursing homes, assisted living, preschool children under age of 5)
- On-site preparations of foods by special processes, such as sous vide, acidification, Reduced Oxygen Packaging (ROP), smoking or curing
- Requires a Certified Food Protection Manager-7/1/18
- Requires a Person in Charge-7/1/18
Additional Updates

• Food establishments now include delivery services such as Peapod, Good Humor, Schwanns
• Inspections/Licensure required at facilities such as Walmart, CVS
• Temporary permits may not be issued unless inspected first
• Required registration through CT DPH still under development
# NDDH Fee Schedule Effective 10/01/17

(Rev.091517)

## Food Service Fees

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<tr>
<th>Establishment</th>
<th>Annual Permit</th>
<th>Plan Review</th>
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</thead>
<tbody>
<tr>
<td>Class I</td>
<td>$150.00</td>
<td>$170.00</td>
</tr>
<tr>
<td>Class II</td>
<td>$295.00</td>
<td>$170.00</td>
</tr>
<tr>
<td>Class III</td>
<td>$360.00</td>
<td>$235.00</td>
</tr>
<tr>
<td>Class IV</td>
<td>$385.00</td>
<td>$235.00</td>
</tr>
<tr>
<td><strong>Non-Commercial Function</strong> (Civic/Faith-based Organizations, etc.)</td>
<td>$125.00/per year</td>
<td>$235.00</td>
</tr>
<tr>
<td><strong>Non-Commercial Function</strong> (Senior Nutrition Program/Soup Kitchens, etc.) (operating 3 or more sites)</td>
<td>$60.00/per site</td>
<td>$235.00</td>
</tr>
<tr>
<td><strong>Multiple Class Establishment</strong></td>
<td>$650.00</td>
<td>$450.00</td>
</tr>
<tr>
<td><strong>Catering</strong></td>
<td><strong>Food Service Permit fees above according to Class plus $125.00</strong></td>
<td><strong>$240.00</strong></td>
</tr>
<tr>
<td><strong>Itinerant Vendors and Mobile Units</strong></td>
<td><strong>Food Service Permit fees above according to Class (Annual)</strong></td>
<td><strong>50% of Annual Food Service Plan Review fees above according to class</strong></td>
</tr>
<tr>
<td><strong>Push Carts</strong></td>
<td>$175.00</td>
<td>$40.00</td>
</tr>
<tr>
<td><strong>Seasonal</strong></td>
<td>50% of Annual Food Service Permit fees above according to class</td>
<td>$105.00</td>
</tr>
</tbody>
</table>

### Temporary Food Permit Fees

A permit must be issued for every event and every booth

**Temporary Permits are required for all establishments operating 7 or less days/events per year**

Please note: Any application received less than 5 business days prior to the event may be subject to a late fee

<table>
<thead>
<tr>
<th>Length of Event (day ends at midnight)</th>
<th>For Profit Org</th>
<th>Non-Commercial Function</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Day</td>
<td>$50.00</td>
<td>$0.00</td>
</tr>
<tr>
<td>2 Days</td>
<td>$100.00</td>
<td>$40.00*</td>
</tr>
<tr>
<td>3 Days or more**</td>
<td>$150.00</td>
<td>$40.00*</td>
</tr>
<tr>
<td>Brooklyn Fair</td>
<td>$150.00</td>
<td>$150.00</td>
</tr>
<tr>
<td>Woodstock Fair</td>
<td>$150.00</td>
<td>$150.00</td>
</tr>
</tbody>
</table>

*Each for first 4 booths and $35 for each additional booth

**Excludes Brooklyn & Woodstock Fairs

### Additional Food Service Fees:
- Administrative Hearing at NDDH: $250.00
- Food Re-Inspection Fee: $100.00
- Failure to maintain Qualified Food Operator (QFO) Certification: $110.00
- FAST Class Training Fee per Participant: $50.00
- FAST Class Training Fee for Non-Profits at Semi-Annual Session per Participant: $30.00
- Private FAST Class Contact NDDH for details
- Qualified Food Operator Course (QFO) – See QFO Registration Form for details: $305.00
- QFO Answer Sheet: $55.00
- QFO Proctor: $50.00 per hr
- Thermometer Fee: $10.00
- QAC Test Strip Fee: $8.00
- Chlorine Test Strip Fee: $8.00

