



IMPORTANT FOOD CODE UPDATES

CT recently adopted changes to the FDA Food Code. These new regulations will affect your business. Read below to be sure you are up-to-date!

1

Certified Food Protection Manager (CFPM) is the new term for Qualified Food Operator (QFO).

2

At all times a class 2, 3 and 4 food establishment is operating, they must appoint a person in charge. The person in charge shall be a certified food protection manager. The CFPM must have a valid certification and not expired. Certifications without an expiration date are no longer valid.

3

The person in charge must be a full-time employee and their CFPM certification may only be applied to one business.

4

Alternates are only allowed during “non-peak hours of operation,” which are determined on a case-by-case basis depending on the food establishment. Appointment of an alternate shall be in writing on a form prescribed by the commissioner. Seek advice from your local health department to see if you would be eligible for non-peak hours.

5

All hand sinks are required to have a sign for food employees to wash their hands.

6

New inspection forms will be used and the same pass/fail grading system will no longer apply. You should learn more about this from your local health department.

7

ServSafe Manager continues to provide the certification needed to comply with the CT Department of Public Health requirements. Visit ctrestaurant.org/servsafe to register for an upcoming class.