

FARMERS' MARKET REFERENCE GUIDE



Connecticut Department of Agriculture
Bureau of Ag Development & Resource Conservation
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An Introduction to Connecticut Farmers' Markets

In Connecticut, the demand for farmers' markets is increasing and each year there are several requests to establish new ones. Many consumers would prefer to purchase fresh Connecticut Grown products if given the opportunity to do so. The purpose of this Reference Guide is to provide guidance for those who want to start a new market, expand an existing market, or participate in selling of goods.

The markets provide a benefit for farmers and consumers alike. For the consumer, farmers' markets provide a variety of fresh products at a reasonable price, while creating a weekly community event. Consumers enjoy a wide selection of products while supporting local agriculture and meeting the farmers who grow their food. Farmers' markets provide an opportunity for farmers to sell their crops and to market their farm to a wide audience.

Certified Farmers' Market

The Connecticut Department of Agriculture is proud to work closely with both the producers and the markets that are committed to offering CT Grown farm products. Farm products are defined by Connecticut General Statutes (CGS) Ch.1 Sec.1-1. Farmers' markets that are committed to CT Grown products and those that wish to work with CT DoAG receive a variety of benefits. These benefits include:

- Yearly participation in the CT Farmers' Market Brochure
- Yearly participation on our website, www.CTGrown.gov
- Additional promotional opportunities with a variety of media outlets
- Market usage of the CT Grown Logo
- An option to participate in supplemental food programs including the Farmers' Market Nutrition Program (FMNP)
- Certified markets provide participating farmers the use of the farmer's kiosk designation. This designation allows exempt items (jams, jellies, acidified foods, etc.) to be sold at certified farmers' markets. Without this designation, off farm sales of these products are prohibited.
- Farmer/Vendor recruitment
- Support in dealings with other government agencies (federal, state, and local)

Farmers' markets committed to CT Grown farm products that wish to work with CT DoAg and be identified as "certified farmers' markets", as defined by CGS Ch. 422, Sec.22-6r, should contact CT DoAg. All certified markets need to sign a Memorandum of Understanding (MOU) before being recognized and benefitting from the department's programs. Other governing agencies utilize this list to applicably regulate farmers within their jurisdictions. For up-to-date listings of Connecticut's Certified Markets, please visit our website, www.CTGrown.gov.

Farmers' markets are also affiliated with several supplemental food programs including:

the Farmers' Market Nutrition Program (FMNP), WIC Fruit and Vegetable Check Program, and Supplemental Nutrition Assistance Program-SNAP (also referred to as Electronic Benefits Transfer or EBT). These supplemental nutrition programs provide eligible individuals with access to fruits and vegetables, thereby increasing the demand for CT Grown products. Participants receive benefits that can be used at certified farmers' markets. Each of these programs has a chapter in this guide dedicated to them.

Food safety is a concern in all aspects from farm to table. Farmers' markets have become one stop shopping locations to purchase fresh, high-quality produce and other specialty items. It is important that farmers, vendors, and market masters be familiar and comply with the applicable food safety regulations at the farmers' market. This manual provides a general overview of the most common requirements. Working cooperatively with your local health department and the appropriate state agencies early on in the process will assist vendors in providing safe and wholesome foods at the farmers' market. For more information, please contact:

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FARMERS' MARKET REFERENCE GUIDE

SECTION I:

Establishing a Farmers' Market



Guide to Establishing a Farmers' Market

Farmers' markets play a vital role in providing small to medium-sized growers access to consumers wishing to buy their farm products. These markets provide a unique marketing experience for both farmers and consumers, enabling them to stay in business and increase profit margins. Consumers can purchase farm fresh products and get the chance to meet and interact with the people who actually grow the food. This form of farmer-to-consumer direct marketing has experienced phenomenal growth in recent years, as producers respond to consumers' demands with new and alternative marketing strategies for their farm enterprises.

Identifying the site

Preliminary identification and assessment of a market site are essential in determining the feasibility of the project. Give initial consideration to:

- Location- Identify a site with optimum visibility from streets and walkways.
- Space- Assess the number of vendors the site will accommodate.
- Availability- Determine days and hours the site is available.
- Restrictions- Determine if there are any restrictions such as number and type of vendors; ordinances such as any town Zoning issues and/or state and local/district Health Department requirements; parking issues such as need to cover meters; or need to have market site cordoned off.

