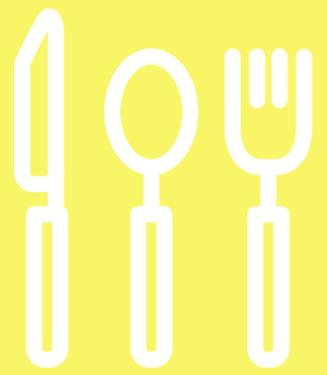


Connecticut's Food Code Is Changing



What Does It Mean For Me?

Effective October 1, 2017

Class 1, 2, 3, and 4 food establishments will be reclassified to better align with FDA's risk classification

All Class 2,3, and 4 food establishments must employ a certified food manager who has passed a test by one of the 5 approved testing organizations



Qualified Food Operator will now be known as Certified Food Protection Manager

The certification must be verified at the time of inspection and **MUST** be valid and not expired

Hot and Cold Holding Temperatures will be changing

Cold Holding

Hot Holding

45°



41°

or less

140°



135°

or higher

Starting July 1, 2018

Restaurants cannot be issued a permit to operate a food establishment unless the applicant has registered with the Connecticut Department of Public Health in addition to Danbury Department of Health



A new inspection form will be used to better align with the FDA Food Code



Starting September 2017, Certified Food Protection Manager (QFO) classes will be offered by the Danbury Health Department



For more information call or visit our website
Danbury Department of Health & Human Services

(203) 797-4625

www.danbury-ct.gov/health

