

Table of Contents

SECTION 4

FOOD SERVICE REGULATIONS

4.1.	<u>PURPOSE OF FOOD SERVICE REGULATIONS</u> .....	4 - 1
	4.1.1. <u>DEFINITIONS</u> .....	4 - 1
	4.1.1.A. <u>FOOD SERVICE PERMIT</u> .....	4 - 1
	4.1.1.B. <u>FOOD SERVICE ESTABLISHMENT</u> .....	4 - 1
	4.1.1.C. <u>TEMPORARY FOOD ESTABLISHMENT</u> .....	4 - 2
	4.1.1.D. <u>CATERER</u> .....	4 - 2
	4.1.1.E. <u>MOBILE FOOD VENDOR/ITINERANT FOOD</u> <u>VENDOR</u> .....	4 - 2
	4.1.1.F. <u>SEASONAL LICENSE</u> .....	4 - 2
	4.1.1.G. <u>NSF</u> .....	4 - 2
	4.1.1.H. <u>FOOD SERVICE LICENSE</u> .....	4 - 3
	4.1.1.I. <u>QFO</u> .....	4 - 3
4.2.	<u>LICENSES</u> .....	4 - 3
	4.2.1. <u>ISSUANCE AND TERM</u> .....	4 - 4
4.3.	<u>FOOD SERVICE ESTABLISHMENT LICENSE APPLICATION PROCEDURE</u> .....	4 - 5
	4.3.1. <u>NEW APPLICATIONS</u> .....	4 - 5
	4.3.2. <u>RENEWAL</u> .....	4 - 6
	4.3.2.a. <u>QFO REQUIREMENTS</u> .....	4 - 6
	4.3.2.a.1. <u>APPROVED TESTING FOR QUALIFIED FOOD</u> <u>OPERATOR</u> .....	4 - 6
	4.3.2.a.2. <u>WAIVER TO APPROVED TESTING FOR QUALIFIED</u> <u>FOOD OPERATOR</u> .....	4 - 6
	4.3.2.a.2.a. <u>DOCUMENTATION OF EDUCATION AND</u> <u>TRAINING</u> .....	4 - 7
4.4.	<u>INSPECTIONS</u> .....	4 - 8
	4.4.1. <u>REINSPECTIONS</u> .....	4 - 8
	4.4.2. <u>RIGHT OF ENTRY TO INSPECT</u> .....	4 - 8
	4.4.3. <u>SUSPENSION OR REVOCATION</u> .....	4 - 9
	4.4.4. <u>DENIAL OF LICENSE</u> .....	4 - 9
	4.4.5. <u>EXEMPTION FROM CLOSURE ALLOWED</u> .....	4 - 10
	4.4.6. <u>APPEAL</u> .....	4 - 10
4.5.	<u>FEE SCHEDULE AND CRITERIA</u> .....	4 - 10
4.6.	<u>PLAN REVIEW</u> .....	4 - 11

4.6.1.	<u>PLANS REQUIRED</u>	4 - 11
4.6.2.	<u>PLAN REVIEW FEE SCHEDULE</u>	4 - 12
4.6.3.	<u>MENU</u>	4 - 12
4.6.4.	<u>PREOPERATIONAL INSPECTION</u>	4 - 12
4.7.	<u>GENERAL FOOD SERVICE FACILITY REQUIREMENTS</u>	4 - 12
4.7.1.	<u>FINISH MATERIALS</u>	4 - 12
4.7.2.	<u>FLOOR WALL JUNCTURE</u>	4 - 13
4.7.3.	<u>SINKS</u>	4 - 13
4.7.3.1.	<u>HAND WASHING</u>	4 - 13
4.7.3.2.	<u>HAND WASHING SINKS IN REST ROOMS</u>	4 - 13
4.7.3.3.	<u>THREE COMPARTMENT SINK</u>	4 - 13
4.7.3.4.	<u>FOOD UTILITY/VEGETABLE SINK</u>	4 - 14
4.7.3.5.	<u>MOP SINK</u>	4 - 14
4.7.4.	<u>INDIRECT CONNECTIONS AND DRAINS</u>	4 - 14
4.7.4.1.	<u>INDIRECT CONNECTIONS</u>	4 - 14
4.7.4.2.	<u>FLOOR DRAINS</u>	4 - 14
4.7.4.3.	<u>OVERHEAD PLUMBING</u>	4 - 15
4.7.5.	<u>GREASE TRAPS (GREASE INTERCEPTORS)</u>	4 - 15
4.7.5.1.	<u>GREASE TRAP - CLEANING</u>	4 - 15
4.7.6.	<u>VENTILATION HOODS</u>	4 - 15
4.7.7.	<u>THERMOMETERS</u>	4 - 15
4.7.8.	<u>ICE MACHINES</u>	4 - 15
4.8.	<u>UTILITIES</u>	4 - 16
4.8.1.	<u>WATER - PRIVATE SOURCE</u>	4 - 16
4.8.1.A.	<u>WATER SOFTENERS</u>	4 - 16
4.8.2.	<u>SEWAGE</u>	4 - 16
4.8.3.	<u>REFUSE STORAGE</u>	4 - 17
4.9.	<u>FOOD STORAGE</u>	4 - 17
4.9.1.	<u>SHELVING FOR WALK-INS</u>	4 - 17
4.9.2.	<u>DRY STORAGE</u>	4 - 17
4.9.3.	<u>CUSTOM BUILT SHELVES</u>	4 - 17
4.10.	<u>WASHING</u>	4 - 17
4.10.1.	<u>UTENSILS</u>	4 - 17
4.10.2.	<u>CHEMICALS AND TEST KITS REQUIRED</u>	4 - 17
4.11.	<u>OTHER EQUIPMENT SPECIFICATIONS</u>	4 - 19
4.11.1.	<u>NSF LISTED EQUIPMENT</u>	4 - 19
4.11.2.	<u>CUSTOM BUILT - NSF MANUFACTURER</u>	4 - 19
4.11.3.	<u>CUSTOM BUILT - NON-NSF MANUFACTURER</u>	4 - 19
4.11.4.	<u>EQUIPMENT LOCATION</u>	4 - 19
4.11.5.	<u> AISLES AND WORKING SPACE</u>	4 - 20