Market cooperative/sponsors

Groups to contact to identify farmers, determine product availability, and help coordinate market activities include the following:

- Connecticut Department of Agriculture
- Cooperative Extension Offices
- Local Community Organizations
- Town Government
- Agricultural Organizations

Identifying farmers/vendors

Local farmers and vendors should be identified in collaboration with market cooperators/sponsors. Considerations include:

- Establishing direct communication with farmers/vendors
- Developing a good product variety/mix
- Ensuring top-quality products
- Ensuring farmer/vendor diversity.

Schedule

Develop an appropriate operating schedule to maximize the potential of the local harvesting season as well as consumer participation. Issues to consider:

- Fees- Determine the costs of insurance, site fees, advertising and/or marketing
- Season- Determine the number of months to operate the market.

- Calendar- Determine the day(s) of week the market will operate, including market dates and times.

Rules and regulations for farmers/vendors

To ensure an efficient and orderly market, it is important to adopt and enforce concise rules and regulations:

- Requirements for participation (farmer, determine if other vendors are needed such as bakery, crafts, specialty foods, etc.)
- Commitment to schedule/season
- Timelines (arrival, setup, disassembly, etc.)
- Cancellation (Specify a period of notification)
- Display area (size of vendors area)
- Signage (name, type of farm/product, price, farm location)
- Vehicle size (Limit truck size for easy site access)

Market management

Determine management and operating procedures. An important element of this is to plan for enforcing relevant rules and regulations.

Market activity

Entertaining and informative activities that complement the market environment should be planned for consumers. Consider:

- Special events (on-site chef/nutritionist, flower day, seasonal product promotion, etc.)
- Promotional plans (press releases, newsletters, social media sites, posters, flyers, public service announcements)

Gleaning

Farmers' market groups may want to donate food and/or food products to local food banks and other charitable food groups. They should be sure to check with the local health authority to ensure compliance with requirements for donating to charitable food service establishments such as soup kitchens.

Market Types

All Certified Connecticut Farmers' Markets must have two or more farmers selling Connecticut-grown fresh produce per Section 22-6r of the Connecticut General Statutes (see Appendix A). This is not to be confused with farm stands, roadside markets, or flea markets.

There are two different types of certified farmers' markets:

Producer Only and Exempt

Producer only is a market where farmers/vendors can only bring what they produce.

Exempt markets are markets where farmers/vendors do not produce all commodities and/or supply does not meet demand. Therefore, certain products are deemed exempt products and any and all vendors at that market may purchase these products from another Connecticut farmer and resell them at the market.

For example, if there is a shortage of berry producers available to participate in farmers' markets, an application can be filled out and, if accepted, the farmers will be permitted to purchase Connecticut Grown berries to be sold at the market.

At these markets, the farmers/vendors must be in agreement, and list their market as an Exempt Market with the Connecticut Department of Agriculture prior to the start of the market. Anything purchased and brought to the market must be Connecticut Grown.

Farmers/vendors may also be required to provide the Department of Agriculture with valid receipts of all exempt produce being sold if a place of origin is ever in question.

The Connecticut Department of Agriculture reserves the right to perform growing area verifications on all farmers that submit a signed crop plan clearly stating all the crops that they grow. Verifications are initially done when a farmer first begins to participate in a farmers' markets. If complaints are received, crop verifications may be performed by a Department of Agriculture representative.

Please note advertising of non-Connecticut Grown products for sale as Connecticut Grown products carries a fine up of up to \$1000 per commodity.

Non-Farming Vendors:

Many non-farming vendors have found success at Connecticut Farmers' Markets. The amount and types of non-farming vendors is a market decision. Some markets discourage the participation of any non-farming vendors while others will only allow a small number.

Any products sold by non-farming vendors should originate from Connecticut. CT Farmers'

Markets were developed to promote and sustain Connecticut farmers. They are expected to remain farmers' markets and not to be confused with flea markets that also sell fruits and vegetables. The Connecticut Department of Agriculture reserves the right to discontinue ties with any flea market that misrepresents itself as a farmers' market.

