

UConn Food Service Policies

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Applies To: Employees, Faculty, Students, Others

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1. Title, Purpose, and Jurisdiction

1.1. Title

The following rules and policies will be known as the "Food Service Policies" of the University of Connecticut and will apply to all the University of Connecticut campuses, with the exception of the Health Center at Farmington. These Food Service Policies will be the University's policies that all establishments where food and/or beverages are served to the public must comply. The University of Connecticut hereby adopts the Connecticut Public Health Code in its entirety with respect to food production, Sections 19-13-B42, 19-13-B48, and 19-3-B49.

1.2. Purpose

The purpose of the Food Service Policies is to protect and promote the good health, safety and welfare of all persons who reside at, work at, or visit the campuses within the University of Connecticut system.

1.3. Jurisdiction

The jurisdiction of these Food Service Policies comprises the main campus at Storrs and all regional campuses of the University of Connecticut excluding the University of Connecticut Health Center. The regional campuses include Avery Point, West Hartford, Stamford, Torrington, Waterbury, and the Law School in Hartford.

2. Definitions

2.1. Food Service Establishment

Food service establishments include restaurants, coffee shops, dining halls, mobile vendors, bakeries, caterers, and any and all other eating or drinking establishments. Also included are kitchens or other places in which food or drink is prepared for sale or service to the public, on or off the premises, and includes the site of service.

2.2. Temporary Food Establishment

A temporary food service establishment will mean a food service establishment, permanent or temporary in structure or design, which operates at a fixed location for a temporary period of time not to exceed fourteen (14) days during any permit period. The temporary period will be counted from the first day of operation to include the next thirteen (13) calendar days whether or not the temporary food establishment operates on all fourteen days.

2.3. Caterer

A caterer will mean a person, firm, or corporation who operates or maintains a licensed catering food service with the University. A catering food service will mean the sale or distribution of food and drink prepared in bulk at one geographic location

for service of individual portions at another location, or the preparation and service of food on public or private premises that are not under the ownership or control of the operator of the service. All outside catering food service establishments serving food and/or beverages at the University must be approved by the Department of Environmental Health and Safety. A valid license will mean a license or permit issued by the pertinent health regulatory agency having jurisdiction. The food service establishment must be operated in conformance with Section 19-13-B49 of the Connecticut Public Health Code.

2.4. Catering Kitchen

A catering kitchen will mean a kitchen used by a licensed or registered caterer, as defined by section 2.3, for serving food only. This kitchen must be used for serving already cooked/prepared food items and no cooking and/or food preparation will be allowed. All catering kitchens must be registered with the Department of Environmental Health and Safety and will be inspected annually.

2.5. Mobile Food Vendor

A mobile food vendor will mean a person, firm, or corporation who operates or maintains, within the University, 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.

2.6. Food

Food will mean any raw, cooked or processed edible substance, ice, beverage, or ingredient used or intended for use, or for sale, in whole or in part for human consumption.

2.7. Owner

"Owner" will mean any individual, partnership, association, corporation, company, governmental agency, club, or association of any kind who runs a food service establishment.

2.8. Potentially Hazardous Food

Potentially hazardous food will mean any food or ingredient, natural or synthetic, that is in a form capable of supporting (a) the rapid and progressive growth of infectious or toxigenic microorganisms, or (b) the slower growth of *Clostridium Botulinum*.

2.9. Director of Environmental Health and Safety

Director of Environmental Health and Safety will mean the University Director as defined by the University of Connecticut, Department of Human Resources.

2.10. Sanitarian

Sanitarian will mean an authorized agent of the Director of the Department of Environmental Health and Safety certified by the Commissioner of the Department of Public Health to inspect food service establishments and licensed by the Connecticut State Department of Public Health in accordance with the General Statutes of the State of Connecticut.

3. Food Service Requirements

3.1. Purpose of Food Service Requirements

The purpose of the Food Service policies is to protect the public's health, to prevent the spread of disease, and to promote good health through education, prevention and inspections.

3.2. Registration

Within the University, no person, firm or corporation may own, operate or maintain any food service establishment or place where food or beverages are served to the public without possessing a valid registration issued by the Department of Environmental Health and Safety. Any person who owns, operates or maintains a food service establishment in violation of any of the sections of the "Food Service Policies", or does not have a valid current registration issued by the Department of Environmental Health and Safety, will be subject to enforcement actions including monetary fines. After receipt of notice from the Department of Environmental Health and Safety, each additional day of operation in violation will be considered a separate offense. In addition, this violation will be considered sufficient grounds for the denial of a pending registration or subsequent registration/application until the violation is corrected.

NOTE: Registrations Are Not Transferable.

3.2.1. Issuance and Terms for Food Service Establishments

An establishment or an individual whose initial registration as a "food service establishment" has been approved, is issued a registration signed by the Director of Environmental Health and Safety. Within seventy-two (72) hours following application approval by the Department of Environmental Health and Safety the initial registration will be transmitted, in person or by mail, to the last known business or personal address of the applicant or establishment. This registration will be a temporary registration valid for

thirty (30) days. A temporary registration will be replaced with a regular registration when the owner has demonstrated satisfactory compliance with the Connecticut Public Health Code, these Food Service Policies and any other applicable statutes, ordinances, or rules and regulations. Satisfactory compliance will be determined by an inspection at the end of the temporary thirty-(30) day registration period. Failure of the University to inspect the facility prior to the expiration of the temporary registration will automatically extend the registration until the next inspection. At the end of the temporary period, failure of the food service establishment to comply with the Connecticut Public Health Code requirements to attain an inspection score of at least eighty (80), with no four (4) point demerit violations, cancels the temporary registration. The food service establishment will no longer be considered registered and must be closed immediately. All food service establishment registrations are valid for one (1) year and are renewable. Food service establishments will be subject to regulation, closure, and/or loss of registration if found to be in violation of the University's Food Service Policies, the Connecticut Public Health Code, the General Statutes of the State of Connecticut and with any other applicable statutes, ordinances or rules and regulations.

