



Middletown Health Department

CT Department of Public Health
**Adoption of the FDA Model Food
Code**

Middletown Health Department

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Sanitarian/Acting Public Health Manager

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- Vacant - Public Health Sanitarian

Timeline of Events

- June 21, 2017 – Public Act 17-93, *An Act Concerning the Department of Public Health's Recommendation Regarding Adoption of the Model Food Code* goes into effect.
- Major change in the statute was new language to adopt the FDA Model Food Code to replace existing language in the CT Public Health Code.
- Legislation to pass Public Act 17-93 fully supported by the Connecticut Restaurant Association.
- Portions of Food Code were implemented in two stages: October 2017 & July 2018
- In the meantime, CT Certified Food Inspectors were required to complete over 60 hours of online and classroom training!

Benefits of Adopting FDA Food Code:

- Science based with a focus on prevention of foodborne disease
- Revised every 4 years based on recommendations resulting from the Conference of Food Protection
- Provides better uniformity and a “common language”

2022 FDA Food Code

2022 Food Code

U.S. Food and Drug Administration



Is my food business affected?

- Restaurants
- Delis
- Grocery Stores
- Concession Stands
- Caterers
- Temporary Food Vendors
- Itinerant Food Vendors
- School Cafeterias
- Nursing Homes
- Hospitals
- Daycares

When does it go into effect?

❖ October 1, 2017

- Maximum cold holding temperature of foods changes from:
45°F to 41°F
- Minimum hot holding temperature of foods changes from:
140°F to 135°F
- Food establishment classifications change to align with FDA risk categories

❖ February 17, 2023

- FDA Model Food Code becomes fully enforceable

Five Major Risk Factors Contributing to Foodborne Illness

Improper Holding Temperatures

Inadequate Cooking Temperatures

Contaminated Equipment

Food From Unsafe Sources

Poor Personal Hygiene

What are the major changes?

- ✓ Terminology
- ✓ Change in Food Classifications
- ✓ Change in Hot and Cold Holding Temperatures
- ✓ Expiration of Certified Food Protection Manager Certification
- ✓ Allowance for Variances

What are the major changes?

- ✓ Date Marking Requirements
- ✓ Procedure for Responding to Vomiting & Diarrhea Incidents
- ✓ Hot Water Dishmachine Temperature Indicators
- ✓ Registration with CT Department of Public Health
- ✓ Inspection Form / Ratings / Enforcement

What are the major changes?

- ✓ Major Food Allergens
- ✓ Consumer Advisory

Terminology

Current	New
Qualified Food Operator	Certified Food Protection Manager
Potentially Hazardous Food	Time/Temperature Control for Safety Food (TCS)

Changes to Food Classifications



Class 1

- Includes: most convenience store operations, coffee shops, ice cream shops
- Serves only commercially pre-packaged foods
- Prepares only non-TCS foods
(chocolates, cookies, breads, some cakes)
- Heats commercially processed TCS foods for hot holding (soups, sandwiches)

Class 2

- Includes: quick service / fast food operations
- Prepares, cooks and serves foods immediately, or hot held for a specified length of time
- Prepares Hot and Cold Deli Sandwiches
- **No cooling of TCS foods allowed**

Class 3

- Includes most full service restaurants
- Extensive menu and handling of raw ingredients
- Complex preparation: cooking, cooling, reheating for hot holding
- Does not serve a highly susceptible population, or engage in specialized food processing

Class 4

- Serves a **highly susceptible population**
- Includes: pre-schools, child and adult day care, hospitals, nursing homes
- Also includes places conducting specialized processes such as acidification, smoking, curing, and reduced oxygen packaging

Highly Susceptible Population

Means PERSONS who are more likely than other people in the general population to experience foodborne disease because they are:

(1) Immunocompromised; preschool age children, or older adults; and

(2) Obtaining FOOD at a facility that provides services such as custodial care, health care, or assisted living, such as a child or adult day care center, kidney dialysis center, hospital or nursing home, or nutritional or socialization services such as a senior center.

Highly Susceptible Population

Section 3-801

- Prepackaged and unpackaged juice requirements for children ages 9 or under in schools and daycares.