A $40.00 non-refundable processing fee will be charged for all requested refunds and returned checks in addition to applicable bank charges.
Illness and Outbreaks

- **Foodborne Illness**—including, but not limited to, illness due to heavy metal intoxications, staphylococcal food poisoning, botulism, salmonellosis, shigellosis, Clostridium perfringens intoxication and hepatitis A, acquired through the ingestion of a common-source food or water contaminated with a chemical, infectious agent or the toxic products of a chemical or infectious agent.

- **Foodborne Outbreak**—2 or more people with a foodborne illness from a common-source food or water.

- **Local Health Investigation of Illness**—false information, impeding an investigation or refusing to cooperate with an investigation.
  - Class C misdemeanor

- DPH Commissioner can announce name of facility that is source of outbreak if it will reduce illness.

- **Ill Food Worker**—“Heads Up!” Form 1-B Conditional Employee or Food Employee Reporting Agreement (Varying restrictions/exclusions based on illness).
Conditional Employee or Food Employee Reporting Agreement

Preventing Transmission of Diseases through Food by Infected Conditional Employees or Food Employees with Emphasis on Illness due to Norovirus, Salmonella Typhi, Shigella spp., or Shiga toxin-producing Escherichia coli (STEC), nontyphoidal Salmonella or Hepatitis A Virus

The purpose of this agreement is to inform conditional employees or food employees of their responsibility to notify the person in charge when they experience any of the conditions listed so that the person in charge can take appropriate steps to preclude the transmission of foodborne illness.

I AGREE TO REPORT TO THE PERSON IN CHARGE:

Any Onset of the Following Symptoms, Either While at Work or Outside of Work, Including the Date of Onset:

1. Diarrhea
2. Vomiting
3. Jaundice
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part, or other body part and the cuts, wounds, or lesions are not properly covered (such as boils and infected wounds, however small)

Future Medical Diagnosis:

Whenever diagnosed as being ill with Norovirus, typhoid fever (Salmonella Typhi), shigellosis (Shigella spp. infection), Escherichia coli O157:H7 or other STEC Infection, nontyphoidal Salmonella or hepatitis A (hepatitis A virus infection)

Future Exposure to Foodborne Pathogens:

1. Exposure to or suspicion of causing any confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, E. coli O157:H7 or other STEC infection, or hepatitis A.
2. A household member diagnosed with Norovirus, typhoid fever, shigellosis, illness due to STEC, or hepatitis A.
3. A household member attending or working in a setting experiencing a confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, E. coli O157:H7 or other STEC infection, or hepatitis A.

I have read (or had explained to me) and understand the requirements concerning my responsibilities under the Food Code and this agreement to comply with:

1. Reporting requirements specified above involving symptoms, diagnoses, and exposure specified;
2. Work restrictions or exclusions that are imposed upon me; and
3. Good hygienic practices.

I understand that failure to comply with the terms of this agreement could lead to action by the food establishment or the food regulatory authority that may jeopardize my employment and may involve legal action against me.

Conditional Employee Name (please print) __________________________________________
Signature of Conditional Employee __________________________________________ Date _________

Food Employee Name (please print) __________________________________________
Signature of Food Employee __________________________________________ Date _________

Signature of Permit Holder or Representative __________________________________________ Date _________
New Inspection Form in Development

- Being developed by DPH for use on or after 7/1/18
- Similar to existing Food Focus Form (IN, OUT, NO, NA)
- Corrected Onsite (CO) and Repeat Violation (RV)
- No Scoring, Correction timeframes TBD
- Three types of violations:
  - **Priority (P)**-contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provision that more directly controls the hazard (illness, hand washing, food source, temps)
  - **Priority Foundation (Pf)**-application supports, facilitates or enables one or more Priority item (thermometers, ware washing, food contact equipment)
  - **Core Items (C)**-general sanitation, operational controls, sanitation standard operating procedures, facilities or structures, equipment design, or general maintenance (floors, walls, ceilings and cleaning procedures)
# Food Establishment Inspection Report