3.3. Food Service Establishment Registration Application Procedure

These "Food Service Policies", and any future changes, will be enforced by the University Sanitarian, the Biological Health and Safety Manager, the Director of the Department of Environmental Health and Safety at the University of Connecticut and, ultimately, by the State of Connecticut Department of Public Health. The Director of Environmental Health and Safety will not issue a registration for the operation or maintenance of a food service establishment unless an application for this purpose has been filed in the office of the Department of Environmental Health and Safety at least ten (10) days prior to opening, along with the appropriate fee. Whenever new or existing food service establishments change ownership or are renovated, the establishment must be brought into compliance with these Food Service Policies, the Connecticut Public Health Code and any other applicable statutes, ordinances or rules and regulations by correcting any and all violations.

3.3.1. Plan Submission

Whenever a food service establishment is constructed or remodeled and whenever an existing structure is converted for use as a food service establishment, properly prepared plans and specifications must be submitted to the Sanitarian or an authorized agent of the Director of the Department of Environmental Health and Safety for review and approval before

construction, remodeling or alteration begins. The plans must include architectural, structural, plumbing, and drawing proposals as well as a complete book of specifications, proposed menu, seating capacity, proposed daily meal volume and frequency of delivery, and must be submitted to the Department of Environmental Health and Safety at least twenty (20) days prior to construction. The plans must be a minimum of 11x14 inches in size and the layout of the floor plans must be accurately drawn to a minimum scale of 1/8 inch (approximately one foot). The Sanitarian or his duly authorized agent will approve the plans and specifications only if they meet the requirements of these Food Service Policies, the Connecticut Public Health Code and any other applicable statutes, ordinances, or rules and regulations. The initial plan review will be completed no more than twenty (20) working days after submission to the Department of Environmental Health and Safety.

3.3.2. Plan Review

To obtain plan approval, a complete floor plan of the facility must be submitted to the Department of Environmental Health and Safety 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 data deemed relevant (including a detailing of the space set aside for dining) for proposed use. This floor plan must include a detailed kitchen equipment layout with brand names for intended table mounted and/or floor mounted equipment. Plans submitted must demonstrate compliance with all applicable sections of these "Food Service Policies", the Connecticut Public Health Code and any other applicable statutes, ordinances or rules and regulations. All food equipment, and installation of this equipment, must be certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program, (e.g. National Sanitation Foundation (NSF)), unless superseded by the Connecticut Public Health Code or other applicable state laws and regulations.

3.3.3. Menu

A draft of the final menu must be submitted with the plan of the facility to assist the Department of Environmental Health and Safety in determining the adequacy of the size of the kitchen to handle the proposed food production.

3.3.4. Pre-Operational Inspection

Whenever plans are required, the Sanitarian or an authorized agent of the Director of the Department of Environmental Health and Safety, certified by the Commissioner of the Department of Public Health, must inspect the food service establishment prior to its opening to determine that the operation and the facility are in compliance with the approved plans, specifications, and the requirements of this Section 3 and the Connecticut Public Health Code.

3.3.5. Renewal

An application for an annual registration renewal must be filed not later than thirty (30) days prior to the expiration date of a current valid registration. The Department of Environmental Health and Safety must issue or deny the application within ten (10) working days following the filing of the application for registration.

3.4. Inspections

The University Sanitarian or an authorized agent of the Director of the Department of Environmental Health and Safety, certified by the Commissioner of the Department of Public Health, must inspect each food service establishment in conformance with the Connecticut Public Health Code and will make as many additional inspections and re-inspections as are necessary for the enforcement of the Connecticut Public Health Code and these Food Service Policies as well as for the protection of the public. Any establishment failing the regular inspection must be re-inspected within the time requirements of the Connecticut Public Health Code. An establishment with a rating score of less than eighty (80) or with one or more four (4) demerit point items in violation during an inspection will be required to correct the violations within a period of two (2) weeks. After the two- (2) week period, a re-inspection will be made to determine the new rating score. An establishment failing this re-inspection with a rating score of below eighty (80) or with one or more four (4) demerit point items in violation will be subject to a re-inspection fee as defined by the fee schedule in Section 4. The Director of Health and/or the Director of the Department of Environmental Health and Safety will also take immediate steps to have the food service establishment closed.

3.4.1. Right Entry To Inspect

After proper identification the University Sanitarian, or an authorized agent of the Director of the Department of Environmental Health and Safety, must be permitted to enter any food service establishment during business hours, or at any other reasonable time, for the purpose of making inspections to

determine compliance with these Food Service Policies and the Connecticut Public Health Code. The Sanitarian or a duly authorized agent of the Department of Environmental Health and Safety must 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.