4.12.	<u>ELECTRICAL/LIGHTING</u> .....	4 - 20
4.13.	<u>TOILET FACILITIES AND DRESSING ROOMS</u> .....	4 - 20
4.14.	<u>FOOD PROTECTION AND HANDLING</u> .....	4 - 21
4.14.1.	<u>POTENTIALLY HAZARDOUS FOOD</u> .....	4 - 21
4.15.	<u>BUFFET REQUIREMENTS/SALAD BARS/RETAIL STORES</u> .....	4 - 21
4.15.1.	<u>CONSTRUCTION STANDARDS</u> .....	4 - 21
4.15.2.	<u>TEMPERATURE CONTROL</u> .....	4 - 22
4.15.3.	<u>SALAD BAR DESIGN</u> .....	4 - 22
4.15.4.	<u>SALAD BAR REFRIGERATION</u> .....	4 - 23
4.15.5.	<u>SERVING UTENSILS</u> .....	4 - 23
4.15.6.	<u>TAKE-OUT CONTAINERS/UTENSILS</u> .....	4 - 23
4.15.7	<u>PROCESS/PREPARATION AREA</u> .....	4 - 23
4.16.	<u>ITINERANT EATING AND DRINKING ESTABLISHMENTS, TEMPORARY, SEASONAL OR SPECIAL FOOD SERVICE</u> .....	4 - 23
4.16.1.	<u>MOBILE FOOD DISTRIBUTION ONLY</u> .....	4 - 23
4.16.2.	<u>REQUIREMENTS</u> .....	4 - 23
4.16.3.	<u>FOOD PREPARATION - FIXED LOCATION - TEMPORARY BASIS ONLY</u> .....	4 - 25
4.16.4.	<u>MOBILE FOOD - PREPARATION ON VEHICLE</u> .....	4 - 27
4.16.5	<u>TWO WHEEL HOT DOG CARTS</u> .....	4 - 29
4.16.5.1.	<u>REQUIREMENTS</u> .....	4 - 29
4.17.	<u>CATERER</u> .....	4 - 31
4.17.1.	<u>REQUIREMENTS</u> .....	4 - 31
4.17.2.	<u>FOOD TO BE PROTECTED DURING TRANSIT</u> .....	4 - 31
4.17.3.	<u>FOOD CONTAINERS, EQUIPMENT, SILVERWARE, UTENSILS, LINEN TO BE PROTECTED DURING TRANSIT</u> . . . . .	4 - 32
4.17.4.	<u>RECIPROCAL LICENSING</u> .....	4 - 32
4.17.5.	<u>VIOLATION</u> .....	4 - 32
4.17.6.	<u>NOTICE OF EVENT</u> .....	4 - 33
4.17.7.	<u>OUT OF STATE CATERERS</u> .....	4 - 33
4.18.	<u>HOME KITCHENS</u> .....	4 - 33
4.19.	<u>BULK FOOD - RETAIL FOOD STORES</u> .....	4 - 34
4.19.1.	<u>POTENTIALLY HAZARDOUS FOOD</u> .....	4 - 34
4.19.2.	<u>EASILY ADULTERATED FOODS</u> .....	4 - 34
4.19.3.	<u>SEMI-SOLID FOODS</u> .....	4 - 35
4.19.4.	<u>NON-POTENTIALLY HAZARDOUS FOODS</u> .....	4 - 35
4.19.5.	<u>FOODS REQUIRING FURTHER PREPARATION</u> .....	4 - 35
4.19.6.	<u>NON-FOOD ITEMS</u> .....	4 - 35
4.19.7.	<u>CONTAINERS</u> .....	4 - 35

4.19.8.	<u>DISPENSING UTENSILS</u> .....	4 - 36
4.19.9.	<u>INSTRUCTIONS</u> .....	4 - 36
4.20.	<u>FOOD PROTECTION DURING EMERGENCIES</u> .....	4 - 36
4.20.1.	<u>COMMUNICABLE DISEASE INFECTIONS</u> .....	4 - 37
4.21.	<u>EXAMINATION, EMBARGO AND CONDEMNATION OF FOOD</u> .....	4 - 37
4.21.1.	<u>EXAMINATION</u> .....	4 - 37
4.21.2.	<u>EMBARGO/HOLD ORDER</u> .....	4 - 37
4.21.3.	<u>CONDEMNATION</u> .....	4 - 38



SANITARY CODE  
NORTH CENTRAL DISTRICT HEALTH DEPARTMENT

SECTION 4

FOOD SERVICE REGULATIONS

4.1. PURPOSE OF FOOD SERVICE REGULATIONS

The purpose of the Food Service Regulations Section within the "Sanitary Code" is to protect the public's health, to prevent the spread of disease and to promote good health through education and prevention.

4.1.1. DEFINITIONS

4.1.1.A. FOOD SERVICE PERMIT

"Food Service Permit" shall mean a license issued for a use within strict confines of a stated time or type of activity. Permits are of a temporary nature and in no case exceed ninety (90) days in duration. Types of permits include (a) a thirty (30) day temporary permit for a new food service establishment, (b), a temporary food service permit for a fair, carnival, or the like, not exceeding fourteen (14) days, or (c) a 90 day temporary permit issued as the result of a transfer of ownership providing the new owner time to make changes and modifications to the establishment to bring it into compliance with the Sanitary Code and the Connecticut Public Health Code.

4.1.1.B. FOOD SERVICE ESTABLISHMENT

An individual restaurant, coffee shop, cafeteria, short order café, tavern, luncheonette, sandwich stand, soda fountain, fast food establishment, temporary food establishment, carnival food preparation or service booth or kiosk, and any and all other eating or drinking establishments as well as kitchens or other places in which food or drink is prepared for sale or service to the public on or off the premises excluding any food service establishment where only prepackaged food is

served in addition to the primary trade of beverage sales. (Amended 6/20/96)(Amended 8/2/93)

4.1.1.B.1 ESTABLISHMENTS WHICH SELL BEVERAGES  
SUPPLEMENTED ONLY BY PRE-PACKAGED FOODS NOT PREPARED  
ON THE PREMISES

A food service establishment with commercially pre-packaged foods and/or hot and cold beverages only. No preparation, cooking or hot holding of potentially hazardous foods is included except that commercially packaged pre-cooked foods may be heated and served in the original package within four (4) hours of heating.

Establishments such as cafes, bars, convenience stores, gas stations with beverage services, etc., where only pre-packaged foods are served.(Added 8/2/93)

4.1.1.C. TEMPORARY FOOD ESTABLISHMENT

A food service establishment, permanent or temporary in structure or design, movable or immovable, which operates for a temporary period of time at a single event, in a single location, not to exceed three (3) days during any permit period Said temporary period of time shall consist of consecutive days, counted from the first day of issuance. A temporary event that exceeds the three (3) day permit period at the same event will be charged \$25.00 per day for each additional day of operation. (Amended 7/1/94) (Amended 11/18/98)

4.1.1.C.1 Temporary Food Establishment

Effective November 1, 1999 temporary food event vendors must submit their application and pay the appropriate fee to the North Central District Health Department at least two (2) weeks prior to the date of the event, to allow enough time for processing of the application and verification of the information submitted. Failure to submit the application and fee at least two (2) weeks prior to the event may result in a \$50.00 fine or denial of a food service permit. (Added 11/18/98)

4.1.1.D. CATERER

A caterer is a person, firm, or corporation who operates or maintains within the District, a catering food service which involves the sale or distribution of food and drink prepared in bulk at one geographic location for service in individual portions at another location or which involves the preparation and service of food on public or private premises not under the ownership or control of the operator of the service.

4.1.1.E. MOBILE FOOD VENDOR/ITINERANT FOOD VENDOR

A mobile food vendor/itinerant food vendor is a person, firm or corporation who operates or maintains within the District an itinerant food vending business serving food or drink from any establishment or conveyance without a fixed location and without connections to water supply and sewage disposal systems.

4.1.1.F. SEASONAL LICENSE

A seasonal license shall mean a license issued for a use within strict confines of a stated time not to extend beyond six (6) months from the day of issuance.

4.1.1.G. NSF

"NSF" shall mean the National Sanitation Foundation.

4.1.1.H. Food Service License

"Food Service License" shall mean a document issued by the North Central District Health Department authorizing the person or business in whose name it is issued, permission to operate a food service establishment within the confines of the North Central District Health Department for a given period of time. This document shall not be transferrable from person to person, or business to business, and may be revoked at any time by the Director of Health for just cause. (Amended 6/20/96)



4.1.1.I. QFO

“Qualified food Operator” means a food operator employed in a full time position who has demonstrated a knowledge of safe food handling techniques. A full time position means thirty (30) hours per week or the number of hours per week that the food service establishment is open for business, whichever is less.