**LHD**

<table>
<thead>
<tr>
<th>Date:</th>
<th>Time In</th>
<th>Time Out</th>
<th>Routine</th>
<th>Reinspection</th>
<th>Pre-op</th>
<th>Other</th>
</tr>
</thead>
</table>

**Establishment**

<table>
<thead>
<tr>
<th>Address</th>
<th>Town/City</th>
<th>Permit Holder</th>
</tr>
</thead>
</table>

**Risk Category**

<table>
<thead>
<tr>
<th>Establishment Type:</th>
<th>Permanent</th>
<th>Temporary</th>
<th>Mobile</th>
<th>Other</th>
</tr>
</thead>
</table>

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.

Circle designated compliance status (R, O, IN, NO, NA) for each numbered item.

- **IN:** in compliance
- **O:** out of compliance
- **NO:** not observed
- **NA:** not applicable

Mark “X” in appropriate box for CGS and/or R.

**COG:** corrected on-site during inspection

**R:** repeat violation

### Supervision

<table>
<thead>
<tr>
<th>No.</th>
<th>Mark</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 IN</td>
<td>O</td>
<td>Person in charge present, demonstrates knowledge, and performs duties.</td>
</tr>
<tr>
<td>2 IN/NA</td>
<td>O</td>
<td>Certified Food Protection Manager.</td>
</tr>
<tr>
<td>3 IN</td>
<td>O</td>
<td>Management, food employee and conditional employee; knowledge, responsibilities and reporting.</td>
</tr>
<tr>
<td>4 IN</td>
<td>O</td>
<td>Proper use of restriction and expiration.</td>
</tr>
<tr>
<td>5 IN/NO</td>
<td>O</td>
<td>Procedures for responding to vomiting and diarrheal events.</td>
</tr>
<tr>
<td>6 IN/NO</td>
<td>NO</td>
<td>Improper eating, tasting, drinking, or tobacco use.</td>
</tr>
<tr>
<td>7 IN/NO</td>
<td>NO</td>
<td>Discharge from eyes, nose, and mouth.</td>
</tr>
</tbody>
</table>

### Preventing Contamination by Hands

<table>
<thead>
<tr>
<th>No.</th>
<th>Mark</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>8 IN/NO</td>
<td>O</td>
<td>Hands clean &amp; properly washed.</td>
</tr>
<tr>
<td>9 IN/NO</td>
<td>NO</td>
<td>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed.</td>
</tr>
<tr>
<td>10 IN</td>
<td>O</td>
<td>Adequate handwashing sinks properly supplied and accessible.</td>
</tr>
</tbody>
</table>

### Food Preparation

<table>
<thead>
<tr>
<th>No.</th>
<th>Mark</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>11 IN</td>
<td>O</td>
<td>Food obtained from approved source.</td>
</tr>
<tr>
<td>12 IN/NO</td>
<td>O</td>
<td>Food received at proper temperature.</td>
</tr>
<tr>
<td>13 IN</td>
<td>O</td>
<td>Food in good condition, safe &amp; unspattered.</td>
</tr>
<tr>
<td>14 IN/NO</td>
<td>NO</td>
<td>Required records available; shellfish tags, parasite destruction.</td>
</tr>
</tbody>
</table>

