

## **Top Ten Questions and Answers About Food Safety and Licensing**

**1) Are code dates required on all food products?**

No, the only products mandated to be date coded for sale in Connecticut are baby food, formula, milk, cream, yogurt, cream cheese, ricotta cheese, soft cheese, eggnog, and sour cream.

**2) Is it required that food service workers wear gloves?**

No. But direct hand contact with ready to eat foods should be minimized.

**3) Can food service establishments use raw milk or raw-milk cheese?** No. All fluid milk and milk products used in a food service operation must be pasteurized. Cheese made from raw fluid milk must be made by a licensed facility and aged for a minimum of 60 days.

**4) Can meat and poultry products purchased from a Connecticut Farmers Market be served in a food establishment?**

Yes, provided the poultry and meat has been processed and packaged under an official USDA inspection program.

**5) Can food products processed in a residential home kitchen be sold in a food service establishment?**

No. This is prohibited.

**6) When raw shellfish is served at a food establishment is a consumer advisory required to be posted?**

Yes. This is a requirement of the Connecticut Public Health Code (19-13-B42)

**7) Are all grocery stores required to unit price?**

No. The law provides for exemption of owner-operated stores and stores with a retail sales area under 3,500 square feet.

**8) Is a state license required to manufacture ice cream in a restaurant?**

Yes. The manufacture of all ice cream in Connecticut requires a license from the Connecticut Department of Consumer Protection.

**9) Does a “Qualified Food Operator” certificate expire or is it required to be renewed?**

No. The certificate does not expire nor need to be renewed.

**10) Can a 15% tip be added to a customer’s restaurant bill?**

Yes, as long as the consumer is informed in a clear and conspicuous manner prior to the transaction.