A qualified food operator will be required in those food service establishments designated as either a Class III or Class IV food service operation as defined in the Connecticut Public Health Code. (Amended 11/20/97)

4.2. LICENSES

No person, firm or corporation shall own, operate or maintain, within any city, town or political subdivision comprising the North Central District, any food service establishment or place where food or beverages are served to the public without a valid license or permit issued by the North Central District Health Department. Any person who knowingly or willfully owns, operates or maintains a food service establishment in violation of any of the sections of the "Sanitary Code" or without a valid current and non-revoked license or permit issued by the North Central District Health Department, shall be fined in accordance with Section 8.1, Fee Schedule and Criteria - Food Service. (Amended 6/20/96) (Amended 7/1/97) (Amended 5/5/03)

Each additional day of operation of violation after receipt of notice shall be considered a separate offense. In addition, said violation shall be considered sufficient grounds for the denial of a pending license or permit or subsequent license or permit applications by said violator until corrected. (Amended 6/20/96)

4.2.1. ISSUANCE AND TERM

Upon the issuance of an initial license as a "food service establishment" to a new applicant or establishment, the Director of Health shall sign the license and transmit same to the applicant in person or by mail, to the last known business or personal address of the applicant within seventy-two (72) hours following the

issuance of an initial license by the Director of Health. Said initial license shall be a temporary permit good for thirty (30) days. Such temporary permit shall be replaced with a regular license upon evidenced compliance of the establishment with Public Health Code and Sanitary Code requirements as determined by a District inspection at the end of the temporary permit period. Failure of the District to inspect the facility prior to the lapse of the temporary license shall automatically extend such license until the next inspection. Failure of the food service establishment to pass the District inspection with a score of at least eighty (80) with an absence of any four (4) demerit point items (based on Section 19-13-B42(t)(2) of the Public Health Code of the State of Connecticut) at the end of the temporary period, shall void the temporary permit and said food establishment shall be considered without license to operate and shall be immediately closed.

All food service establishment licenses shall expire not later than one (1) year after the date of issuance but in no case beyond the first October 31st following its issuance. The only strictly limited exception to this pertains to an exemption from paying an additional annual fee which may be granted by the Director of Health to any new food service establishment open less than thirty (30) days prior to October 31 and holding a valid temporary license on that date. Such food service establishment must comply in all other ways with the requirements of the Public Health Code, the North Central District Health Department Sanitary Code, and the General Statutes of the State of Connecticut and is subject to regulation, closure and/or loss of license as is any food service establishment for violations of statutes or codes listed above. (Amended 2/1/92)

#### 4.3. FOOD SERVICE ESTABLISHMENT LICENSE APPLICATION PROCEDURE

The Regulations of the "Sanitary Code" and any amendments thereto shall be enforced by the Director of Health of the North Central District Health Department or his duly authorized agent. The Director shall not issue a license for the operation or mainte-

nance of a food service establishment unless an application for such purpose has been duly filed in the office of the North Central District Health Department along with the appropriate fee. Said application and the food service establishment shall be in conformance in all respects with the provisions of this "Sanitary Code" as well as the Public Health Code of the State of Connecticut, including the requirements for a Qualified Food Operator. (Amended 11/20/97)

4.3.a. In the case of a transfer of ownership of an existing food service establishment to a new ownership, the establishment shall be brought into compliance with this Sanitary Code and the Connecticut Public Health Code by correcting all violations before a license to operate can be issued, including the requirements for a Qualified Food Operator. (Amended 11/20/97)

#### 4.3.1. NEW APPLICATIONS

In the case of a new food service establishment or a new licensee where renovation is contemplated or required, the District shall require a plan review prior to licensing (see requirements in Section 4.6. below).

#### 4.3.2. RENEWAL

An application for a license renewal (yearly license), accompanied by the appropriate fee, as specified in Section 8.1 of the Sanitary Code, shall be filed with the director of health before November 1<sup>st</sup> of each year. The owner or operator of any food service establishment who fails to comply with the requirements of this Section, or who operates a food service establishment without a valid license issued by the North Central District Health Department, shall be subject to penalties as specified in Section 8.1.1. of the Sanitary Code.(Amended 1/17/96) (Amended 5/5/03)

#### 4.3.2.a. QFO Requirements

Each person owning, operating or managing any food service establishment designated either as Class III or Class IV shall be a qualified food operator or shall employ on-site at least one (1) qualified food operator who is in a supervisory position at said establishment. Every Class III and Class IV food service establishment shall be in compliance with the requirement, effective August 1, 1997, as stated in the Connecticut Public Health Code, prior to their application for annual re-licensure being approved by the Director of Health. (Amended 11/20/97)

Section 4.3.2.a.(1) Approved Testing for Qualified Food Operator

A food operator may obtain their QFO certification by successfully passing a test administered by a testing organization approved by the State Health Department. Upon receipt, a copy of the course certificate issued to the individual must be sent to the Director of Health. (Amended 11/20/97)

Section 4.3.2.a.(2) Waiver to Approved Testing for Qualified Food Operator

This information is provided for those who request a waiver from testing to obtain qualified food operator (QFO) status.

Pursuant to Public Health Code Sections 19-13-B442(s)(6), 19-13-B48(j)(5), 19-13-B49(t)(5), in the absence of documentation that the Qualified Food Operator has passed a test administered by a testing organization approved by the Connecticut Department of Public Health, a signed statement must be provided by the owner/operator of the food service establishment in accordance with the requirements below. Application for a waiver shall be made on a form from the North Central District Health Department to the Director of Health. (Amended 11/20/97)

Section 4.3.2.a.(2)a. Documentation of Education and Training

The applicant must have completed training in food safety, provided as

a part of a formalized education program offered by an institution such as a college, university, community college, health department or district, technical or high school food service program, or culinary school

The director of health will require the following documentation: proof of attendance and successful completion (grade of “C” or better), supportive materials demonstrating how the course covered all the “elements of knowledge” and “demonstrable elements of competency” described in the Connecticut Public Health Code. Supportive materials may include items such as the course syllabus, textbook contents, and other such documentation deemed acceptable by the Director of Health in his or her discretion.

**and/or**

The preceding two (2) years of local health department food service inspections for the applicant’s establishment may be required by the director of health. Inspections with scores of 80 or above without any four (4) point items in violation having been cited will be reviewed for supplemental documentation.

In the case of a newly opened food service establishment, the director of health may require the preceding two (2) years of local health department food service inspections from the jurisdiction the owner/operator was operating under.

If the owner/operator has no preceding history of local health department food service inspections, the director of health may require the owner/operator to successfully pass one of the State Health Department approved courses/tests, at their own expense. (Amended 11/20/97)

#### 4.4. INSPECTIONS

The Director of Health, or his duly authorized agent, certified by the Commissioner of the State Department of Health Services, shall inspect each food service establishment and

shall make as many additional inspections and reinspections as are necessary for the enforcement of the Public Health Code and this "Sanitary Code" as well as for the protection of the public.

#### 4.4.1. REINSPECTIONS

Any establishment failing the regular inspection shall be reinspected within the time requirements of the Public Health Code and this Sanitary Code. Any food service facility failing more than one regularly scheduled inspection per license year (November 1 to October 31) shall be charged \$150.00 for each failure and subsequent reinspection. Such amount shall be due and payable by the time of the scheduled reinspection. Failure to pay this charge will result in immediate revocation of the Food Service License for the facility (see Section 8.1, Fee Schedule and Criteria - Food Service). (Amended 7/1/97) (Amended 5/5/03)

#### 4.4.2. RIGHT OF ENTRY TO INSPECT

The Director of Health or his duly authorized agent, after proper identification, shall be permitted to enter during business hours or at any other reasonable time, any food service establishment for the purpose of making inspections to determine compliance with this "Sanitary Code", and the Connecticut Public Health Code. The Director or his agent shall be permitted to examine the records of the establishment to obtain information pertaining to food and supplies purchased, received, used or proposed to be used and persons employed or proposed to be employed, but not including financial records.

#### 4.4.3. SUSPENSION OR REVOCATION

In the event the Director of Health or his duly authorized agent finds unsanitary or other conditions in the operation of a food service establishment which in his judgment constitutes an immediate and substantial hazard to the public health or a violation of this "Sanitary Code" or the Public Health Code, the Director may issue a written notice to the license holder or operator citing such condition,

specifying the corrective action to be taken, specifying the time period within which such corrective action shall be taken, and, if deemed necessary, order immediate correction. If correction is not made in the stated time, the license or permit shall be revoked and a written order issued to close the food service establishment.