Substitution for pasteurized eggs

- Pasteurized eggs or eggs products shall be substituted for raw eggs in the preparation of foods such as Caesar salad, hollandaise sauce, mayonnaise, meringue, and eggnog

Highly Susceptible Population

Section 3-801

Substitution for pasteurized eggs

- For recipes in which more than 1 egg is broken and eggs are combined

Exceptions:

- Eggs are cooked immediately per customer order (e.g omelette, scrambled eggs)
- Used in foods such as cookies, cakes, muffins and breads

Highly Susceptible Population

Section 3-801

Prohibition of service of raw or undercooked foods

- No service of raw foods such as raw fish, raw shellfish, and steak tartare.
- No service of lightly cooked meats such as fish, rare steak, and sunny side up eggs.
- No service of raw seed sprouts.

Highly Susceptible Population

Section 3-801

Prohibited re-service of food:

- *Food may not be re-served under the following conditions:*

(1) Any FOOD served to patients or clients who are under contact precautions in medical isolation or quarantine, or protective environment isolation may not be re-served to others outside.

(2) Packages of FOOD from any patients, clients, or other CONSUMERS should not be re-served to PERSONS in protective environment isolation.

Temperature Requirements



Hot and Cold Holding Temperatures of TCS Foods

COLD HOLDING TEMPERATURE

Current CT Food Code	New Food Code
45°F	41°F

HOT HOLDING TEMPERATURE

Current CT Food Code	New Food Code
140°F	135°F

WENT INTO EFFECT ON OCTOBER 1st, 2017 !

Certified Food Protection Manager



Certified Food Protection Manager

- Formerly known as “Qualified Food Operator” or “Designated Alternate”
- Required for Class 2, 3, and 4 food establishments
- Must possess a valid certificate from an approved testing organization (**Expiration dates matter**)

Certified Food Protection Manager

- Maintain such certification on file at the food establishment and provide such certification to the food inspector upon request
- Be a full-time employee, and assigned as the certified food protection manager to only one food establishment.

Person In Charge

- Means the individual present at the food establishment who is responsible for the operation at the time of inspection.
- Can demonstrate knowledge by:
 - Having no Priority Item violations during the inspection
 - Be a Certified Food Protection Manager
 - Responding correctly to the inspector's questions as they relate to the specific food operation.

Alternate Person In Charge

Per Connecticut Regulations:

- The owner or manager of each class 2, 3 and 4 food establishments shall appoint an alternate person to be in charge, when the person in charge cannot be present.
- The alternate person in charge shall only be utilized during non-peak hours of operation, such as an overnight shift in which no more than two employees are on-site, and there is limited or no food preparation taking place.

Alternate Person In Charge

- Such appointment shall be in writing on a form prescribed by the commissioner.
- The alternate person in charge shall demonstrate the same knowledge as the CFPM

Approved Certified Food Protection Manager Testing Organizations

1. ServSafe®

National Restaurant Association (NRA)

Phone: 1-800-765-2122

Website: www.servsafe.com

Exam Name: *ServSafe Food Protection Manager Exam*

233 South Wacker Drive, Suite 3600

Chicago, IL 60606

2. National Registry of Food Safety Professionals/Environmental Health Testing

Phone: 1-800-446-0257

Contact: Customer.Service@nrfsp.com

Website: www.nrfsp.com

Exam Name: *Certified Food Safety Manager Exam*

6751 Forum Drive, Suite 220

Orlando, FL 32821

3. 360training.com®

Phone: 1-888-360-8764

Contact: Enrollment.Advisor@360training.com

Website: www.360training.com or <https://www.360training.com/food-beverage-programs/food-manager-certification/connecticut-food-safety-manager-certification>

Exam Name: *Learn2Serve Food Protection Manager Certification Exam*

6801 N. Capital of Texas Hwy., Suite 150

Austin, TX 78731

4. AboveTraining, Inc dba StateFoodSafety

Phone: 1-801-494-1416

Website: www.statefoodsafety.com

Exam Name: *StateFoodSafety Certified Food Protection Manager Exam*

711 Timpanogos Pkwy Bldg M, Ste 3100

Orem, UT 84097

5. The Always Food Safe, LLC

Phone: 1-844-312-2011

Website: <https://alwaysfoodsafes.com>

Exam name: Food Protection Manager Exam

899 Montreal Circle

St. Paul, MN 55102

CERTIFIED PROFESSIONAL FOOD MANAGER

Designation Has Been Conferred Upon

[Redacted Name]



Who has met all the professional requirements for certification in food service safety and sanitation.

