

# 2016 Food Service Meet and Greet with Old Lyme Facilities

Ryan McCammon, RS-REHS      Katie Baldwin, RE-REHS

Ledge Light Health District  
216 Broad St, New London, CT  
860-448-4882 ext 301 and 319

[rmccammon@llhd.org](mailto:rmccammon@llhd.org) and [kbaldwin@llhd.org](mailto:kbaldwin@llhd.org)

[www.llhd.org](http://www.llhd.org)



# Objectives

By the end of the presentation the Owners/Managers of Old Lyme Food Service Establishments will:

- Meet the LLHD staff assigned to Old Lyme
- Compare and contrast the four types of LLHD regulated food service operations
- Recognize the LLHD procedures for licensing, inspections, plan reviews and outbreak investigations
- Become aware of food safety training and opportunities for input into LLHD Restaurant Advisory



# Ledge Light Health District and Staff



- Regional health district serving East Lyme, Groton City and Town, Ledyard, New London, Waterford and Old Lyme (Nov 1, 2016) ([www.llhd.org](http://www.llhd.org))
- 18 staff members
- Environmental Health (Inspectors or Sanitarians)
  - Ryan McCammon-Supervisor of EH
  - **Katie Baldwin-Sanitarian II (Primary Old Lyme Food Inspector)**
  - **George Calkins-Senior Sanitarian (Primary Old Lyme Land Use)**
  - **Patti Myers-Environmental Technician (Primary Old Lyme Land Use and Office Staff)**
  - Kim White-Senior Sanitarian
  - Wendy Brown-Arnold-Senior Sanitarian
  - Michael Bibens-Sanitarian I
  - Charlene Swink-Sanitarian I
- Health Education
- Infectious Disease Prevention
- Finance and Administration

# What We Do (How We Can Help)

- License and Inspect Food Service (CT Health Code and LLHD Food Regulations)
  - Class (I-IV) / Type of facility
  - Plan Reviews
  - Risk-Based Inspections
- Food Alert and Outbreak Investigations
  - Follow-up of all complaints of food borne illness
  - Work with CT DPH and Epidemiology
- Food Safety Training
  - Café-Basic training and Designated Alternate training
  - ServSafe-one of three state required testing organizations for Qualified Food Operators
- Restaurant Advisory Group





# Four Types of Facilities and Licensing

- Food Service Establishments (FSE or Restaurants)
  - License Good through May 31, 2017 (Normally June 1-May 31)
  - Fee/Inspection frequency based on Class (payable online [www.llhd.org](http://www.llhd.org), Old Lyme Town Hall, New London or with credit card over the phone)
  - Class III and IV (QFO, Designated Alternate and training records)
  - Potable Water and Functioning Septic
  - Fees and Inspection Frequency
    - Class I \$170
    - Class II \$205
    - Class III \$245
    - Class IV \$280



# Four Types of Facilities

## Caterers and Vendors

- Caterers and Vendors (Food Trucks/Carts)
  - Seasonal (6 months or less) or Year Round
  - Fee is \$75 or \$150
  - Need a QFO/DA if Class III or IV
  - Potable Water and Functioning Septic/Discharge area
  - Inspection Frequency (By Class)





# Four Types of Facilities (Continued)

- Temporary Events
  - Up to 14 days at a Single Location
  - Application for Onsite Food Prep and Inspection
  - Fees
    - Free (Licensed LLHD FSE, Vendor or Simple Sampling)
    - \$25 Non Profit
    - \$55 For Profit
  - Need Food training for Class III or IV
- Farmers' Markets
  - Temporary Permit for all LLHD Markets for entire market season
  - Farmers at certified markets no fee (may not need app)
  - Temporary event guidelines for inspection, application and fees



# Inspections

- Frequency and Forms related to Type and Class
  - FSE Class III and IV-Food Focus Form (Green Form)
  - FSE Class I and II and Caterers/Vendors-Red and Black Form
  - Temporaries and Farmers Markets-Temporary Inspection Form
- Types of Violations
  - Risk-Factors (Cause Illness)
  - Debit Point Value (1-4 points)
- Failed Inspection-FSE and/or Caterer/Vendor
  - Total score below 80
  - 1 or more 4 point violation
  - Reinspect in 2 weeks (\$100)
- Three Risk Factors in a row-\$50 (per violation)
- Administrative Hearings-Failed reinspection and/or major issues to prevent closure



# Inspections: Consumer Advisory

- Restaurants must post the reminder and disclosure for raw or undercooked foods
- Reminder-“Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.”
- Disclosure-Identifies which foods can be undercooked
- Exemptions are not allowed at nursing homes, hospitals, daycares or similar facilities serving at-risk populations.