Similarly, revocation may take place as a result of violation of Section 19-13-B42(u)(2) of the Public Health Code. Further, revocation may also take place for non-payment of reinspection fee under Section 4.4.1. of this Sanitary Code. (Amended 7/1/97)

#### 4.4.4. DENIAL OF LICENSE

The Director of Health may deny the license application of any person, firm or corporation for failure to comply with the provisions of this ordinance (Sanitary Code) and/or the Connecticut Public Health Code. Written notice of such denial shall be mailed to the applicant by registered or certified mail, return receipt requested, within seventy-two (72) hours following said denial, to the last known business or personal address of the applicant as noted in the application. Said written notice of the denial of the application shall consist of a clear and concise statement setting forth the reason or reasons for the denial. A copy of said notice shall be retained in the records of the North Central District Health Department.

#### 4.4.5. EXEMPTION FROM CLOSURE ALLOWED

If an establishment fails a reinspection for the reason that major equipment or renovation(s) required have not yet been accomplished, the licensee may, upon producing bona fide executed purchase orders or contracts related to the required corrections, request a temporary exemption to remain open based on a written agreement acceptable to the Director of Health stating the time by which the required improvements will be accomplished. Failure to live up to such agreement shall mean automatic forfeiture of the establishment's license and immediate closure.

#### 4.4.6. APPEAL

The owner or operator of a food service establishment aggrieved by a written notice described above and/or an order may, within forty-eight (48) hours after the receipt of such notice and/or order, appeal to the Director of Health who shall thereupon immediately examine the merits of such case and may vacate, modify or affirm such written notice or order. The owner or operator of a food establishment who is aggrieved by such action of the Director of Health may, within forty-eight (48) hours after the making of such decision, appeal to the Commissioner of Connecticut Department of Health Services who shall thereupon immediately notify the authority from whose order the appeal was taken and examine the merits of such case and may vacate, modify or affirm such action in accordance with such procedures as are set forth in the Public Health Code and the General Statutes of the State of Connecticut.

#### 4.5. FEE SCHEDULE AND CRITERIA

Each application for a license to operate and/or maintain a food service establishment, shall be filed on forms provided by the District, accompanied by a fee based on the criteria and fee schedule found in Section 8 of this "Sanitary Code" as amended.

#### 4.6. PLAN REVIEW

The proposed site for a new or renovated food establishment must have local zoning approval. Depending on the particular town, a food establishment may also require a site plan or special use permit approval from the local planning or planning and zoning commission. In addition, the applicant must meet the Fire Marshal's requirements, the State Building Code including all requirements for handicapped access, the requirements of the Connecticut Public Health Code and the requirements of the "Sanitary Code" of the North Central District Health Department.

Before any construction or renovation work is started at a food service facility, an approval for construction must be obtained from the building department, other appropriate agencies as may be listed above (not all inclusive), and the North Central District Health Department.

The initial plan review shall be accomplished in no more than twenty (20) working



days after submission with the appropriate fee and complete application form to the North Central District Health Department.

#### 4.6.1. PLANS REQUIRED

To obtain approval from the District, two (2) complete scaled floor plans (1" equals 2' or 1/4" = 1') of the facility must be submitted to the North Central District Health Department prior to construction. Included in the plan must be all pieces of equipment, counters, tables, shelving, cabinets, finish schedules, food preparation areas, dry storage areas, refrigeration, dish and other washing areas, mop storage areas, cleaning supply storage, trash storage, toilet rooms and employee personal belongings storage and any other data deemed relevant (including a detailing of the space set aside for dining) for the proposed use. This floor plan must include a detailed kitchen equipment layout with brand names and model numbers for intended table mounted and/or floor mounted equipment.

#### 4.6.2. PLAN REVIEW FEE SCHEDULE

There is a plan review fee required which shall be submitted with the proposed plan. The fee schedule for plan review can be found in Section 8. of this "Sanitary Code" as amended.

#### 4.6.3. MENU

A draft of the final menu shall be submitted with the plan of the facility to assist the District in determining the adequacy of the size of the kitchen to handle the proposed food production.

#### 4.6.4. PREOPERATIONAL INSPECTION

Whenever plans are required, the Director of Health or his authorized agent shall inspect the food service establishment prior to its opening to determine that the operation and the facility are in compliance with the approved plans and with the requirements of this Section 4. and the Public Health Code of the State of Connecticut.

## 4.7. GENERAL FOOD SERVICE FACILITY REQUIREMENTS

### 4.7.1. FINISH MATERIALS

The finish materials of the floors, walls and ceilings must be specified. The floors and walls must be washable, durable, non-absorbent, and stain resistant. In addition, the kitchen, dish washing and food preparation area, must also be finished in a light color. Washable, non-absorbent, light colored ceilings are also required. All materials must meet the requirements of the State Fire Code and the Connecticut Public Health Code. Rest room walls and floors must also be constructed of washable, durable, non-absorbent, and stain resistant materials up to a four foot minimum height.

**NOTE:** Fiberglass reinforced panels, ceramic tiles, stainless steel, or equivalent are required for the walls. Marlite-type or other "coated" panels, or paint shall not be allowed because they are not durable enough to withstand damage and/or repeated washings.

### 4.7.2. FLOOR WALL JUNCTURE

All floor/wall junctures must be sealed with non-porous, non-absorbent, washable cove molding.

### 4.7.3. SINKS

4.7.3.1. HAND WASHING - A hand washing sink with warm tempered water, soap and sanitary towels must be located directly in the food preparation area. Hot water must be maintained at a minimum temperature of 125°F. Hand wash sink(s) will be located in areas conveniently accessible to food handlers based on the characteristics of the activity in the area. Depending on the size of the food service facility and the location of the food preparation areas, more than one hand washing sink may be required. This sink shall be accessible to employees at all times.

4.7.3.2. HAND WASHING SINKS IN REST ROOMS - Hand washing sinks shall be placed in each rest room and in rest rooms for employees use shall have a sign placed above or immediately to the side of each sink requiring employees to wash their hands before leaving the bathroom to return to work. Soap and sanitary towels or hand drying equipment shall be immediately accessible from the sink area. Hot and cold water shall be provided to the hand washing sink. The hot water shall not exceed 115°F.

4.7.3.3. THREE COMPARTMENT SINK - A three bay sink for pot washing is required. Such sink must be large enough to completely immerse the largest piece of equipment not to be cleaned in place. A two compartment sink may be substituted for the three compartment sink when there is a mechanical dish washer available for use. The sink shall be provided with hot and cold water and a drain board, pitched to drain at both sides of the sink.

4.7.3.4. FOOD UTILITY/VEGETABLE SINK - A food utility/ vegetable washing sink may also be required by the Director of Health depending on menu and the nature of the operation.

4.7.3.5. MOP SINK - A separate mop, janitorial or slop sink is required. Such sink cannot be placed in the kitchen area proper unless it is separated from other activity by walls or partitions. This sink cannot be used for food preparation or storage and must be accessible for use at all times.

#### 4.7.4. INDIRECT CONNECTIONS AND DRAINS

4.7.4.1. INDIRECT CONNECTIONS - must be installed for dish washing machines, food handling sinks, refrigerators, steam kettles, potato peelers, ice machines, walk-ins, soda machines and all food service equipment generating waste and using water. The indirect connections for water cooled ice machines must be air-gapped to the waste line.

All equipment connected directly to a potable water supply and all threaded hose bibs must be protected by a properly installed, approved vacuum breaker or approved back flow preventer. (Amended 9/1/94)

4.7.4.2. FLOOR DRAINS - When a dish washer, food handling or dish washing sink is located within five (5) feet of a trapped floor drain, the waste outlet(s) may be connected directly on the inlet side of a properly vented floor drain trap on the same line.