3.4.2. Suspension or Revocation

In the event the University Sanitarian, or his duly authorized agent, finds unsanitary or other unacceptable conditions in the operation of a food service establishment which, in his judgment, constitutes an immediate and substantial hazard to the public's health or is in violation of these Food Service Policies or the Connecticut Public Health Code, the Director, as applicable, will issue a written notice to the registration holder or operator citing these conditions. The notice will specify the corrective actions to be taken, the time period within which the corrective actions are to be taken, and, if deemed necessary, the Director will require immediate corrections. If corrections are not made within the stated time, the food service registration will be revoked, and the Department of Environmental Health and Safety will issue a written notice to close the food service establishment.

3.4.3. Denial of Registration

The Department of Environmental Health and Safety may deny the registration application of any person, firm, or corporation for failure to comply with the provisions of these Food Service Policies and/or the Connecticut Public Health Code. Within seventy-two (72) hours following the denial, written notice will be mailed to the last known business or personal address of the applicant, as written in the application. A written notice of the denial of an application must consist of a clear and concise statement setting forth the reason(s) for the denial. A copy of the notice must be retained in the records of the Department of Environmental Health and Safety.

3.4.4. Appeal

Within forty-eight (48) hours after the receipt of a written notice, as described in section 3.4.3 above, the owner or operator of a food service establishment may appeal to the Director of Environmental Health and Safety. The Director of Environmental Health and Safety will immediately examine the merits of the case and may vacate, modify or affirm the written notice. If deemed necessary, the Director of Environmental Health and Safety

may request a hearing with the owner or operator prior to any final decisions.

3.4.5. Exemption From Closure Allowed

If an establishment fails a re-inspection for the reason that major equipment or renovation(s) required have not yet been acquired or completed, the applicant 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 University Sanitarian. This written agreement must state the time by which the required improvements will be accomplished. Failure to live up to this agreement will result in the automatic forfeiture of the establishment's registration and immediate closure.

3.4.6. Emergency Assistance

In times of emergency or when the Department of Environmental Health and Safety deems necessary, other Federal, State, and/or Local Regulatory Agencies will be invited on University owned property and/or may be consulted for assistance.

3.5. General Food Service Facility Requirements

In addition to the specific requirements of the Connecticut Public Health Code Sections 19-13-B40, B42, B48 and B49, including the provisions of a Qualified Food Service Operator, the following are required:

3.5.1. Finish Materials

The finish materials of the floors, walls and ceilings must be specified. The floors and walls must be smooth, washable, durable, non-absorbent and stain resistant. In addition, the kitchen, dish washing and food preparation areas 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- (4) foot minimum height.

NOTE: Fiberglass reinforced panel, ceramic tile, stainless steel, or equivalent is required for the walls. Marlite-type or other "coated" panels, or paint will not be allowed in the kitchen areas because they are not durable enough to withstand damage and/or repeated washings. These types of finish materials are acceptable in the dry storage areas.

3.5.2. Floor Wall Juncture

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

3.5.3. Required Sinks

3.5.3.1. Hand Washing

A hand washing sink with warm temperate water, soap and sanitary towels, or approved hand drying devices must be located directly in the food preparation, food service and warewashing areas. Hot water must be maintained at a minimum temperature of 110°F. Hand washing 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. Handwashing sinks must be accessible to employees at all times. Splashguard protection is required if adequate spacing to adjoining food, food preparation, food contact surfaces, or drainboards is insufficient.

3.5.3.2. Hand Washing in Rest Room

Hand washing sinks must be placed in each rest room, or immediately adjacent to each rest room, and rest rooms for employees' use must 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 must be immediately accessible from the sink area. Hot and cold water must be provided to the hand-washing sink. The hot water must not exceed 115°F.

3.5.3.3. Three Compartment Sink

A three-compartment sink for pot washing is required when the utensils in question are required to be sanitized (e.g. used with potentially hazardous foods). The 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 dishwasher available for use. The sink must be provided with hot and cold water and a drain board pitched to drain at both sides of the sink.

3.5.3.4. Food Utility/Vegetable Sink

A food utility/vegetable-washing sink may also be required by the University Sanitarian depending on the menu and the nature of the operation.

3.5.3.5. Mop Sink

A separate mop or janitorial sink is required. This sink must not be placed in the kitchen area unless it is separated from other activity by walls or partitions. This is to prevent contamination by the mop due to splashing. This sink cannot be used for food preparation or storage and must be accessible for use at all times.

3.5.4. Indirect Connections and Drains

3.5.4.1. Indirect Drain Line Connections

Indirect connections must be installed for dish washing machines, food handling/culinary sinks and dish washing 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.

3.5.4.2. Air Gap

Air gap will mean the unobstructed vertical distance through the free atmosphere between the lowest opening from any pipe or outlet supplying water to a tank plumbing fixture, or other device, and the flood level rim of the receptacle. The vertical physical separation must be at least twice the inside diameter of the water inlet pipe above the flood rim level but must not be less than one inch.

3.5.4.3. 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.

3.5.4.4. Overhead Plumbing

Stored food and other food related products must be permanently protected from overhead waste lines.

3.5.5. Grease Traps (Grease Interceptors)

Grease traps for on-site subsurface sewage disposal systems must meet the requirements of the Connecticut Public Health Code. Grease traps or other approved units connected to the public sewer system must be installed and maintained in accordance with the Connecticut Department of Energy and Environmental Protection General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments.

