Dear Food Service Establishment owners and Qualified Food Operators:

This past legislative session, the CT General Assembly passed a bill that will make the Food and Drug Administration (FDA) Model Food Code Connecticut's Food Code. This new law began phasing in on July 2017 and will be in full effect of July 1, 2018. The purpose of this letter is to inform you of this change and provide a preliminary list of items that you should be aware of and being prepared for:

- **Effective July 1, 2017:** Acidification of sushi rice and sous vide cooking will be allowed only with a variance from the Connecticut Department of Public Health. If you wish to use these techniques, contact the Bridgeport Department of Health and Services (BDHSS) for more information regarding applying for a variance.
- **Effective October 1, 2017:** Cold holding temperatures will decrease from 45 degrees Fahrenheit or below to 41 degrees Fahrenheit or below.
- **Effective October 1, 2017:** Hot holding temperatures will change from a minimum of 140 degrees Fahrenheit.

Beginning October 1, 2017, Bridgeport Department of Health and Social Services (BDHSS) sanitarians will debit potentially hazardous foods-now known as time and temperature controlled for safety (TCS) foods- that are not hot or cold held at the new temperatures of 135 degrees F or higher or 41 degrees F or less.

- **Effective October 1, 2017:** Food establishments will be reclassified to meet the FDA food classification definitions. These changes will be reflected on your Bridgeport Department of Health and Social Services license renewal application that will be mailed out in December 2017. See attached guidance.
- **Effective July 1, 2018:** Qualified Food Operators (QFOs) will be known as Certified Food Protection Manager (CFPM).
- **Effective July 1, 2018:** Class II, III and IV food establishments will be required to have trained Certified Food Protection Managers. Upon the expiration date specified on their certificate, current QFOs will be required to renew their certification. A list of the approved training programs will be posted on the Bridgeport Department of Health and Social Services website as soon as it is available.

Expiration dates on your training certificate will be closely reviewed for compliance with the FDA Food Code. If it has been more than five years since your certification was issued (e.g. 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.
• **Effective July 1, 2018:** All food establishments will be required to register with the CTDHP before a license is issued or renewed by the Bridgeport Department of Health and Social Services. Information on how to register with the CTDPH will be forthcoming.

• **Effective July 1, 2018:** All BDHSS food service inspectors are required to complete training to be certified as FDA Food Code inspectors.

• **Effective July 1, 2018:** BDHSS Sanitarians will be utilizing a new inspection report form. Inspection reports will no longer provide a number score. Violations will be categorized as “Priority,” “Priority Foundation” and “Core” which align with risk of that violation as it relates to foodborne illness. More information regarding this system will also be forthcoming.

Please check our website at [http://www.bridgeportct.gov/health](http://www.bridgeportct.gov/health) as we will be updating it regularly with information as it becomes available from the CTDPH. A link to the FDA Food Code is already posted on our website. In the meantime, we encourage you to work with your BDHSS Sanitarian and begin reviewing information currently available in preparation for this important transition. Please share this information with your staff as well.

We realize that adoption of the FDA Food Code in Connecticut will be a transition for you as establishment owners and operators, as well as for us as we implement the new requirements. We are committed to working with you throughout the transition process as we collectively ensure the health and safety of the public.

Thank you in advance for your cooperation.