4.7.4.3. OVERHEAD PLUMBING - Protection of stored food and other food related products shall be permanently protected from overhead waste lines.

#### 4.7.5. GREASE TRAPS (GREASE INTERCEPTORS)

Grease traps shall be located to be easily accessible for cleaning. Grease traps for on-site subsurface sewage disposal systems must meet the requirements of Section 19-13-B103 of the Connecticut Public Health Code.

##### 4.7.5.1. GREASE TRAP - CLEANING

Grease traps shall be cleaned as often as necessary to remove grease before it can clog sewer lines. Grease trap cleaning records must be kept on file at the food service facility for review by the Director of Health or his agent.

#### 4.7.6. VENTILATION HOODS

Ventilation hoods and devices shall be designed so as to prevent grease or condensate from dripping into food or onto food preparation surfaces. Filters shall be readily removable for cleaning. Ventilation systems shall comply with applicable state and local fire prevention requirements.

#### 4.7.7. THERMOMETERS

All refrigerators and refrigeration units shall have a thermometer, accurate to  $\pm 2^{\circ}\text{F}$ , readily displayed in the unit. Metal probe type thermometers, registering  $0^{\circ}\text{F}$

to 220<sup>0</sup>F, shall be available to monitor food temperatures.

#### 4.7.8. ICE MACHINES

Ice makers and ice storage equipment shall be located in a protected area, not under sewer lines or any other source of contamination. The floor and walls around an ice machine shall be washable, durable, smooth, non-absorbent, and light colored. The ceiling shall be smooth, light colored and washable. All ice machines and ice bins must be indirectly connected to the waste lines. Water cooled ice machines shall be air gapped to the waste line. Ice machines in areas that are accessible for public use shall be individual portion control, self-service machines.

### 4.8. UTILITIES

#### 4.8.1. WATER - PRIVATE SOURCE

All food service facilities using private water supplies or private wells as a source for potable water shall arrange, at their cost, to have a Connecticut licensed water testing laboratory take a certified sample complete with chain of custody documentation. The laboratory shall provide the Health District with the results of the standard analysis for the presence of bacteria and chemicals prior to the annual relicensing of the food service facility. In areas where contamination and/or pollution is suspected, the Health District may require testing for a specific agent, chemical, pesticide, or pollutant. Failure to provide such sampling may result in the termination and/or expiration of that food service facility's Food Service License.

##### 4.8.1.A. WATER SOFTENERS

Water softeners on public and private water supply lines shall be connected to the hot water system only.

#### 4.8.2. SEWAGE

Any food service facility proposing to use a private on-site sewage disposal

system shall apply for approval of said system to the District and the appropriate state or local agencies if applicable.

All food service facilities serviced by on-site sewage disposal systems shall provide a current report of the condition of said system with evidence that such system has been pumped and inspected by a licensed septic system installer and/or pumper with their completed application for license renewal. Failure to provide such documentation may result in the termination and/or expiration of that food service facility's Food Service License.

#### 4.8.3. REFUSE STORAGE

An outside dumpster for storage of refuse shall be supplied. The dumpster shall be covered at all times except when in use.

The surface under the dumpster must be cement, macadam, or equal and have a containment area for spills.

These requirements also pertain to grease barrel storage.

#### 4.9. FOOD STORAGE

##### 4.9.1. SHELVING FOR WALK-INS

Shelving for walk-in refrigeration or freezer equipment shall be constructed of non-corrosive materials such as stainless steel or aluminum. All shelving is to be a minimum of eighteen (18) inches from the floor.

Pre-existing wood shelves in refrigerators must be smooth, cleanable and non-absorbent until replacement.

By January 1, 1995, all pre-existing wood shelves shall be replaced with such non-corrosive materials as stated above.

4.9.1.a. EXTEND DATE FOR VERNON ESTABLISHMENTS

The date for replacing pre-existing wood shelves in refrigerators with a suitable, non-corrosive material shall be extended to January 1, 1997, for food service establishments located in the Town of Vernon. (Added 9/1/94)

4.9.2. DRY STORAGE

All shelving shall be a minimum of eighteen (18) inches from the floor. For new food service facilities, the shelving shall be constructed of non-corrosive, non-absorbent materials.

4.9.3. CUSTOM BUILT SHELVES

All custom built platforms, shelving and storage containers must be approved by the North Central District Health Department prior to their installation.

4.10. WASHING

4.10.1. UTENSILS

To wash utensils, a three compartment sink is needed with right and left integral drain boards and compartments large enough to accommodate the largest utensil, pot, or piece of equipment not to be cleaned in place; OR an approved mechanical dish washer with:

- a. Pressure gauge on final rinse.
- b. Built-in temperature gauges.
- c. Adequate sizing to accommodate the largest pot or utensil used.

A two compartment sink may be used in place of the three compartment sink if there is a mechanical dish washer available.

4.10.2. CHEMICALS AND TEST KITS REQUIRED

- a. An approved test kit for testing the sanitizer is required for a standard three compartment sink. In addition, a three compartment sink using hot water as the sanitizer requires a calibrated thermometer with the proper range and accurate to  $\pm 2^{\circ}\text{F}$ .
- b. Chemical sanitizing dish washers must be approved prior to installation and require an approved test kit to test the sanitizer.

4.11. OTHER EQUIPMENT SPECIFICATIONS

4.11.1. NSF LISTED EQUIPMENT

All equipment shall be National Sanitation Foundation (NSF) listed or equal, except as stated in 4.11.3. below.

4.11.2. CUSTOM BUILT - NSF MANUFACTURER

For custom built equipment by an NSF listed manufacturer, the equipment shall be built to applicable NSF standards and the manufacturer of the equipment must be specified.

4.11.3. CUSTOM BUILT - NON-NSF MANUFACTURER

For custom built equipment by a non-NSF listed manufacturer, plans must be submitted indicating compliance with applicable NSF standards.

4.11.4. EQUIPMENT LOCATION

Equipment shall be either sealed to adjacent surfaces, be placed on casters with flexible utility lines, or be spaced as follows:

Length of Equipment Line	Distance from Wall & Adjacent Equipment*
2 feet or less	6 inches



2 to 4 feet	8 inches
4 to 6 feet	12 inches
greater than 6 feet	18 inches
*If there is a conflict with the Fire Code, the Fire Code shall prevail. In such cases of conflict where the equipment distances from the wall are in conflict with the Fire Code, casters with flexible utility lines or quick disconnects shall be required.	

Floor mounted equipment shall be placed on NSF approved, six (6) inch legs. Counter mounted equipment not easily movable, shall be placed on NSF approved four (4) inch legs. (No piece of equipment over eighty (80) pounds or secured to a connection with an inflexible hose shall be considered easily movable.)

4.11.5. Aisles and Working Space

Aisles and working spaces between units of equipment and between equipment and walls shall be unobstructed and of sufficient width to permit employees to perform their duties readily without contaminating food or food contact surfaces by clothing or personal contact. The location of garbage barrels should be considered when designing this aspect of the food service facility.

4.12. ELECTRICAL/LIGHTING

1. Lamps located over or within food preparation, food display, or refrigeration areas shall be shielded, coated, or otherwise shatter resistant.
2. Artificial light sources shall be installed to provide at least 20 foot-candles of light on all food preparation areas and wash areas and at least ten foot-candles in the interior of the walk-in refrigerator.

4.13. TOILET FACILITIES AND DRESSING ROOMS

1. Toilets shall be supplied for employees.

2. Separate facilities for male and female employees may be required based on the size of operation and number of employees.
3. Doors to toilet rooms must be self-closing.
4. The floor and walls must be finished as outlined in Section 4.7.1. Floor/wall junctures must be properly coved.
5. Mechanical exhaust system ventilation (two (2) C.F.M. per square foot of floor area minimum) or openable, screened windows must be provided for proper ventilation.
6. All food service facilities providing any on-premises consumption of food that are constructed after October 1, 1982, shall provide bathrooms for the public. A separate bathroom shall be provided for each sex. The men's toilet room shall have a minimum of one urinal and one commode.
7. Dressing rooms or suitable segregated space must be provided for food service employees storage of outerwear and accessories. Lockers, hooks, etc. for clothing and any other equipment for the storage of personal items shall be supplied.