3.5.5.1. Grease Traps – Cleaning

Grease traps must be maintained as often as necessary to ensure proper functioning. Grease trap cleaning and maintenance records must be kept on file at the food service facility for review by the University Sanitarian upon request.

3.5.6. Ventilation Hoods

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

3.5.7. Thermometers

All refrigerators and refrigeration units must have a thermometer, accurate to $\pm 2^{\circ}\text{F}$, readily displayed in the unit. A temperature measuring device with a suitable small diameter probe that is designed to accurately measure the temperature of the foods served shall be provided and readily accessible.

3.5.8. Ice Machines

Ice makers and ice storage equipment must be located in a protected area, not under sewer lines or any other source of contamination. The floor and

walls around an ice machine must be washable, durable, smooth, non-absorbent, and light colored. The ceiling must be smooth, light colored and washable. All ice machines and ice bin drain lines must be indirectly connected to the waste lines. Water-cooled condenser drain lines from ice machines must be air gapped to the waste line. Ice machines in areas that are accessible for public use must be individual portion control, self-service machines.

NOTE: Open ice bins shall not be accessible for public use.

3.6. Utilities

3.6.1. Water – Non-Community Source

Wells used to supply water to food establishments must be tested in accordance with Connecticut Public Health Code Section 19-13-B102 Standards for Quality of Public Drinking Water. Well water sampling is the responsibility of the owner of the well water supply. The food establishment owner is responsible for ensuring that the water in the establishment is potable, as defined in Section 19-13-B102 of the Connecticut Public Health Code. The establishment owner is required to provide a copy of the water test results and immediately notify the Department of Environmental Health and Safety if the results are not in compliance with the regulations.

3.6.1.1. Water Softeners

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

3.6.2. Sewage

Any food service facility proposing to use a private site sewage disposal system must apply for approval of the system to the University and the appropriate State or Local agencies if applicable. All food service facilities serviced by on-site sewage disposal systems must provide a current report of the condition of the system, with evidence of the system installer and/or pumper, with their completed application for registration renewal. Failure to provide this documentation may result in the termination and/or expiration of that food service facility's Food Service Registration.

3.6.3. Refuse Storage

An outside Dumpster for storage of all refuse must be supplied. The Dumpster must be covered at all times except when in use. The surface under the Dumpster must be cement, asphalt, or their equivalent, and have a

containment area for spills. These requirements also pertain to grease barrel storage.

3.7. Food Storage

3.7.1. Shelving For Walk-Ins

Shelving for walk-in refrigeration or freezer equipment must be constructed of non-corrosive materials such as stainless steel or aluminum. All shelving is to be a minimum of twelve (12) inches from the floor. Exposed food must be stored a minimum of eighteen (18) inches from the floor.

3.7.2. Dry Storage

All shelving must be a minimum of twelve (12) inches from the floor. For new food service facilities, the shelving must be constructed of non-corrosive, non-absorbent materials.

3.7.3. Custom Built Shelves

The University of Connecticut Department of Environmental Health and Safety must approve all custom built platforms, shelving, and storage containers prior to their installation.

3.8. Washing

3.8.1. 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 dishwasher available.

3.8.2. 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, accurate to +2°F.

- B. Chemical sanitizing dishwashers must be approved prior to installation, and require an approved test kit to test the sanitizer.

3.9. Other Equipment Specifications

3.9.1. Approved Equipment

All food equipment must be certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. (e.g. National Sanitation Foundation (NSF)).

3.9.2. Custom Built – NSF or Equivalent Manufacturer

For custom-built equipment by an NSF or equivalent listed manufacturer, the equipment must meet approved standards and the manufacturer of the equipment must be specified.

3.9.3. Custom Built - Non-NSF or Equivalent Manufacturer

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

3.9.4. Equipment Location

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

Length of Equipment Line	Distance from Wall and 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

NOTE: If there is a conflict with the Fire Code, the Fire Code must prevail. In cases where the equipment distance from the wall is in conflict with the Fire Code, casters with flexible utility lines or quick disconnects will be required. Contact the Fire Code Compliance Officer for additional information.

Floor mounted equipment must be placed on NSF or equivalent approved, six (6) inch legs. Counter mounted equipment, not easily movable, must be

placed on NSF or equivalent approved four (4) inch legs. No piece of equipment over eighty (80) pounds or secured to a connection with an inflexible hose will be considered easily movable.

3.9.5. Aisles and Working Space

Aisles and working spaces between units of equipment and between equipment and walls must 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.

NOTE: All food service establishments must be in compliance with Federal, State, Local and University handicap accessibility requirements.

3.10. Electrical/Lighting

- A. Lamps located over or within food preparation, food display, or refrigeration areas must be shielded, coated, or otherwise shatter resistant.
- B. Artificial light sources must be installed to provide at least twenty (20) foot-candles of light on all food preparation surfaces, warewashing areas, and handwashing areas. At least ten (10) foot-candles of light must be provided in the interior of the walk-in refrigerator.

3.11. Toilet Facilities and Dressing Rooms

- A. Toilets must be provided for all employees
- B. Separate facilities for male and female employees may be required based on the size of operation and number of employees.
- C. Doors to toilet room must be self-closing.
- D. The floor and walls must be finished as outlined in Section 3.5. Floor/wall junctures must be properly covered.
- E. Mechanical exhaust system ventilation must be provided and in compliance with the State of Connecticut Building Code or operable, screened windows must be provided for proper ventilation.
- F. Dressing rooms or suitable segregated space must be provided for food service employees' storage of outerwear and accessories. Lockers, hooks, etc. must be supplied for storage of clothing and other personal items.

