



# Town of Wallingford Department of Health

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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.