### Protection from Contamination

<table>
<thead>
<tr>
<th>No.</th>
<th>Mark</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>15 IN/NO</td>
<td>O</td>
<td>Food separated &amp; protected.</td>
</tr>
<tr>
<td>16 IN/NO</td>
<td>O</td>
<td>Food-contact surfaces; cleaned &amp; sanitized.</td>
</tr>
<tr>
<td>17 IN/O</td>
<td>O</td>
<td>Proper disposal of returned, previously served reconditioned and unsafe food.</td>
</tr>
<tr>
<td>18 IN/NO</td>
<td>NO</td>
<td>Proper cooling &amp; temperatures.</td>
</tr>
<tr>
<td>19 IN/NO</td>
<td>NO</td>
<td>Proper reheating procedures for hot holding.</td>
</tr>
<tr>
<td>20 IN/NO</td>
<td>NO</td>
<td>Proper cooling &amp; temperatures.</td>
</tr>
<tr>
<td>21 IN/NO</td>
<td>NO</td>
<td>Proper hot holding temperatures.</td>
</tr>
<tr>
<td>22 IN/NO</td>
<td>NO</td>
<td>Proper cold holding temperatures.</td>
</tr>
<tr>
<td>23 IN/NO</td>
<td>NO</td>
<td>Proper date marking &amp; disposal.</td>
</tr>
<tr>
<td>24 IN/NO</td>
<td>NO</td>
<td>Time as a public health control; procedures &amp; records.</td>
</tr>
<tr>
<td>25 IN/NO</td>
<td>NO</td>
<td>Consumer advisory provided for raw or undercooked food.</td>
</tr>
<tr>
<td>26 IN/NO</td>
<td>NO</td>
<td>Passimulized foods used; prohibited foods not offered.</td>
</tr>
</tbody>
</table>

### Good Hygienic Practices

Mark “X” in box if numbered item is not in compliance.

<table>
<thead>
<tr>
<th>No.</th>
<th>Mark</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>27 IN/NO</td>
<td>O</td>
<td>Food additives; approved &amp; properly used.</td>
</tr>
<tr>
<td>28 IN/O</td>
<td>O</td>
<td>Food substances properly identified, stored &amp; used.</td>
</tr>
</tbody>
</table>

### Conformance with Approved Procedures

<table>
<thead>
<tr>
<th>No.</th>
<th>Mark</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>29 IN/O</td>
<td>O</td>
<td>Compliance with variance, specialized process, HACCP.</td>
</tr>
</tbody>
</table>

### Good Retail Practices

Mark “X” in box if numbered item is not in compliance. Mark “X” in appropriate box for CGS and/or R.

### Safe Food and Water

<table>
<thead>
<tr>
<th>No.</th>
<th>Mark</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>30</td>
<td>O</td>
<td>Pasteurized eggs used where required.</td>
</tr>
<tr>
<td>31</td>
<td>O</td>
<td>Water &amp; ice from approved source.</td>
</tr>
<tr>
<td>32</td>
<td>O</td>
<td>Variance obtained for specialized processing methods.</td>
</tr>
</tbody>
</table>

### Food Temperature Control

<table>
<thead>
<tr>
<th>No.</th>
<th>Mark</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>33</td>
<td>O</td>
<td>Proper cooling methods used; adequate equipment for temperature control.</td>
</tr>
<tr>
<td>34</td>
<td>O</td>
<td>Plant food properly cooked for hot holding.</td>
</tr>
<tr>
<td>35</td>
<td>O</td>
<td>Approved thawing methods used.</td>
</tr>
<tr>
<td>36</td>
<td>O</td>
<td>Thermometers provided &amp; accurate.</td>
</tr>
</tbody>
</table>

### Food Identification

<table>
<thead>
<tr>
<th>No.</th>
<th>Mark</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>37</td>
<td>O</td>
<td>Food properly labeled; original container.</td>
</tr>
</tbody>
</table>

### Physical Facilities

<table>
<thead>
<tr>
<th>No.</th>
<th>Mark</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td>O</td>
<td>Hot &amp; cold water available; adequate pressure.</td>
</tr>
<tr>
<td>51</td>
<td>O</td>
<td>Plumbing installed: proper backflow devices.</td>
</tr>
<tr>
<td>52</td>
<td>O</td>
<td>Sewage &amp; waste water properly disposed.</td>
</tr>
<tr>
<td>53</td>
<td>O</td>
<td>Toilet facilities; properly constructed, supplied &amp; cleaned.</td>
</tr>
<tr>
<td>54</td>
<td>O</td>
<td>Garbage &amp; refuse properly disposed; facilities maintained.</td>
</tr>
<tr>
<td>55</td>
<td>O</td>
<td>Physical facilities installed, maintained &amp; clean.</td>
</tr>
<tr>
<td>56</td>
<td>O</td>
<td>Adequate ventilation &amp; lighting; designated areas used.</td>
</tr>
</tbody>
</table>

