CT Environmental Health Association
Annual Meeting

Food Protection Program Update

Tracey Weeks, MS, RS
Food Protection Program
860-509-7297
11/1/19
Updates:

- New FPP staff!
- Status of FDA Food Code
- Food Inspector Certification
- Standardization of FITOs
- Itinerant vendor reciprocal licensing
- Variances
- Ill food workers
- Enforcement
New FPP staff!

Matthew Payne, MPH
Status of the FDA Food Code

A process started many years ago

Public Act 17-93 Passed in June 2017

Included language for the Commissioner of DPH to adopt most current FDA Food Code as regulation by July 1, 2018

Then by January 1, 2019

Now by January 1, 2020

Next by...
Status of FDA Food Code

- 226 CFIs have completed the FDA online courses
- Registration System - revised plan?
Food Inspector Certification Process

New food inspector certification requirements

GET HIRED

GET TRAINED

GET VERIFIED

CERTIFIED

LHD
Submit application, Proof of Degree

Complete:
- 46 online courses
- 50 Training inspections
  • Shadow 25
  • Lead 25

In field with FPP

Start inspecting!
Standardization of FITOs/CFIs

- 21 FITOs standardized
- 11 FITOs pending
- 10 new CFIs trained under FITOs

Observations:
- Need to reinforce purpose
- FITO’s role and responsibilities
- Candidate readiness
Itinerant vendor reciprocal licensing status
Acidification of sushi rice

Sous vide
Illness Tracking

Food workers w. Reportable Diseases - 58 as of 10/29/19

Access to CTEDSS? If not, email dph.ctedss@ct.gov

Vibrio cases:
- Current - 18
- 2018 - 5
- 2017 - 3
- 2016 - 8
- 2015 - 8
- 2014 - 2
- 2013 - 18
Reminder: Enforcement

○ Violations properly cited
○ Order properly served

• Appeals
  ○ Bring attorney and appropriate staff
  ○ Training on CT Train

2014 Enforcement Training on CT Train
https://www.train.org/connecticut/course/1050422/
The Food Protection Program’s mission

... is to reduce the risk of foodborne disease by ensuring reasonable protection from contaminated food and improving the sanitary condition of food establishments. This is accomplished by enforcement of regulations, training and education, technical consultation, special investigations, and food safety promotion.