3.12. Food Protection and Handling

3.12.1. Potentially Hazardous Food

All potentially hazardous food must be maintained at a temperature of 45°F or below or at 140°F or above, except during necessary periods of preparation. To protect from contamination, these foods must be dispensed by facility employees or be adequately protected as specified in Section 3.13 below. Food 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 six (6) hours (140°F to 70°F within two hours and 70°F to 45°F within four hours). Pre-cooked, potentially hazardous food which is reheated for hot holding must be reheated to 165°F within two (2) hours prior to maintaining at 140°F during service.

3.13. Buffet Requirements/Salad Bars/Retail Stores

3.13.1. Construction Standards

When food is placed on display for service in any type of food service operation, including buffets, salad bars, ice cream self service bars, and cafeteria lines, it must be adequately protected from contamination, such as customers sneezing and coughing, by the use of packaging; serving line, storage or salad bar protector devices; display cases; or by other effective means, including dispensers.

Hot and cold food bars and sneeze guards shall comply with the standards of an ANSI accredited certification program. The food shield should intercept the direct line between the consumer's mouth and the food on display.

REMINDER: All food service equipment and finishing materials must be approved by the University of Connecticut Department of Environmental Health and Safety.

3.13.2. Temperature Control

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

- A. If served hot, the temperature of food must be kept at 140°F or above.
- B. If served cold, the temperature of food must be kept at 45°F or below.

3.13.3. Salad Bar Design

Salad bars and sneeze guards shall comply with the standards of an ANSI accredited certification program.

3.13.4. Salad Bar Refrigeration

Refrigeration requirements may be met by means of ice, mechanical refrigeration or the combination of ice and mechanical refrigeration. Ice must be from an approved potable source and be properly dispensed to prevent contamination.

3.13.5. Serving Utensils

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

3.13.6. Take-Out Containers/Utensils

Containers and utensils must be provided by the food service establishment. Personal containers are not allowed, except that drinking cups and beverage containers may be reused by self-service customers if refilling is a contamination-free process. The take-out containers and single service tableware must be stored in a manner that prevents contamination. Single use utensils must be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented.

3.13.7. Process/Preparation Area

The processing and preparation area for the salad bar must meet the applicable requirements of these Food Service Policies and the State of Connecticut Public Health Code.

3.14. Itinerant Eating and Drinking Establishments, Temporary, Seasonal, or Special Food Service

In addition to specific requirements of the Connecticut Public Health Code Section 19-13-B48, including Qualified Food Operator (QFO) requirements, the following are required:

3.14.1. Mobile Food Distribution Only (No food prepared on vehicle)

This group includes vehicles selling packaged items only.
Requirements:

- A. Provide smooth, easy to clean food serving and storage equipment, walls, floors and ceilings.
- B. Provide adequate food warming and cooling equipment in which to store all potentially hazardous food and drink. Thermometers are to be placed in each unit. A temperature measuring device with a suitable small

diameter probe that is designed to accurately measure the temperature of the foods served shall be provided and readily accessible.

- C. Provide paper cup dispensers and storage areas for single service utensils. Provide covered refuse receptacles for customer use.
- D. Provide a suitable base of operation for adequately cleaning the vehicle, utensils and food equipment following each day's operations. This base must include adequate facilities for washing, rinsing and sanitizing of all equipment used in the day's operations, and a suitable hand washing facility equipped with hot and cold running water. The base of operation must 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 3.16).
- E. Keep food preparation and serving area clean during actual operations.
- F. Paper cups and plastic spoons must 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 surfaces of all single service utensils should be protected from sources of contamination.
- G. Secure all food and drinks from approved sources, and keep them wholesome and free from spoilage during storage and dispensing. If cooking is permitted, cook all potentially hazardous foods in conformance with the Connecticut Public Health Code Section 19-13-B42. 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 must 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.

3.14.2. Food Preparation - Fixed Location - Temporary Basis Only

This includes snack bars on construction jobs, carnivals, fairs, barbecues, outdoor church suppers, etc. Applicants are responsible for securing all necessary approvals (e.g., Fire Department, and Student Union Reservations). The Department of Environmental Health and Safety may request a copy of approval documents. Temporary Food Service Operations must comply with the Connecticut Public Health Code Section 19-13-B42, the Department of Public Health "Compliance Guide for Temporary Food Service" and the

following requirements:

