



Town of Wallingford, Connecticut
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Food Service Classifications

CT General Statutes 19a36A-O (Regulations Concerning Food Operators.)

Class 1 -Food establishment means a retail food establishment that does not serve a population that is highly susceptible to food borne illnesses and only offers (A) commercially packaged food in its original commercial package that is time or temperature controlled for safety, or (B) commercially prepackaged, precooked food that is time or temperature controlled for safety and heated, hot held and served in its original commercial package not later than four hours after heating, or (C) food prepared in the establishment that is not time or temperature controlled for safety;

Examples: Convenience stores or markets w/ only prepackaged food, Ice cream only shops

Inspection Frequency: Annual

Class 2 -Food establishment means a retail food establishment that does not serve a population that is highly susceptible to food-borne illnesses and offers a limited menu of food that is prepared or cooked and served immediately, or that prepares or cooks food that is time or temperature controlled for safety and may require hot or cold holding, but that does not involve cooling;

Examples: Delicatessens, cafes, convenience stores with larger menus (hot dogs, pizza, breakfast sandwiches etc).

Inspection Frequency: 180 Days

Class 3 -Food establishment means a retail food establishment that (A) does not serve a population that is highly susceptible to food-borne illnesses, and (B) offers food that is time or temperature controlled for safety and requires complex preparation, including, but not limited to, handling of raw ingredients, cooking, cooling and reheating for hot holding;

Examples: Full service restaurants, diners, and caterers that serve extensive menus with complex processes and preparation. Cooked and cooled foods served next day or longer.

Inspection Frequency: 120 Days

Class 4 -Food establishment means a retail food establishment that serves a population that is highly susceptible to food-borne illnesses, including, but not limited to, preschool students, hospital patients and nursing home patients or residents, or that conducts specialized food processes, including, but not limited to, smoking, curing or reduced oxygen packaging for the purposes of extending the shelf life of the food;

Example: Hospitals, preschool daycares, convalescent homes/assisted living, Establishments using special processes or approved variances. Establishments that have been observed to have repeat risk factor violations and/or have been designated as higher risk by the department.

Inspection Frequency: 90 Days

Special processes : May include smoking for preservation, curing , reduced oxygen packaging, sous vide, cook chill, juicing, fermentation, drying, sprouting seeds or beans, live shellfish tanks, or custom processing of animals not intended for sale or service in a food establishment. FDA Food code 3-502.11&12. A HACCP (Hazard analyses critical control point) plan may be required in addition to review by the State of CT Food Protection Program.

NEW CLASSIFICATIONS UNDER PA 17-93

CLASS 1:

- **Prepackaged food that is not TCS**
- **Commercially prepackaged, processed (fully cooked) food that is TCS and either cold-held or heated for hot holding, but not cooled**
- **Preparation of non-TCS foods**

CLASS 2:

- **Preparation of limited menu TCS food that is served immediately, cold-held or hot-held for an unspecified length of time**
- **No cooling of TCS foods allowed**
- **Does not include facilities that provide foodservice specifically to a highly-susceptible population**

CLASS 3:

- **Preparation of an extensive menu of TCS food involving complex processes including cooking, cooling, reheating for hot-holding, and handling of raw ingredients**
- **Does not include facilities that provide foodservice specifically to a highly-susceptible population**

CLASS 4:

- **On-site preparations of foods by special processes, such as sous vide, acidification, ROP, etc.**
- **Preparation of an extensive menu of TCS food involving complex processes including cooking, cooling, reheating for hot-holding, and handling of raw ingredients that is served in an establishment which serves a highly-susceptible population**

EXAMPLES OF ESTABLISHMENTS UTILIZING NEW CLASSIFICATION SYSTEM

The following list is intended to provide some common examples of how food establishments would be classified under the new definitions. It is not meant to be all inclusive or absolute as menus and processes are subject to change even within major chain restaurants.

CLASS 1:

- Coffee shops that do not prepare any TCS foods. May prepare non-TCS baked goods
- Ice cream shops (may also prepare and bake non-TCS foods for use)
- Gas stations such as 7-Eleven, Cumberland Farms, etc. that only heat commercially prepackaged TCS foods for hot holding or cold-hold TCS foods, such as commercially prepackaged fully cooked breakfast sandwiches or burgers
- Establishment that prepares non-TCS foods such as peanut butter and jelly sandwiches, Fluffernutter sandwiches, chocolates, cookies, cakes, or other non-TCS confections

CLASS 2:

- McDonald's
- Dunkin Donuts
- Taco Bell
- Burger King
- Five Guys
- Wendy's (if they do not cool burgers for chili)
- Subway restaurants (if they do not cool and reheat TCS foods, e.g. soup and meatballs)
- Gas stations such as 7-Eleven, Cumberland Farms, etc. that heat bulk TCS foods for hot holding (such as hot dog rollers, nachos with cheese, etc.)
- Deli preparing hot or cold sandwiches and does not cool food at the end of the day
- Schools (not including preschool facilities) if they do not cool foods

CLASS 3:

- Wendy's (if they cool burgers for chili)
- Subway (if they cool and reheat TCS foods, e.g. soup and meatballs)
- KFC (if they cool chicken for pot pies)
- Full-service restaurants, caterers, itinerant vendors, grocery stores that use complex processes (cool foods for later service, including same day service and reheating processes)
- Schools (not including preschool facilities) that cool and reheat foods

CLASS 4:

- Hospitals
- Long-term care facilities
- Preschools that provide foodservice
- Daycare centers for elderly or preschool age children that provide foodservice
- Any food establishment that engages in special processes such as acidification, smoking, curing, reduced oxygen packaging (including sous vide), sprouting seeds, etc.