Market Manager's Suggested Roles & Responsibilities

The market manager is responsible for the day-to-day operation of the farmers' market. The role of the market manager may vary from handling the basic operation of a market, to developing the market and coordinating special activities, along with handling any conflicts that may develop.

Qualifications of the market manager

1. Good communication skills and relates well with others.
2. Good organizational skills, responsible, and capable of carrying out a variety of duties at the same time.
3. Good leadership skills and the ability to guide and maintain the stability of the market.
4. Is willing to accept the market master position as their sole responsibility.
5. Has a thorough understanding of the regulations and ordinances governing the farmers' market, and the effect those rules have on the operation of the market.
6. Good decision-maker, with the ability to make quick, accurate decisions and stand by them.
7. Reliable and punctual.

Responsibilities of the market manager

1. Acts as the administrator of the market, exercising general supervision over the market and its activities. Keeps the operation of the farmers' market running smoothly and effectively.
2. Be familiar with state and local food regulations and requirements.
3. Interprets market rules and regulations. Makes necessary judgments and decisions if questions or concerns arise.
4. Enforces all farmers' market rules, regulations, ordinances and codes.
 - a. Monitors activities within the market.
 - b. Ensures all market activities and events comply with stated guidelines.
 - c. Takes disciplinary action when necessary.
5. Mediator
 - a. Settles disputes in the market.
 - b. Deals with complaints.
 - c. Accepts suggestions.
 - d. Works to achieve equitable and fair decisions.
6. Communication and information link between all facets of the market development and operation.

- a. Keeps vendors aware of market policies, activities and promotions, serves as a liaison between the market and other businesses and organizations.
 - b. Responds to all consumer inquiries and complaints.
- 7. Responsible for handling market fees.
 - a. Collects stall fees from vendors.

Seasonal fees: A vendor pays a set rate to reserve a specific stall for the duration of the farmers' market season.
 - b. Responsible for handling market fees.
- 8. Assigns stall to each vendor.
- 9. Serves as quality control person for the market. All products must comply with the food guidelines developed for the market. Only top-quality products should be sold through the farmers' market.
- 10. Works with growers to encourage an adequate quantity and a broad variety of products each market day. The market master provides information as to which products are in high demand and/or in low supply.
- 11. Ensures that all required forms dealing with the operation of the farmers' market are properly filled out and filed. Crop plan, insurance, and any required licensing should be included.
- 12. Arranges for someone to be responsible for the market during any absences, and gives vendors prior notice.
- 13. Maintains a clean and attractive market at all times.
 - a. Ensures that the market area is properly cleaned up at the end of the day.
 - b. Enforces penalties on vendors who do not leave their stall area clean.
- 14. Develops and prepares emergency plans. As leader of the farmers' market, the market manager should always be prepared for emergencies.
 - a. It is advisable that she/he have quick access to a first-aid kit and a fire extinguisher.
 - b. Knowledge of first aid and CPR is beneficial.
- 15. May develop and maintain a consumer information booth at the farmers' market.
 - a. Displays point of purchase information.
 - i. Supplies nutritional information of specific products.
 - ii. Offers recipes, preparation, and storage ideas.
 - iii. Provides food samples, protected and served in conformance with state regulations and approval of the local health department, allowing the consumer to see and taste a product.

Suggested Market Rules

The market members or the sponsoring entity should establish rules for the day-to-day operation of the market. Market rules contribute to the experience for the customer, the success of the farmers and keep squabbles to a minimum if they are enforced consistently.

Rules should reflect the purpose for the market and protect the credibility of the market in the eyes of the customer. Many markets operate successfully with a single page of 10 rules. Some choose to be more extensive. Either way, you should make sure each member gets a copy of the rules and reads and understands them. Many markets require members to sign a copy of the rules as part of their membership agreement to ensure they are understood.

How to get started

Decide basic information about how you want the market to work and make rules that ensure those basic items. Democracy is great but getting everyone to agree on every rule will be difficult. It is best to appoint a committee and have the committee develop some working rules for the season. Ask everyone to direct any comments, questions, or complaints to the committee so they can revisit the rules after a couple of months. Don't be hesitant to make needed changes; but don't do it on the basis of one person's complaint. For every complaint, someone may be very happy with the way the rule reads now.

