



# Town of Wallingford, Health Department

45 South Main St.

Wallingford CT 06492 Phone: 203-294-2065 Fax: 203-294-2064

Email: [health@wallingfordct.gov](mailto:health@wallingfordct.gov)

Vanessa Bautista, RS, MPH  
Director of Health

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ATTENTION: Food Service Establishment Owners, Operators, and Managers

## Re: Connecticut Adoption of the FDA Model Food Code

On February 17, 2023, the state of Connecticut adopted *the FDA Model Food Code* replacing existing Connecticut Public Health Code food service regulations.

The implementation of this new law began in 2017 and has taken quite a long time to be fully approved. As we all get acclimated to this new Food Code, the Wallingford Health Department is here to answer any questions or clarify any uncertainties.

Please be advised that we are here to work with you and comply with the law.

The following are some significant changes currently in effect:

- **A Certified Food Protection Manager** must be on-site during peak hours of operation (whenever food prep is occurring).
- All Certified Food Protection Managers (**CFPM**), formerly known as Qualified Food Operators (QFO), shall maintain an **up-to-date certification** from a CT DPH-approved testing organization. A list of testing organizations that provide this service is attached.
- Sanitarians will use new inspection forms marking violations as either **Priority (P)**, **Priority Foundation (Pf)**, or **Core (C)** items. Numerical scores will no longer be provided as part of the inspection report.
- Violations marked as **“Priority” items** must be corrected within **72 hours** (i.e., temperatures). **“Priority foundation” items** must be corrected within **10 days**. **“Core” items** must be corrected within **90 days**.
- All hand sink stations are required to have **handwashing signs** including restrooms.
- All refrigerated, ready-to-eat, and TCS Foods held for more than 24 hours shall be **labeled with the food name and date**. All prepared food must be discarded after 7 days.
- Food establishments shall have a written policy regarding **Clean-Up Procedures for Vomiting or Diarrheal Events**.
- Food establishments with **hot water dishwashers** must provide an “irreversible registering temperature indicator” for **measuring utensil surface temperatures**, such as a Waterproof Min/Max Thermometer or Dishwasher temperature-sensitive tape.
- The PERMIT HOLDER shall notify CONSUMERS by written notification of MAJOR FOOD ALLERGENS as an ingredient in unpackaged food items served or sold to the consumer.
- Class 1, 2, 3, and 4 food establishments will be realigned with the FDA’s risk classification system for food service establishments.
- In the near future, ALL food establishments will be required to *register* with the Connecticut Department of Public Health before permits can be renewed or issued by this Department.

Please be advised the information presented in this document only mentions some changes. We encourage you to work with our WHD inspectors and begin reviewing relevant information available on our website. We will continue to update you regularly with information as it becomes available.

For more information, please call the office at (203) 294-2065.

Thank you in advance for your patience and cooperation!

Respectfully,

*Vanessa Bautista*

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