#### 4.14. FOOD PROTECTION AND HANDLING

##### 4.14.1. POTENTIALLY HAZARDOUS FOOD

All potentially hazardous food which consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, or other ingredients capable of supporting the rapid and progressive growth of infectious micro-organisms, shall be maintained at temperatures of 45°F or below or at 140°F or above, except during necessary periods of preparation. To protect from contamination, these foods shall be dispensed by facility employees or be adequately protected as specified in Section 4.15. Foods must be cooled in small, shallow pans, in an ice water bath, or by other means which will allow the food temperature to drop from 140°F to 45°F or below within four hours. Retail facilities cannot use display refrigerators to cool hot food items. Pre-cooked, potentially hazardous foods must be quickly reheated to

165°F prior to maintaining at 140°F.

#### 4.15. BUFFET REQUIREMENTS/SALAD BARS/RETAIL STORES

##### 4.15.1. CONSTRUCTION STANDARDS

When unwrapped food is placed on display for service in all types of food service operations, including smorgasbords, buffets, salad bars, and cafeteria lines, it shall be protected against accidental contamination by customers sneezing and coughing with effective, easily cleanable counter protector devices - cabinets, display cases, covers or other similar types of protective equipment. Self-service openings in this equipment shall be so designed and arranged so that the protection device intercepts the direct line from the customer's mouth (using an average height of 4'6" - 5'0") to the food on display. These units may be hung from the ceiling, anchored to the adjoining wall, clamped on the display table or counter, or be of the free standing type and shall be installed so as to protect against unsanitary food handling under the food protection device. All new equipment shall meet NSF design standards or equal.

REMINDER: All food service equipment and finishing materials must be approved by the North Central District Health Department.

##### 4.15.2. TEMPERATURE CONTROL

All potentially hazardous food, when placed on display for service, shall be kept hot or cold as follows:

- a. If served hot, the temperature of such food shall be kept at 140<sup>0</sup>F or above; or,
- b. If served cold, the temperature of such food shall be kept at 45<sup>0</sup>F or below.

##### 4.15.3. SALAD BAR DESIGN

The width of the salad bar should be restricted to avoid reaching over food products. Containers should be no more than two deep from any serving side. The reach-in distance should not exceed 14 inches measured from the outermost exterior edge of the refrigerated or heated unit.

4.15.4. SALAD BAR REFRIGERATION

Refrigeration shall be by means of mechanical refrigeration or ice. Ice must be from an approved potable source and be properly dispensed to prevent contamination.

4.15.5. SERVING UTENSILS

Serving utensils must be of such size and length as to minimize contamination of food. The handle portion shall not be in contact with the food.

4.15.6. TAKE-OUT CONTAINERS/UTENSILS

Utensils shall be provided by the retail food store. Personal containers are not allowed. The take-out containers and single service tableware shall be stored in a manner which prevents contamination. Forks, spoons, and knives shall be stored for service with the handle side up.

4.15.7 PROCESS/PREPARATION AREA

The processing and preparation area for the salad bar shall meet the applicable requirements of this Sanitary Code and Sections 19-13-B40 and 19-13-B42 of the Connecticut Public Health Code.

4.16. ITINERANT EATING AND DRINKING ESTABLISHMENTS, TEMPORARY, SEASONAL OR SPECIAL FOOD SERVICE

4.16.1. MOBILE FOOD DISTRIBUTION ONLY (No food prepared on vehicle)

This group includes vehicles selling packaged items only.

4.16.2. REQUIREMENTS

a. Provide smooth, easily cleanable food serving, and storage equipment, walls,

floor, and ceilings.

- b. Provide adequate food warming and cooling equipment in which to store all perishable food and drink. Thermometers are to be placed in each unit. Metal stemmed probe thermometers are required for monitoring food temperatures.
- c. Provide paper cup dispensers and storage areas for single service utensils. Provide covered refuse receptacle for customer use.
- d. Provide a suitable base of operations for adequately cleaning the vehicle following each day's operations. Such base shall include preferably a three compartment sink, permanently in place, equipped with drain boards; 125°F water for adequately washing, rinsing and sanitizing of all equipment used in the day's operations; and a suitable hand wash basin equipped with hot and cold running water. Such base of operation shall also include dry storage and refrigeration storage located separate from home food storage. No food preparation may take place in a home kitchen except in an approved facility (see Section 4.18.).
- e. Keep food preparation and serving area clean during actual operations.
- f. Paper cups and spoons shall be stored in their original, sanitary cartons in a clean dry place until used. After removal from the cartons, these articles must be placed in an approved dispenser. The mouth contact surface of the cups or other single service utensils should be protected from sources of contamination.
- g. Secure all food and drink from approved sources and keep them wholesome and free from spoilage during storage and dispensing of same. Store all potentially hazardous food and drink at or above 140°F or at or below 45°F until dispensed to customer.
- h. Store all food and drink so as to avoid contamination by dust, dirt droplet

contamination, etc., and store all sealed drinks properly.

- i. All vehicles shall have the name and address of the person, firm, or corporation responsible for the operation, legibly printed on both sides of the vehicle with a minimum of three inch high letters in contrast to the color of the vehicle.

#### 4.16.3.FOOD PREPARATION - FIXED LOCATION - TEMPORARY BASIS ONLY

This includes snack bars on construction jobs, carnivals, fairs, outdoor church suppers, etc. Applicant is responsible for securing all necessary local approvals (i.e., Fire Marshal).

- a. Provide smooth, easily cleanable food preparation, service and storage equipment. Walls, floors, and ceilings must be provided and be in sound condition.
- b. Provide adequate food warming and/or cooling equipment in which to store all readily perishable, potentially hazardous food and drink. Thermometers shall be placed in each unit. Metal stemmed, probe thermometers must be used to monitor food temperatures.
- c. Provide adequate ventilation for cooking operations including approved mechanical exhaust hood and filters when engaged in frying operations.
- d. Provide paper cup dispensers and storage areas for single service utensils. Provide covered refuse receptacle for customer use, and also a metal garbage can with tight fitting lid for deposit of wastes from food preparation.
- e. Screen all outer openings against flies, insects, etc.
- f. Keep food preparing and serving area clean during actual operations.
- g. Paper cups and spoons shall be stored in their original, sanitary cartons in

a clean dry place until used. After removal from the cartons, these articles must be placed in an approved dispenser. The mouth contact surface of the cups or other single service utensils should be protected from sources of contamination.

h. Secure all food and drink from approved sources and keep them wholesome and free from spoilage during storage and dispensing of same. Store all potentially hazardous food and drink at or above 140°F, or at or below 45°F until dispensed to customer.

i. Store all food and drink so as to avoid contamination by dust, dirt, droplet contamination, etc., and store all sealed drinks properly.

j. Serve food and drink through a screened or other enclosure which may be opened and closed to permit passage of product to customer, and allow only food handlers to enter food processing and dispensing area. All doors must be kept closed or effectively screened if allowed to remain open.

k. Require all food handlers to wear clean outer garments, hats or hairnets, be free from any communicable disease, and permit no smoking and expectorating or use of tobacco in any form while engaged in food processing and dispensing.

l. All vehicles shall have the name and address of the person, firm, or corporation responsible for the operation, legibly printed on both sides of the vehicle with a minimum of three inch high letters in contrast to the color of the vehicle.

m. Facilities must be made available to adequately wash, rinse, and sanitize equipment and utensils during the temporary permitted event.

n. Sanitary hand washing sinks must be made available in the food handling areas.