One of the first rules that should be established is how to make and change rules. This process needs to be fair and open and allow for producer input but should limit endless discussion or arbitrary changes at the whim of one or two members.

Hints for making rules

- Rules should be easily understood.
- Rule should be written down and made available to all members and sponsors.
- Rules need to be fairly and consistently enforced. Rules that can't be enforced should be scrapped.
- Rules should work to the advantage of the producers selling at the market.
- Rules should protect the credibility of the market by requiring producers to properly label and represent product at the market.
- Most importantly, the rules should protect and direct the market rather than settle squabbles between vendors.

Membership and fees

The rules should specifically state how a producer applies for and maintains his or her membership. Fees should be outlined in detail. Any restrictions on space usage or required number of days at market should be spelled out.

Markets do not have to take all applicants and should set criteria for producers to meet in order to be members. How many market days are they planning on being at the market? Will the product they offer add to the diversity of the market? Competition between vendors is good and should not be discouraged by severely limiting tomato producers, for instance, because your president happens to grow tomatoes. But if space is tight, then a judicious look at applicants who offer something different may be in order.

Enforcement of rules

Success of rules depends on the enforcement of those rules. Every market should try and keep from dissolving into numerous petty arguments. Each member should be aware of how the rules are enforced and agree to submit to the process before joining the market. Some markets have instituted levels of violations; for example, being late for the market opening is a small violation whereas selling misrepresented product would be a big violation. Some develop “three strikes and you’re out” provisions. Fair, consistent enforcement and an established way for vendors to lodge a complaint is the key. Market days and times. The days, times and location of your market should be outlined in the rules. Opening date and closing date should also be covered. Opening and closing dates help producers who want to offer early or late product. Established times will help customers find you and know when to shop. If your market closes a market day or location late in the season, or has a location and day that is only open part of the year, the criteria for that decision should be spelled out. Along with establishing and keeping market hours, this is important if your market hopes to accept vouchers for the Farmers’ Market Nutrition Program - WIC or Senior.

Sources of Products

CONNECTICUT GROWN ONLY! No exceptions. For information on people bringing products or items they don’t produce themselves, please see the Section Titled “Market Types”

Licensing and necessary permits

Vendors are required by the health department to obtain different types of permits or licenses for different products. To eliminate market liability for each vendor complying with all regulations, markets may include a catch-all rule that states that each vendor shall be responsible for complying with all applicable state and local laws, regulations and requirements.

Products allowed

Each market can determine what products will be allowed for sale at their market. When discussing these rules, it is good to revisit why the market was started in the first place. Products besides agriculture products can give a market a flea market feel that does little to lead to the success of the local farmer.

On the other hand, restricting products to only fresh fruits and vegetables can limit some farmers from branching out into value-added products as well as preventing the

market from attracting all the customers it could. Products such as meats, flowers, jams, gourd art, eggs, and more will help the market grow.

Spaces

How spaces are assigned should be included in the rules. Some markets choose to assign spaces based on seniority. Others, in order to encourage and reward producers who come the entire market season, allow producers to choose their space on the basis of number of days they were at the market the previous year. To those starting a new market this issue becomes critical and should be given sufficient attention as it causes many disagreements at markets.

Some agreement needs to be reached on when vendors can move into another vendor's reserved spot if the vendor doesn't come to market that day. A specific time for any moves needs to be set so those who wish to move can do so without upsetting a vendor who is running late.

The size of the space each vendor requires will vary. We recommend planning on each vendor needing 3 parking spaces or approximately 24 feet wide. Not all vendors will need all that space and you can adjust your plans from there.

Market Safety

Farmers' markets need to concern themselves with the safety of both their vendors and their customers. By taking a few simple steps the market can ensure it remains a great place to visit.

Tents, Umbrellas, Etc.

It is reported that the number one cause of injury at farmers' markets is toppling tents. A gusty wind coming from just the right direction will cause a tent to become a very heavy, damaging projectile. Any market vendor who has sold at an open-air market for any length of time can attest to this.