## Menu

Two Eggs\* (cooked to order)  
served

with grits and toast

*\* Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.*

# Plan Reviews

- New Construction of FSE
- Extensive Remodeling of FSE
  - Floor Plans
  - Specification Sheets
  - Menu
- Approval from Other Town Departments (Building, Zoning and Fire)
- Construction and Opening Inspections
- See "Opening a New Food Service Establishment" Packet



# Outbreak Investigations

Who?  
When?  
Where?  
Why?  
How?  
Ill Food  
Workers?  
(Green  
Form)

[https://www.youtube.com/watch?v=q\\_h0c15w3BI](https://www.youtube.com/watch?v=q_h0c15w3BI)



Cooperation  
Owner/Staff  
Patrons  
LLHD  
CT DPH  
CT Epi  
Dept of Ag  
CT DCP  
CDC

# Food Safety Training (Café and ServSafe)



- Café-Community Accessible Food Education
  - Basic training for FSE, Vendors and Temporary Events
  - LLHD Designated Alternate Form
  - \$30 per person and held monthly at LLHD
  - \$200 onsite training
  - See 2017 form for dates and times
- ServSafe Food Protection Manager Class/Test
  - 1 of 3 required by State of CT for Class III and IV
  - Taught at LLHD 6 times per year
  - Class 9am-3:30pm and 2 hours for test
  - \$180 for class, book and test and \$90 for retest
  - See 2017 form for dates and to register





# LLHD Restaurant Advisory and Other Help



- Annual Meetings (Spring)
  - Reps of All 4 Regulated Facility Types and Sizes
  - Update on New or Proposed State or Local Regs
  - Input from Restaurant Owners About Industry Changes
  - Chance to Voice Concerns Among Fellow Food Service Owners/Operators
- Storm Preparation and Recovery Tips ([www.llhd.org](http://www.llhd.org))
- Recalls and Emergency Notifications

# Farmers Markets

- Meeting with Market Masters in Spring
- LLHD Previously Coordinated and Assisted New London County Market Masters (Cindy Barry 860-448-4882 ext 302)
- Inclusion of LLHD FSE and Vendors/Caterers
- Demonstration Booths



# What Have We Learned?

Primary LLHD Food Sanitarian  
for Old Lyme? **Katie Baldwin**  
Requires a license and  
inspection? **All**

Inspection using the Food Focus  
Form (Green Form) **A**

May Need Food Safety Training **ALL**

Requires a Plan Review for new  
construction or extensive  
renovation **A and B**



**A**



**B**



**C**

Permit good for 14 days at a  
single location **C**

Best defense against foodborne  
illness **ALL**

Further Questions? [www.llhd.org](http://www.llhd.org)



Katie Baldwin, RS-REHS

Ledge Light Health District

216 Broad St, New London, CT

860-448-4882 ext 319

[kbaldwin@llhd.org](mailto:kbaldwin@llhd.org)

George Calkins, RS

Ledge Light Health District

52 Lyme St, Old Lyme, CT

860-434-1605 ext 229

[gcalkins@llhd.org](mailto:gcalkins@llhd.org)

Ryan McCammon, RS-REHS

Ledge Light Health District

216 Broad St, New London, CT

860-448-4882 ext 301

[rmccammon@llhd.org](mailto:rmccammon@llhd.org)

Patti Myers

Ledge Light Health District

52 Lyme St, Old Lyme, CT

860-434-1605 ext 214

[pmyers@llhd.org](mailto:pmyers@llhd.org)