4.16.4. MOBILE FOOD - PREPARATION ON VEHICLE (Lunch Wagons)

- a. Smooth, non-absorbent, easily cleanable food preparing, serving and storage equipment shall be provided. All floors, walls and ceilings shall be smooth, washable, non-absorbent, stain resistant and in good condition.
- b. Adequate food warming and/or cooling equipment in which to store all potentially hazardous food and drink shall be provided. A thermometer is to be placed in each unit. Metal stemmed, probe thermometers are required to monitor food temperatures.
- c. Hand washing facilities must consist of potable water in an approved container equipped with a sanitary faucet, soap, towels and a waste water receiving container.
- d. Adequate ventilation for cooking operations, including approved mechanical exhaust hood and filters, shall be required in any case where frying is part of the operation available on the vehicle.
- e. A paper cup dispenser and storage area for storing single service utensils until used is necessary. Provide covered refuse receptacle for customer use and also a metal garbage can with tight fitting lid to deposit wastes from food preparation.
- f. Screen all outer openings against flies, insects, etc.
- g. Provide a suitable base of operations in compliance with Public Health Code requirements. Provide facilities at that base for adequately cleaning the vehicle following each day's operation. Such base shall include a three compartment sink, permanently in place, equipped with drain boards and 125<sup>0</sup>F water for adequate washing, rinsing and sanitizing all equipment used in the day's



operation. Also required is a suitable hand wash basin equipped with hot and cold running water. Such base of operation shall also include separate dry storage and refrigeration storage from home food storage. No food preparation may take place in a home kitchen except in an approved facility (see Section 4.18.).

- h. Food preparation and serving areas must be kept clean during operations.
- i. Purchase single service paper cups and plastic utensils in sanitary cartons. Store in a cool, dry place until used and after removing from the cartons, place these articles in an approved dispenser and do not expose the mouth contact surfaces to sources of contamination.
- j. All food and drink shall be secured from approved, licensed sources. Records of the source of purchases must be maintained for inspection at any reasonable time. Food and drink must be kept wholesome and free of spoilage during storage and dispensing. All perishable food and drink must be stored at 140<sup>0</sup>F or above or 45<sup>0</sup>F or below.
- k. All food and drink shall be stored so as to avoid contamination by dust, dirt, droplet contamination, etc. Store all sealed drinks properly.
- l. Serve food and drink through a screen or other enclosure which may be opened and closed to permit passage of product to customer, and allow only food handlers to enter food processing and dispensing area. All doors must be kept closed or effectively screened if allowed to remain open.
- m. All food handlers must wear clean outer garments including hats or hairnets, be free from any communicable disease, and may not smoke or use tobacco in any form or expectorate while engaging in food preparation or dispensing.
- n. The vehicle, equipment, and base of operations shall be kept clean and shall

be subject to unannounced inspection at any reasonable time to ensure compliance with this "Sanitary Code" and applicable state and local laws.

o. All vehicles shall have the name and address of the person, firm, or corporation responsible for the operation, legibly printed on both sides of the vehicle.

p. The person, firm or corporation responsible for the operation of the vehicle must secure all necessary local approvals (i.e., Fire Marshal, Zoning, Police).

#### 4.16.5 TWO WHEEL HOT DOG CARTS

##### 4.16.5.1. REQUIREMENTS

a. Smooth, easily cleanable food preparing, serving and storage equipment shall be provided.

b. Adequate food warming and/or cooling equipment in which to store all readily perishable food and drink shall be provided. A thermometer is to be placed in each unit. Metal stemmed, probe thermometers must be provided to monitor food temperatures.

c. A paper cup dispenser and storage area for storing single service utensils until used is necessary. Provide covered refuse receptacle for customer use and also a metal garbage can with tight fitting lid to deposit wastes from food preparation.

d. Provide a suitable base of operations in compliance with Public Health Code requirements. Provide facilities at that base for adequately cleaning the vehicle following each day's operation. Such base shall include a three compartment sink, permanently in place, equipped with drain boards and 180°F water and an approved chemical sanitizer for washing, rinsing and sanitizing all equipment used in the day's operation. Also required is a suitable hand wash basin

equipped with hot and cold running water. Such base of operation shall also include separate dry storage and refrigeration storage from home food storage. No food preparation may take place in a home kitchen except in an approved facility (see Section 4.18.).

e. Food preparation and serving area must be kept clean during operation.

f. Purchase single service paper cups and plastic utensils in sanitary cartons. Store in a cool, dry place until used and after removing from the cartons, place these articles in an approved dispenser and do not expose the mouth contact surface to sources of contamination.

g. All food and drink shall be secured from approved, licensed sources. Records of the source of purchases must be maintained for inspection at any reasonable time. Food and drink must be kept wholesome and free of spoilage during storage and dispensing. All perishable food and drink must be stored at or above 140<sup>0</sup>F or 45<sup>0</sup>F or below.

h. All food and drink shall be stored so as to avoid contamination by dust, dirt, droplet contamination, etc. Store all sealed drinks properly.

i. All food handlers must wear clean outer garments, hats or hairnets, be free from any communicable disease, and may not smoke or use tobacco in any form or expectorate while engaging in food preparation or dispensing. **Adequate hand washing facilities must be provided at the food handling areas.**

j. The vehicle, equipment, and base of operations shall be kept clean and shall be subject to unannounced inspection at any reasonable time to ensure compliance with this "Sanitary Code" and applicable state and local laws.

k. All vehicles shall have the name and address of the person, firm, or corporation responsible for the operation, legibly printed on both sides of the vehicle

with a minimum of three inch high letters in contrast to the color of the vehicle.

The person, firm, or corporation responsible for the operation of the vehicle must secure all necessary local approvals (i.e., Fire Marshal, Police, Zoning).

#### 4.17. CATERER

##### 4.17.1. REQUIREMENTS

All caterers shall have a licensed kitchen to prepare food for service. The preparation kitchen must meet the requirements of Section 4 of this Sanitary Code and Sections 19-13-B40, 19-13-B42, and 19-13-B49 of the Connecticut Public Health Code.

##### 4.17.2. FOOD TO BE PROTECTED DURING TRANSIT

Any food being transported shall meet the temperature and food protection standards as required in the Public Health Code. The vehicle in which such food is being transported shall be clean and constructed and maintained to prevent access by insects or vermin and shall have name and address on the vehicle. The vehicle shall either have facilities to keep proper temperatures or be provided with containers that will hold proper temperatures. Upon arriving at the final destination, the caterer shall take the temperatures of all potentially hazardous food transported and will log the temperatures and keep such log for a period of three months after such catered affair. The caterer shall make such log available to the District upon request.

##### 4.17.3. FOOD, CONTAINERS, EQUIPMENT, SILVERWARE, UTENSILS, LINEN TO BE PROTECTED DURING TRANSIT

All food containers, equipment, silverware, dishes, crystal, utensils, single service items, and linen shall be protected and kept clean during transportation. Prior to service, caterer is responsible for cleaning and sanitizing all food contact surfaces, including rented items.

##### 4.17.4. RECIPROCAL LICENSING

Any caterer wishing to cater or serve food within the towns of the North Central District Health Department jurisdiction shall either (1) be licensed by the North Central District Health Department; or, if not based within the District, (2) hold a valid caterer's license from another local or district health department in the State of Connecticut. A copy of such license shall have been filed with the North Central District Health Department prior to said caterer operating within the jurisdiction of the North Central District Health Department.

4.17.5. VIOLATION

Any caterer not licensed in Connecticut and who violates the "Sanitary Code" by not obtaining a license from the District, will be prevented from catering. All food and beverages will be embargoed by the District and court action will be instituted against said caterer for endangering the public health.