Provided by:

 **PremierFoodSafety.**
Protecting people's lives for over 35 years
1-800-676-3121
www.PremierFoodSafety.com



Exam 1621 Recognized By Conference For Food Protection

Ryan M. McMillion

Ryan McMillion, Client Services Manager

Prometric | 7941 Corporate Drive, Nottingham, MD 21236 | 800.624.2736

Certificate No: [Redacted]

Exam Date: 06/02/16

Test Code: 6203041621

Expires on: 06/02/21

EXAM FORM NO. 10418

CERTIFICATE NO. _____

Student Name
Class Number
Exam Date
Expiration Date
Instructor Name
Sponsor Name
Exam Location
Exam Form Name

Overall Point Score
Overall % Score
Passing % Score
Status

ServSafe® CERTIFICATION

TO _____

Domain Names
Implement Food S
Employee Hygien
Receipt, Storage,
Food Prep, Displ
Compliance with

for successfully completing the standards set forth for the ServSafe **Food Protection Manager Certification Examination**, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

03/14/2015

DATE OF EXAMINATION

03/14/2020

DATE OF EXPIRATION

Local laws apply. Check with your local regulatory agency for recertification requirements.

To have a certificate reprint
website at ServSafe.com
under the **Students** tab.

©2014 National Restaurant Association
14013002



Sherman L Brown

Sherman Brown
SVP, National Restaurant Association Solutions

ServSafe
National Restaurant Association
ServSafe
CERTIFICATION

For successfully completing the
Foundation for the
Date of Exa

Date of Ex
Local laws apply
©2014 National Restaurant Association
reserved. ServSafe
Restaurant Association
the National F

National Restaurant Association Educational Foundation (NRAEF). All rights reserved. ServSafe is a registered trademark of the NRAEF, used under license by National Restaurant Association Solutions, LLC. The ServSafe logo appearing next to ServSafe is a trademark of the National Restaurant Association.

In accordance with Maritime Labour Convention 2006, Resolution ADM N 068-2013 (Regulation 3.2, Standard A3.2) of the Maritime Labour Convention, 2006.

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v.1401

Contact us with questions at 175 W Jackson Blvd. Ste 1500, Chicago, IL 60604 or ServSafe@restaurant.org.

Not Approved Certificate for CFPM



Variations

- Food establishments may request a variance for any provisions in the Food Code.
- Variance requests are reviewed and approved by the CT Department of Public Health.
- Local Health Departments can approve special processes such as sous vide, cook-chill, and acidification of sushi rice.

Date Marking



Date Marking Requirements

- **Beginning July 1, 2018:**
- Applies to refrigerated, ready-to-eat, TCS Foods, that are held for more than 24 hours
- Label food for content and date (or day) by which the food shall be consumed
- Use all refrigerated, ready-to-eat foods within 7 days or discard
- The day of preparation counts as Day 1
- Examples include cooked pasta, chili, soup

Responding to Vomiting and Diarrheal Events

The 2022 FDA Food Code (Section 2-501.11) requires that food establishments have written procedures for employees to follow when responding to vomiting and diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment.

Purpose

- To protect staff and guests from contact with bodily fluids.
- High potential for the spread of harmful pathogens (e.g. Norovirus) from aerosolized particles.

Plan Development

Things to consider when developing your plan:

- Containment and removal of any discharges.
- Cleaning and sanitizing surfaces in exposure area.
- Evaluation for disposition of food that may be affected.
- Availability of effective disinfectants, personal protection equipment and equipment needed to properly clean and disinfect.
- Disposal of vomitus or fecal matter and tools needed.
- Training of the employees on proper use of personal protection equipment.
- Training on use of specified disinfectants.

Plan Development, continued

- Segregation of the area that may have been contaminated to minimize the risk of exposure.
- Exclusion and restriction of ill employees to minimize the risk of disease transmission.
- Prompt removal of ill customers and others.
- When to implement the plan.

What Should a Clean-up Kit Include?

- Personal Protective Equipment (PPE)
 - Disposable nitrile or non-latex gloves
 - Face and eye shields
 - Disposable apron
 - Shoe covers
 - Hair covers
- Absorbent powder to solidify or gel debris (baking soda, kitty litter or Red Z powder)
- Scoop and/or scraper to remove the absorbent material – preferably disposable

What Should the Clean-up Kit Include? (Continued)

- Disinfectant that is EPA-Registered and effective against norovirus
- Disposable paper towels
- Large plastic bags with twist tie closure



GUIDANCE FOR CLEANING PROCEDURES

- Put on the proper personal protective equipment
- Clear the immediate area (30ft).
- Cover the spill with absorbent powder or disposable towels to soak up the fluid.
- Scoop up the solidified powder or soaked towels, and place them in a sealable plastic bag. Remove all vomit/feces and other debris from the surface.