### Person in Charge (Signature) Date

No. of Risk Factor Intervention Violations

No. of Repeat Risk Factor Intervention Violations

No. of Good Retail Practices Violations

Follow-up: YES NO (Circle one) Follow-up Date:

---

Appeal: The owner or operator of a food establishment aggrieved by an order to correct any inspection violation identified by the food inspector or to hold, destroy, or dispose of unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.
What is NDDH Doing and How Can You Help?

• Updating Current Emergency Contact Information – RETURN ORANGE FORMS
• New Fee Schedule and Classification to be mailed, emailed, posted on website
  – Invoicing for 2018 permits will go out early OCTOBER w/new classifications
• Food Service Work Group Partnership
  – Invitation to join
• Recertification of Inspectors
  – 90-100 hours of online FDA courses, conferences and grants
  – Food Inspection Training Officer (FITO)
  – Field Certification, Continuing Ed, Recertify every 3 years
• Local Regulation/Policy Changes
  – Definition changes to match FDA code
    • Itinerant Food Vendors-a vehicle-mounted, self-contained, mobile food establishment
  – Updates to Plan Review documents (Acceptable Food Equipment-ANSI or NSF Approved)
  – Updates to Food Awareness Safety Training (FAST) Class
Service Delivery Impact
Increased Time Required

• Increased workload
• Training for staff
• Trainings for FSEs – multiple staff involvement
• New Inspection Procedures
• First year – teaching tools & conversations
• Active Managerial Control
Informing NDDH
Food Service Establishments

- Six Information Sessions
- Sept 18, 19, 25
- 8:30-10:30am; 5:30-7:30pm
- 120 FSEs currently registered
A Commitment to Education...

- Additional classes, if necessary
- Regular sessions as updates provided
- Post info to website
- Implement regular contact through e-newsletter
- Face-to-face contacts during inspections
...Is a Recipe for Mutual Success!

• We are good community partners – always here to help

• NDDH Food Service Workgroup Partnership - collaborates to create safe & healthy food environments

• Bottom line – a **healthy** customer leads to a healthy bottom line!
Our Best Advice

KEEP CALM AND CARRY ON
Resources

http://www.ct.gov/dph/foodprotection

• FDA Food Code
Additional Resources

• Northeast District Department of Health
  http://www.nddh.org/services/food/

• USDA Food Safety & Inspection Service
  https://www.usda.gov/

• Food and Drug Administration
  https://www.fda.gov/

• Centers for Disease Control and Prevention
  www.cdc.gov/foodsafety
Welcome to the Northeast District Department of Health

Preventing Illness, Promoting Wellness and Protecting Public Health Since 1973

Food Services

Public health is on the menu.

NDDH regularly inspects food service establishments to assure that safe food handling procedures are followed and to check that safeguards are in place to protect food from contamination by food handlers, cross-contamination, and contamination from other sources. Click here for website resources regarding food safety, proper food preparation, recalls, and food handling during emergencies.

Did you know?

There are over 400 food service establishments in the NDDH service area. Food service establishment inspections are conducted one to four times a year, based on classification categories set forth by the State of Connecticut. All food service establishments are permitted annually.

Services | Food Section

- Services
- Environment & Building
- Community Health
- Food Services
- FAST Classes
- GFO Classes
- Emergency Preparedness

Pay Fees & Permits Online

MuniciPAY

You can now pay your fees and permits

www.nddh.org
Q & As
Further Questions?

www.nddh.org

Lynette Swanson, RS
860-774-7350 x.22
lswanson@nddh.org

Special thanks to the CT DPH Food Protection Program and Ledge Light Health District for their assistance