



Attention Food Establishment Operator/Owner

As of **2/16/2023** the State of Connecticut has officially adopted the **2022 FDA Model Food Code**.

We encourage you to review the 2022 FDA Food Code, the summary of changes which can be found at the FDA website: <https://www.fda.gov/food/fda-food-code/food-code-2022>

Below are some of the changes for food service establishments in CT.

- Cold holding temperatures decreased from **45 degrees Fahrenheit** or below to **41 degrees Fahrenheit or below**.
- Hot holding temperatures changed from a minimum of **140 degrees Fahrenheit** to a minimum of **135 degrees Fahrenheit**.

Information on Certified Food Protection Managers. <https://www.crahd.info/food-safety>

- Qualified Food Operators (QFOs) became known as the **Certified Food Protection Managers**.
- Class II, III, & IV food establishments need to have trained **Certified Food Protection Managers**.
- **Certified Food Protection Managers** shall maintain an up to date certification from a CT DPH approved testing organization. The certificate must not expire.
- A **Certified Food Protection Manager** shall be on site during all hours of operation. However, an alternate with demonstrated level of knowledge may be the person in charge during “non-peak hours.”
- The new inspection report **does not provide a “pass or fail” number score**. Violations cited during inspections will be categorized that align with the risk of foodborne illness associated with the violation. You will have a specific time, in which a cited violation shall be resolved, and subject to re-inspection or verification. The time periods for compliance will also vary pending the risk.

CRAHD Inspectors will collaborate with you if you have any questions during future on-site inspections.