- A. An application must be completed and submitted to the Department of Environmental Health and Safety using forms provided by the Department at least ten (10) days prior to the event.
- B. Provide smooth, easy to clean food preparation, service, and storage equipment. Walls, floors and ceilings must be provided and be in sound condition.
- C. Provide adequate food warming and/or cooling equipment in which to store all potentially hazardous food and drink. Thermometers shall be placed in each unit. A temperature measuring device with a suitable small diameter probe that is designed to accurately measure the temperature of the thinnest foods served shall be provided and readily accessible.
- D. Provide adequate ventilation for cooking operations including approved mechanical exhaust hood and filters when engaged in frying operations.
- E. Provide paper cup dispensers and storage areas for single service utensils. Provide a covered refuse receptacle for customer use, and also a garbage can with tight fitting lid for deposit of wastes from food preparation.
- F. Screen all outer openings against flies, insects, etc. when deemed necessary by the Department of Environmental Health and Safety. This is required for temporary food events that engage in food preparation.
- G. Keep food preparation and serving areas clean during actual operations.
- H. Single service utensils such as paper cups and plastic spoons must 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 all other single service utensils should be protected from sources of contamination.
- I. Secure all food and drinks from approved sources and keep them wholesome and free from spoilage during storage and dispensing. Store all potentially hazardous food and drink at/or above 140°F or at/or below 45°F until dispensed to customer.
- J. Store all food and drink so as to avoid contamination by dust, dirt, droplet contamination, etc., and store all sealed drinks properly.
- K. All food handlers are required to wear clean outer garments and hats or hairnets. In accordance with Connecticut Public Health Code Section B42 (r)(1-5) and Section 3.18.1 of these 'Food Service Policies' food handlers must be free from communicable illness where there is a likelihood of transmission of disease to patrons or to fellow employees, either through direct contact or through the contamination of food or food-contact

surfaces with pathogenic organisms. No smoking, expectorating or use of tobacco in any form while engaged in food processing and dispensing will be permitted.

- L. All vehicles must 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 all food handling/serving areas.

3.14.3. Mobile Food - Preparation on Vehicle (Lunch Wagons)

Mobile food operations must comply with the requirements of the Connecticut Public Health Code Section 19-13-B48 and the following requirements:

- A. Smooth, non-absorbent, easy to clean food preparing, serving, and storage equipment must be provided. All floors, walls and ceilings must 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 must be provided. An approved thermometer is to be placed in each unit. A temperature measuring device with a suitable small diameter probe that is designed to accurately measure the temperature of the thinnest foods served shall be provided and readily accessible.
- C. Hand washing facilities must consist of potable water in an approved container equipped with a sanitary faucet, soap, towels and a wastewater-receiving container.
- D. Adequate ventilation for cooking operations, including approved mechanical exhaust hood and filters, are required in any case where frying is part of the operation on the vehicle.
- E. A paper cup dispenser and an area for storing single service utensils until used are necessary. Provide a covered refuse receptacle for customer use and a garbage can with tight fitting lid for food preparation waste.
- F. Screen all outer openings against flies, insects, etc.
- G. Provide a suitable base of operations in compliance with Connecticut Public Health Code requirements. Provide facilities at that base for adequately cleaning the vehicle following each day's operation. The base

must include adequate washing facilities such as a three-compartment sink, equipped with drain boards, 110°F water and approved chemical sanitizer for adequate washing, rinsing and sanitizing of all equipment used in the day's operation. Also required is a suitable hand wash sink equipped with hot and cold running water, hand cleansing soap or detergent dispensed in a sanitary manner, and an approved hand-drying device. The base of operation must 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 3.16).

- 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 potentially hazardous food and drink must be stored at/or above 140°F or at/or below 45°F.
- K. All food and drink must 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 are required to wear clean outer garments and hats or hairnets. In accordance with Connecticut Public Health Code Section B42 (r)(1-5) and Section 3.18.1 of these 'Food Service Policies' food handlers must be free from communicable illness where there is a likelihood of transmission of disease to patrons or to fellow employees, either through direct contact or through the contamination of food or food-contact surfaces with pathogenic organisms. No smoking, expectorating or use of tobacco in any form while engaged in food processing and dispensing will be permitted.
- N. The vehicle, equipment, and base of operations must be kept clean and will be subject to unannounced inspection at any reasonable time to

ensure compliance with these "Food Service Policies" and applicable Federal, State, Local, and University policies.

- O. All vehicles must 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.

3.15. Caterer

3.15.1. Requirements

All caterers must have a licensed kitchen to prepare food for service. The preparation kitchen must meet the requirements for Section 3 of these Food Service Policies and the Connecticut Public Health Code Section 19-13-B49.

3.15.2. Food To Be Protected During Transit

Any food being transported must meet the temperature and food protection standards as required in the Connecticut Public Health Code. The vehicle in which such food is transported must be clean and constructed and maintained to prevent access by insects or vermin. The caterer's name must appear on the vehicle. The vehicle must 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 must take the temperatures of all potentially hazardous food transported and must log the temperatures and keep this log for a period of three months after the catered affair. The caterer must make this log available to the University Sanitarian upon request.

3.15.3. Food, Containers, Equipment, Silverware, Utensils, Linens To Be Protected During Transit

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

3.15.4. Reciprocal Registration

Any caterer wishing to cater or serve food within the University of Connecticut jurisdiction must either (1) be registered with the University of Connecticut; or, if not based within the University (2) hold a valid caterer's registration or license from another Local or District Health Department in

the State of Connecticut. A copy of this registration or license must have been filed with the University of Connecticut Department of Environmental Health and Safety before the caterer may operate within the jurisdiction of the University of Connecticut Department of Environmental Health and Safety.

3.15.5. Violation

Any caterer not registered in Connecticut and who violates these Food Service Policies by not registering with the University of Connecticut will not be allowed to cater on University of Connecticut property.

3.15.6. Notice of Event

All caterers who do not cook and prepare food at a registered kitchen owned by the caterer and under the jurisdiction of the University must submit, in writing at least ten (10) working days 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/food preparation will only be allowed in licensed, pre-approved facilities.