GUIDANCE FOR DISINFECTING PROCEDURES

- Wipe up any residue with paper towels and dispose into a sealable bag.
- Apply disinfectant and allow to sit for manufacture's recommended time.
- Disinfect any cleaning equipment that was used in order to prevent spreading harmful microorganisms to other areas of the facility.
- Remove PPE and place into plastic trash bag. Twist tie shut garbage bag and dispose into dumpster.
- Disinfect all restrooms.
- Wash hands thoroughly with soap and water.

POROUS SURFACES

- Chlorine can discolor carpets, draperies, upholstered furniture, and wood surfaces; use a disinfectant that will not harm the material.
- Steam clean at 158° F to 170° F for five minutes or 212° F for one minute.
- DO NOT VACUUM, particles may become airborne.
- Machine wash items
 - Use pre wash cycle, then regular wash with detergent.
 - Dry at a minimum temperature of 170° F.

Hot Water Sanitizing Dish Machine -Temperature Indicator

- Must provide an “irreversible registering temperature indicator” for measuring utensil surface temperature
- “Lollipop” or “Waterproof Min/Max Thermometer”
or
- Dishwasher temperature sensitive tape

Hot Water Sanitizing Dish Machine -Temperature Indicator

- Must reach at least **180°F** on dishmachine temperature gauge.
- Must reach at least **160°F** with Temperature Indicator





Temp ▶ Rite. 8751

Date:

Fecha _____

Emp: _____

Empleado

**PASS WHEN BLUE
BAR TURNS ORANGE**

ES ACEPTABLE CUANDO LA BARRA
AZUL CAMBIA A COLOR NARANJA

← 160°F / 71°C



MAX
TEMP
162.3°F

CURRENT
TEMP
72.5°F

DishTemp
Plate Simulating
Dishwasher Tester





Food Allergens

3-602-12 (C)

The PERMIT HOLDER shall notify CONSUMERS by written notification of the presence of MAJOR FOOD ALLERGENS as an ingredient in unPACKAGED FOOD items that are served or sold to the CONSUMER.

Food Allergens

Section 3-602-12 (C)

Written notification can be provided in many forms such as:

- physical or electronic means
 - brochures, deli case or menu notifications
 - label statements
 - table tents
 - placards
 - or other effective written means

Food Allergens

“The Big 9”

- Milk
- Egg
- Fish (such as bass, flounder, or cod)
- Crustacean shellfish (such as crab, lobster, or shrimp)
- Tree nuts (such as almonds, pecans, or walnuts)
- Wheat
- Peanuts
- Soybeans
- **Sesame**

Consumer Advisory

Section 3.603.11

...if an animal FOOD such as beef, EGGS, FISH, lamb, milk, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens...

...the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER...

Consumer Advisory Disclosure

DISCLOSURE shall include:

- (1) A description of the FOODS, such as “oysters on the half shell (raw oysters),” “raw-EGG Caesar salad,” and “hamburgers (can be cooked to order)” or

- (2) Identification of the FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

Consumer Advisory Reminder

- REMINDER is a footnote on the menu that states one of the following:
 - (1) Regarding the safety of these items, written information is available upon request; or
 - (2) Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; or
 - (3) Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.

Consumer Advisory Examples

Menu Example A

Salads

Grilled Chicken Salad

Cobb Salad

Caesar Salad (contains raw egg)*

Hamburgers (Cooked to Order)*

Cheeseburger

Bacon Deluxe Burger

Ultimate BBQ Burger

Disclosure

(Displayed at the bottom of the page)

Reminder

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Consumer Advisory Examples

MENU

Garden Salad

Chef's Salad

Caesar Salad (contains raw eggs)

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Food Establishment Registration with CT DPH

- All food establishments required to register with the Department of Public Health (DPH) before a permit or license can be issued by the local health department.
- Still in the works, but will most likely be an online portal developed by DPH