A Connecticut caterer who has not sent a copy of a valid Connecticut license to the District to receive a reciprocal license shall be in violation of the "Sanitary Code" and shall be fined not more than two hundred dollars (\$200.00) for such violation. Each day of violation shall be considered a separate violation under this ordinance.

4.17.6. NOTICE OF EVENT

All caterers who do not cook and prepare all their food at a licensed kitchen within the District which is owned or controlled by said caterer shall submit, in writing at least forty-eight (48) hours prior to an event, the location and time of the event where food and/or beverage is to be served, a copy of the proposed menu, and the location where the food is to be cooked. Cooking shall only be allowed in licensed kitchens. The reheating of pre-cooked foods may be allowed in unlicensed kitchens provided such information is submitted in accordance with this Section.

4.17.7. OUT OF STATE CATERERS

Any caterer whose usual place of business is outside the political boundaries of the State of Connecticut wishing to cater within the jurisdiction of the North Central District Health Department, shall apply for a license at the North Central District Health Department offices. Such application shall give the District permission to enter onto the premises of the place of business at any reasonable hour and shall allow the District to request an inspection or investigation of the operation by the health department having jurisdiction in the caterer's usual place of business.

4.18. HOME KITCHENS - Cooking for Public Consumption

Home kitchens will be allowed only when the operation is allowed by the local zoning commission as a home occupation and the following conditions are met:

- a. The kitchen is completely separated from the family use kitchen.
- b. The storage room is separate from the family storage.
- c. All equipment and utensils shall be separate from the household kitchenware.
- d. Food in the facility shall be from an approved source and satisfactory to the Director of Health.
- e. The kitchen facility must comply with all the requirements of Sections 19-13-B40, 19-13-B42, 19-13-B49 of the Connecticut Public Health Code and Section 4. of this "Sanitary Code".

4.19. BULK FOOD - RETAIL FOOD STORES

4.19.1. POTENTIALLY HAZARDOUS FOOD

All potentially hazardous food which consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, or other ingredients capable of supporting the rapid and progressive growth of infectious micro-organisms, shall be maintained at temperatures at 45°F or below or at 140°F or above, except during necessary periods of preparation. To protect from contamination, these foods shall

be dispensed by facility employees or be adequately protected as specified in Section 4.15. Foods must be cooled in small, shallow pans, in an ice water bath, or by other means which will allow the food temperature to drop from 140°F to 45°F or below within four hours. Retail facilities cannot use display refrigerators to cool hot food items. Pre-cooked, potentially hazardous foods must be quickly reheated to 165°F prior to maintaining at 140°F.

4.19.2. EASILY ADULTERATED FOODS

These foods are food such as, but not limited to, flour, salt, sugar, cake mix, pudding mix, powdered milk, or items of similar nature which by their characteristics, make it difficult to observe if contamination has occurred. These items are usually consumed without rinsing or washing before consumption. To prevent adulteration, these items shall be dispensed by facility personnel or by gravity dispensing containers protected from unauthorized access. These items may be dispensed by customers from an approved container provided the facility provides proper dispensing utensils, instructions for dispensing, and has adequate supervision by facility employees.

4.19.3. SEMI-SOLID FOODS

Foods such as, but not limited to, peanut butter, jams, jellies, preserves, pie fillings, puddings, and non-dairy pastry fillings, shall be dispensed by facility employees, by gravity dispensing containers, or in pre-packaged containers.

4.19.4. NON-POTENTIALLY HAZARDOUS FOODS

Foods which can be readily consumed without further cooking, rinsing, or washing before consumption such as, but not limited to, unwrapped candy, baked foods, nuts, and dried fruits. These items shall be dispensed by gravity dispensing containers or may be dispensed by the customer provided a suitable dispensing utensil and individual container are supplied.

4.19.5. FOODS REQUIRING FURTHER PREPARATION

Foods which require further cooking, rinsing, or washing before consumption such as, but not limited to, peas, beans, grains, pasta, nuts in the shell, and wrapped candy, may be dispensed by customers from approved containers.

4.19.6. NON-FOOD ITEMS

Items such as, but not limited to, soap, cleaners, and toxic compounds, may be dispensed by customers provided there is a physical separation of at least ten (10) feet between their location and that of food items. The utensils used for serving non-food items should be marked as such and kept separate from food utensils.

4.19.7. CONTAINERS

a. Bulk food storage containers shall be made of food grade materials and shall be easily cleanable and sanitized. Equipment and sinks shall be available in the store for this purpose.

b. Bulk food display containers and utensils used for dispensing shall be made of food grade materials and be kept clean and sanitized. The display container shall be designed to protect the food being displayed or dispensed. The container shall have a tight cover attached so that it cannot touch the floor. The cover shall be self-closing and shall remain in the closed position, only being in the open position during customer dispensing.

c. Individual containers that are new and clean shall be provided for customers.

4.19.8. DISPENSING UTENSILS

Consumers who serve themselves bulk food shall be provided with suitable



dispensing utensils which shall be stored in protective sleeves, kept dry and clean, and shall be prevented from touching the floor.

4.19.9. INSTRUCTIONS

Instructions shall be posted, conspicuously in the display area, providing directions for consumers on the use of serving utensils and warning that the use of hands is illegal.

4.20. FOOD PROTECTION DURING EMERGENCIES

In the case of a fire or flood in a food service establishment, the person in charge of the food establishment shall contact the Director of Health immediately. If said event occurs at a time when the District does not normally conduct regular business hours, the person in charge shall notify the police department who will in turn make all reasonable efforts to contact the Director of Health or his agents.

In the case of a power outage of two hours duration or longer, the person in charge of the food establishment shall take immediate steps to prevent food spoilage (i.e., refrain from opening freezers and refrigerators), and shall also immediately notify the Director of Health of the situation. Failure to notify the Director of Health of a fire, flood, or loss of power of two hours or longer, shall be adequate cause for revocation of the Food Service License.

4.20.1. COMMUNICABLE DISEASE INFECTIONS

No license holder or person in charge shall permit any person, while infected with a disease in a communicable form that can be transmitted by foods or who is a carrier of organisms that cause such a disease, or while afflicted with a boil, an infected wound, or an acute respiratory infection, to work in a food establishment unless specifically authorized by the Director of Health.

4.21. EXAMINATION, EMBARGO AND CONDEMNATION OF FOOD

4.21.1. EXAMINATION

Food may be examined or sampled by the Director of Health as often as necessary for enforcement of this Sanitary Code or the Connecticut Public Health Code.

4.21.2.        EMBARGO/HOLD ORDER

The Director of Health may place a hold order on any food or beverage which he believes is adulterated or otherwise unfit for human consumption. The Director of Health shall tag, label, or otherwise identify any food subject to the hold order. No food subject to a hold order shall be used, served, or moved from the establishment. The Director of Health shall direct storage of the food under conditions specified in the hold order. The hold order shall state that a request for a hearing may be filed with the Director of Health within forty-eight (48) hours and if no hearing is requested, the food shall be destroyed as witnessed by the Director of Health or his agent. Within forty-eight (48) hours following receipt of a request for a hearing, the Director of Health shall hold a hearing. On the basis of evidence produced at that hearing, the hold order may be rescinded or the license holder or person in charge of the food may be directed, by written order, to destroy such food or to bring it into compliance with the provisions of the "Sanitary Code" or the Connecticut Public Health Code.

4.21.3.        CONDEMNATION

Food shall be subject to immediate condemnation by the Director of Health when it is found to be unfit for human consumption by reason of the appearance or odor of decomposition, adulteration; having been contaminated by exposure to fire, water, smoke or heat; lack of proper temperature maintenance; or animal or insect contact. Exposure to non-food chemicals shall also be grounds for condemnation. Said action of condemnation shall only be used when, in the opinion of the Director of Health, there is substantial risk that the suspected food would otherwise be used for human consumption, or if the license holder agrees to the ground for the condemnation.