3.15.7. Out of State Caterers

Any caterer, whose usual place of business is outside the political boundaries of the State of Connecticut and who wishes to cater within the jurisdiction of the University of Connecticut, must register with the University of Connecticut Department of Environmental Health and Safety. This registration gives the Department of Environmental Health and Safety permission to enter the premises of the place of business at any reasonable hour, and allows the University to request an inspection or investigation of the operation by the health department with jurisdiction in the caterer's usual place of business.

3.16. Home Kitchens - Cooking for Public Consumption

Home kitchens will be allowed only when the operation is approved by the local zoning commission and local health department 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 must be separate from the household kitchenware.

- D. Food in the facility must be from an approved source and satisfactory to the University Sanitarian.
- E. The kitchen facility must comply with all the requirements of the Connecticut Public Health Code and Section 3 of these "Food Service Policies".

3.17. Bulk Food - Retail Food Stores

3.17.1. 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 microorganisms, must be maintained at temperatures at 45°F or below or 140°F or above, except during necessary periods of preparation. To protect from contamination, facility employees must dispense potentially hazardous foods. Foods must be cooled in small, shallow pans, in an ice water bath, or by other means which will result in a food temperature drop from 140°F to 70°F or below within two (2) hours and from 70°F to 45°F in an additional four (4) hours. Retail facilities cannot use display refrigerators to cool hot food items. Pre-cooked, potentially hazardous foods must be reheated to 165°F within two (2) hours prior to maintaining at 140°F during service.

3.17.2. Easily Adulterated Food

These foods include, 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 must 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.

3.17.3. Semi-Solid Food

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

3.17.4. Non-Potentially Hazardous Food

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, must be dispensed by gravity dispensing containers or may be dispensed by the customer provided a suitable dispensing utensil and individual container are supplied, and adequate supervision by some employee is provided.

3.17.5. 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.

3.17.6. 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.

3.17.7. Containers

- A. Bulk food storage containers must be made of food grade materials and must be easy to clean and sanitized. Equipment and sinks must be available in the store for this purpose.
- B. Bulk food display containers and utensils used for dispensing must be made of food-grade materials and be kept clean and sanitized. The display container must be designed to protect the food being displayed or dispensed. The container must have a tight cover attached so that it cannot touch the floor. The cover must be self-closing and must remain in the closed position, to be opened only during customer dispensing.
- C. Containers that are new and clean must be provided for individual customer use.

3.17.8. Dispensing Utensils

Consumers who serve themselves bulk food must be provided with suitable dispensing utensils, which must be stored in protective sleeves, kept dry and clean, and must be prevented from touching the floor.

3.17.9. Instructions

Instructions must be posted, conspicuously in the display area, providing directions for consumers on the use of serving utensils and warning that the use of hands for self-service constitutes "adulteration" and is in violation of state laws.

3.18. 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 must contact the Department of Environmental Health and Safety immediately and discontinue the sale of any food items, particularly those affected by the emergency, until given clearance by the Department of Environmental Health and Safety. If the emergency occurs at a time when the University does not normally conduct regular business hours, the person in charge must notify the University Police Department who will in turn make all reasonable efforts to contact the Department of Environmental Health and Safety.

3.18.1. Communicable Disease Infections

No person who has a communicable form of a disease that can be transmitted by foods, or who is a carrier of organisms that cause such a disease, or who is afflicted with a boil, an infected wound, or an acute respiratory infection, may work in a food establishment unless specifically authorized by the Registered Sanitarian. If the management of the food establishment has reason to suspect that any employee has contracted any disease in a communicable form or has become a carrier of such a disease, he will notify the Department of Environmental Health and Safety and the local Director of Health immediately.

3.19. Examination, Embargo and Condemnation of Food

3.19.1. Examination

Food may be examined or sampled by the Department of Environmental Health and Safety as often as necessary for enforcement of these Food Service Policies and/or the Connecticut Public Health Code.

3.19.2. Embargo/Hold Request

The Department of Environmental Health and Safety may place a hold request on any food or beverage, which it believes is adulterated or otherwise unfit for human consumption. The Department of Environmental Health and Safety may tag, label, or otherwise identify any food subject to the hold request. No food subject to a hold request may be used, served, or moved from the establishment. The Department of Environmental Health and Safety must direct storage of the food under conditions specified in the hold request. The hold request must state that a request for a hearing may be filed with the Department of Environmental Health and Safety within forty-eight (48) hours and if no hearing is requested, the food will be

destroyed as witnessed by the Department of Environmental Health and Safety. Within forty-eight (48) hours following receipt of a request for a hearing, the Department of Environmental Health and Safety will hold a hearing. On the basis of evidence produced at that hearing, the hold request may be rescinded or the registration holder or person in charge of the food may be directed, by the Director of Environmental Health and Safety, to destroy the food or to bring it into compliance with the provisions of these "Food Service Policies" and/or the Connecticut Public Health Code.

3.19.3. Condemnation

Food will be subject to immediate condemnation by the Department of Environmental Health and Safety when it is found to be unfit for human consumption because of the appearance or odor of decomposition and/or adulteration, (i.e., having been contaminated by exposure to fire, water, dust, smoke or heat; lack of proper temperature maintenance, or animal or insect contact). Exposure to non-food chemicals will also be grounds for condemnation. An action of condemnation will only be used when, in the opinion of the University Sanitarian, there is substantial risk that the suspected food would otherwise be used for human consumption or if the registration holder agrees to the grounds for condemnation. Any food or drink considered unsafe for human consumption will be destroyed or disposed of in a manner satisfactory to the Director of Health.