New Inspection Form

FDA Food Code 2022

Annex 7: Model Forms, Guides, and Other Aids

Form 3-A

Food Establishment Inspection Report				Page ____ of ____	
As Governed by State Code Section XXX.XXX		No. of Risk Factor/Intervention Violations		Date	
Do Good County		No. of Repeat Risk Factor/Intervention Violations		Time In	
12344 Any Street, Our Town, State 11111		Score (optional)		Time Out	
Establishment	Address	City/State	Zip Code	Telephone	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R					
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation					
Compliance Status			Compliance Status		
COS			R		
Supervision					
1	IN OUT N/A	Person in charge present, demonstrates knowledge, and performs duties.			
2	IN OUT N/A	Certified Food Protection Manager			
Employee Health					
3	IN OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	IN OUT	Proper use of restriction and exclusion			
5	IN OUT	Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices					
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco products use			
7	IN OUT N/O	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
8	IN OUT N/A	Hands clean & properly washed			
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	IN OUT	Adequate handwashing sinks properly supplied and accessible			
Approved Source					
11	IN OUT	Food obtained from approved source			
12	IN OUT N/A N/O	Food received at proper temperature			
13	IN OUT	Food in good condition, safe, & unadulterated			
14	IN OUT N/A N/O	Required records available: molluscan shellfish identify parasite destruction			
Protection from Contamination					
15	IN OUT N/A N/O	Food separated and protected			
16	IN OUT N/A	Food-contact surfaces, cleaned & sanitized			
GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					
Mark "X" in box if numbered item is not in compliance. Mark "X" in appropriate box for COS and/or R. COS=corrected on-site during inspection. R=repeat violation					
COS			R		
Safe Food and Water			Proper Use of Utensils		
30		Pasteurized eggs used where required	43		In-use utensils, properly stored
31		Water & ice from approved source	44		Utensils, equipment & linens properly stored, dried, & handled
32		Variance obtained for specialized processing methods	45		Single-use/single-service articles properly stored & used
Food Temperature Control			46		Gloves used properly
33		Proper cooling methods used, adequate equipment for temperature control	Utensils, Equipment and Vending		
34		Plant food properly cooked for hot holding	47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used
35		Approved thawing methods used	48		Warewashing facilities installed, maintained, & used, test strips
36		Thermometers provided & accurate	49		Non-food contact surfaces clean
Food Identification			Physical Facilities		
37		Food properly labeled, original container	50		Hot & cold water available; adequate pressure
Prevention of Food Contamination			51		Plumbing installed, proper backflow devices
38		Insects, rodents, & animals not present	52		Sewage & waste water properly disposed
39		Contamination prevented during food preparation, storage & display	53		Toilet facilities: properly constructed, supplied, & cleaned
40		Personal cleanliness	54		Garbage & refuse properly disposed; facilities maintained
41		Mopping cloths properly used & stored	55		Physical facilities installed, maintained, & clean
42		Washing fruits & vegetables	56		Adequate ventilation & lighting; designated areas used
Person in Charge (Signature)			Date:		

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

New Inspection Form

- Focuses on risk factors that are likely to cause foodborne illness
- No more numerical scores!
- Violations are divided in to: Priority, Priority Foundation, and Core Violations

Five Major Risk Factors Contributing to Foodborne Illness

Improper Holding Temperatures

Inadequate Cooking Temperatures

Contaminated Equipment

Food From Unsafe Sources

Poor Personal Hygiene

Current versus New Inspection Form

Current	New
Focuses on Risk Factor Violations	Focuses on Risk Factor Violations
Checklist indicates compliance status of risk factors (IN, OUT, N/O, N/A)	Checklist indicates compliance status of risk factors and interventions (IN, OUT, N/O, N/A)
Demerits range from 1 – 4 points, based on risk factor	No numerical demerits. Risk level divided into 3 categories: Priority, Priority Foundation, and Core.
Failed inspection = score below 80, or any one 4-point violation	No pass/fail
Failed inspection means that a re-inspection must take place in 2 weeks	Corrective action date based on risk level

Priority Item

- Contributes directly to the elimination, prevention or reduction to an acceptable level
- Hazards associated with foodborne illness

Examples:

Employee working while ill

Employee not washing hands properly

Improper reheating, cold/hot holding, cooling

Cross Contamination

Priority Foundation Item

- Supports, facilitates or enables one or more PRIORITY ITEMS

Examples

Person-in-charge (PIC) not present

Employee washing hands in a food preparation sink

Unclean food contact surfaces

Foods not date marked

Chemical bottles not labeled

Core Item

- Relates to general sanitation, facilities or structures, equipment design, or general maintenance