4. Fee Schedule

4.1. Exclusion Clause

Any food service establishment of any classification which is licensed and inspected by the State of Connecticut, Department of Public Health, Local Health Department, or Health District for purposes of monitoring compliance with the Connecticut Public Health Code, which successfully passes this inspection will be exempt from the University of Connecticut Department of Environmental Health and Safety registration fees related to food service inspections.

NOTE: Any food service establishment not licensed and inspected by the State of Connecticut, Local Health Department or Health District must be registered and inspected by the University of Connecticut Department of Environmental Health and Safety.

4.2. Fee Schedule and Criteria-Food Service

Each application for registration to operate and/or maintain a food service establishment must be filed on forms provided by the Department of Environmental

Health and Safety, and must be accompanied by a fee based on the following criteria and fee schedule: Food Service Establishment Classification as per Section 4 of this Code:

Class I	\$55.00
Class II	\$70.00
Class III	\$85.00
Class IV	\$105.00
With Catering Off premises	Regular Fee Plus \$50.00
Mobile Vendors	\$105.00
Catering Kitchen (No Food Preparation)	\$90.00
Catering Kitchen (Food Preparation) Note: Outside Food Service Caterers must complete a TFSE Application and submit fee ten (10) days prior to event.	\$90.00
Temporary Registration (per event/per day)	\$30.00
Subsequent Failure and Re-inspection (Any establishment requiring a re-inspection other than the re-inspection mandated by the Connecticut Public Health Code will be charged \$50.00 per inspection).	\$75.00
Operating without a valid registration	\$100.00
Late Food Service Applications	\$50.00

***Outside Caterers must complete the Environmental Health & Safety Temporary Food Service Event application and submit to appropriate fee.**

4.3. Organizations Exempt From Fees

Religious organizations, non-profit organizations and student organizations that maintain permanent kitchen facilities, or apply for temporary food registrations, are subject to the regulations of Section 19-13-B42 and 19-13-B48 of the Connecticut Public Health Code, and are hereby exempt from any food service establishment registration fee. Food service establishments, including temporary events, run by the University of Connecticut, Department of Dining Services are exempt from registration fees.

4.4. Food Service Establishment Classification

The Sanitarian must classify each food service establishment by using the criteria outlined in this subdivision. Establishments must be classified at the time of registration with the Sanitarian, during each inspection, and in no case less than annually. The Food Service Establishment must be placed into the highest classification that describes any of the food operations conducted. When it comes to the attention of the Sanitarian that a food service establishment has changed to a different class, the Sanitarian must reclassify that food service establishment. No food service establishment may change operations to a different classification without prior written approval by the Sanitarian. The classes of food service establishment are as follows:

4.4.1. Class I

Class I is a Food Service Establishment with commercially prepackaged foods and/or hot or cold beverages only. No preparation, cooking or hot holding of potentially hazardous foods is included except that commercially packaged precooked foods may be heated and served in the original package within four (4) hours.

4.4.2. Class II

Class II is a Food Service Establishment using cold or ready-to-eat commercially processed food requiring no further heat treatment and/or hot or cold beverages. No cooking, heating or hot holding of potentially hazardous foods is included except that commercially packaged precooked foods may be heated and served in the original package within four (4) hours. Commercially precooked hot dogs, kielbasa and soup may be heated if transferred directly out of the original package and served within four (4) hours.

4.4.3. Class III

Class III is a Food Service Establishment having on the premises exposed, potentially hazardous foods that are prepared by hot processes and consumed by the public within four (4) hours of preparation.

4.4.4. Class IV

Class IV is a Food Service Establishment having on the premises exposed, potentially hazardous foods that are prepared by hot processes and held for more than four (4) hours prior to consumption by the public. All Food Service Establishments must be inspected at a frequency in compliance with the Connecticut Public Health Code.

4.5. Qualified Food Operator (QFO)

Each person owning, operating or managing any Food Service Establishment designated either Class III or IV must be a Qualified Food Operator or must employ, on site, at least one (1) Qualified Food Operator (QFO) who is in a supervisory position at the establishment. The QFO must work on the premises at least thirty (30) hours per workweek or the number of hours per week that the Food Service Establishment is open for business whichever is less. The owner or manager of the Food Service Establishment must designate an alternate person to be in charge at all times when the Qualified Food Operator cannot be present in conformance with the Connecticut Public Health Code.

5. Severability Clause

5.1. Severability Clause

In the event any section, paragraph, sentence, clause, or phrase of these Food Service Policies are declared unconstitutional by any court of a competent jurisdiction, this decision will not affect the validity or effectiveness of the remaining portions of these Food Service Policies. In the event any section, paragraph, sentence, clause, or phrase of these Food Service Policies are inconsistent with, or in opposition to, the Connecticut Public Health Code, the provisions of the Connecticut Public Health Code are to take precedence. The remainder of these Food Service Policies that are consistent with and/or not in opposition to the Connecticut Public Health Code will not be affected and will remain in full force and effect.

6. Revisions/New Programs

6.1. Revisions/New Programs

The Department of Environmental Health and Safety reserves the right to revise these Food Service Policies and/or to create new programs within the University of Connecticut Food Protection Program if, in our opinion, the revision will benefit the industry and/or public health, or if required by the General Statutes of Connecticut and the Connecticut Public Health Code.