Examples

Unclean non-food contact surfaces

Light bulbs shielded

Floor, wall, or ceiling not easily cleanable

Timelines for Corrective Action

- **Priority Item** – 72 hours after the inspection
- **Priority Foundation Item** – 10 calendar days
- **Core Item** – no later than 90 calendar days

Goal is to correct violations on-site



City of Middletown
Department of Health
245 deKoven Drive
Middletown CT 06457

FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Restaurant
1 Main St.
Middletown, CT 06457

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Inspector</u>
D73FD	1/31/23	11:42 AM 12:33 PM	Routine	K.Elak
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Client Type</u>	
	3	TPHC		

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection **Repeat Violations Highlighted in Yellow**

Supervision	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served, reconditioned & unsafe foods	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18. Proper cooking time & temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	21. Proper hot holding temperatures	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean & properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	24. Time as a Public Health Control; procedures & records		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations	IN	OUT	NA	NO	COS
11. Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
13. Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	27. Food additives: approved & properly used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite destruction,	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Toxic substances properly identified, stored & used	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		43. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
31. Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		44. Utensils, equip. & linens: property stored, dried & handled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
32. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		45. Single-use/single-service articles: property stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly	IN	OUT	NA	NO	COS
33. Proper cooling methods used; adequate equip. for temp. control	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Utensils, Equipment and Vending					
34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		47. All contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		48. Warewashing facilities: installed, maintained & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
36. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		49. Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities					
37. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		50. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
38. Insects, rodents & animals not present		2	<input checked="" type="checkbox"/>	<input type="checkbox"/>		52. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
39. Contamination prevented in prep, storage & display	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		53. Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
40. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		54. Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
41. Wiping cloths; properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		55. Physical facilities installed, maintained & clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
42. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		56. Adequate ventilation & lighting; designated areas use	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
						60. Connecticut additional regulations.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of Connecticut Food Code or FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, or dispose of unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.

Inspector

K.Elak

PIC

Priority	Pf	Core	Repeat	Risk Factor	Good Retail
6	3	3	2	9	3

Follow Up Required: Y Follow Up Date: 2/8/2023

FOOD SAFETY INSPECTION REPORT

Page Number

3

Restaurant
1 Main St.
Middletown, CT 06457

Inspection Number
D73FD

Date
1/31/23

Time In/Out
11:42 AM
12:33 PM

Inspector
K.Elak

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Adequate handwashing sinks properly supplied and accessible

10 5-205.11 Using a Handwashing Sink - -

Pf Hand washing sink was obstructed by buckets. Hand washing sinks must be accessible at all times. *Code: A handwashing facility shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.*



FOOD SAFETY INSPECTION REPORT

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4

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Inspection Number
D73FD

Date
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Time In/Out
11:42 AM
12:33 PM

Inspector
K.Elak

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

16 **4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. - Kitchen -**

COS Pr Chlorine sanitizer solution was < 50 ppm. Staff discarded sanitizer solution and prepared a new bucket. New bucket was within acceptable range. *Code: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the*



22

3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Kitchen -

COS

Pr The temperature of the tuna in the reach-in cooler was 48.2 degrees. Tuna was disposed of. *Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*



City of Middletown - Department of Health - (860) 638-4972

23

3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - -

Pf Prepared salads for sale in open air cooler were not date marked. All items prepared on sight and held on sight for more than 24 hours must be properly date marked, labeled, and list allergens. *Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.*



88

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Bodily fluid clean up kit. -



FOOD SAFETY INSPECTION REPORT

Page Number

9

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11:42 AM

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Inspector

K.Elak

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Reach-in Cooler	tuna		48.2 °F
Retail Area	Reach-in Cooler	Chocolate Milk		51.4 °F
Kitchen	Cold Food Well	Salad Dressing		38.7 °F
Kitchen	Walk-in Cooler	Cooked Chicken		37.5 °F
Kitchen	Steam Table	Chicken Tacquito		118.2 °F

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.

Notes

All permits and certifications correctly posted.
PIC had signed employee reporting agreements available for inspector.
PIC had pest control reports available to inspectors.
Staff all wearing hats and gloves as appropriate.

A few priority violations were observed but were quickly addressed by staff. Remaining violations must be addressed before 1/8/23. A re-inspection will occur on or after this date to address outstanding violations.



Contact Us

FoodCodeQuestions@MiddletownCT.Gov