Because some traditional ways of securing a tent can add a tripping obstacle to the sales area, smart market vendors devise ways to secure tents and umbrellas without adding to the safety problem. Some suggested ways to secure tents include hanging water filled gallon jugs from each corner high in the tent, filling a PVC pipe with sand and hanging it from each corner and securing it to the bottom of the leg as well.

Anything placed lower than waist high can create another safety problem. The often-seen concrete block on each leg or a coffee can filled with cement and attached to the tent with bungee cords can pose a trip hazard if some strategy to alert customers to the trip hazard is not employed. Sand bags at each tent leg require the same strategy of drawing the customers' eye down to see the trip hazard.

Traffic

Markets try to locate themselves in high traffic areas for visibility to draw in the most customers. But anytime you mix pedestrians and vehicles, accidents can occur. Both customers and the passing motorists will be looking at the market offerings and not for each other. A little planning is required to make things safer.

The location of parking in relation to the market can raise several issues. Do the customers park across the street from the market and have to cross a busy street? Perhaps the market should contact local authorities to allow the placement of a sign in the roadway to alert motorists to pedestrian traffic in the area.

The market should post signs to direct the flow of traffic into and out of the parking area allowing for a clear line of sight for exit. These signs can advertise the market as well as serving to ease confusion.

Cars in the market shopping area are not a safe situation for either the vendors or the customers and it is very risky for families with small children. Designing the placement

of booths, adding traffic barriers, and the like should be done to protect the walkability of the market shopping space.

Surfaces

Parking lots and the market area should be free of holes, short poles out of the line of sight of drivers, drop off areas and any other obstacle that may cause injury or damage. Any possible problem area should be cordoned off and clearly marked.

Vendors should be cautioned to avoid placing items on the ground around their booth. Empty boxes or containers should be stored in their vehicle and not thrown around the truck. Loose wires, twine, or ropes will present a trip hazard if not covered.

The market area should be kept clean and all produce/garbage picked up or swept away. A piece of cantaloupe or a broken jar of jelly can make a slippery surface out of an asphalt parking lot. Any dropped items should be cleaned up immediately and each market should have supplies on hand to clean these things up.

If dogs are allowed in the market, customers should be gently reminded to pick up after their dogs and a receptacle for them to use should be made available. Also, according to the state Public Health Code, with the exception of permitted guide dogs or assistance dogs, animals are not allowed in areas where the preparing, cooking or serving of food takes place. Related to this, all exposed food must be adequately protected from contamination by any animals. Livestock brought to the market by a farmer for display in conformance with the guidelines offered in Chapter 10 of this manual must be kept at least 20 feet away from any food booths.

Displays

All tables should be stable and setups outside your primary table should be sturdy and able to hold weight. All glass jars and containers should be displayed so that customers can pick up and replace a jar as they shop. The same thing applies to elaborate produce displays. The choice of one tomato should not cause the entire stack to collapse.

Be Prepared

If someone falls at your market and needs first aid are you prepared? A market may keep a first aid kit at the market to handle basic injuries. If market vendors are reluctant to provide first aid, the supplies can be given to the injured person and/or persons there with the injured person to use.

Supplemental Food Programs Offered at Connecticut Farmers' Markets

Supplemental food programs first became part of Connecticut farmers' markets in the late 1980's. It was at this time that Connecticut was chosen as one of ten pilot states to offer the Farmers' Market Nutrition Program. The first year was a success, and the program has continued to grow in size and in popularity.

Connecticut offers an ideal setting for supplemental food programs. Many large population centers are easily within driving distance for Connecticut farmers. This provides additional markets that might be nonexistent without these programs. These population centers have thousands of Women, Infant, and Children (WIC clients) and low-income seniors that receive benefits for use at authorized farmers' markets. The combination of providing nutritionally at-risk individuals with fresh fruits and vegetables while supporting local agriculture makes these programs a huge success.

Currently, there are two separate supplemental food programs offered to Connecticut Farmers' Markets.

Farmers' Market Nutrition Program (FMNP)

- Originally began in 1989
- This program is administered by the Connecticut Department of Agriculture – Bureau of Agricultural Development and Resource preservation
- It serves both WIC clients and low-income seniors
- More details about this program can be found in section 6a

Funding for these programs comes from United States Department of Agriculture – Food and Nutrition Program and the state of Connecticut.

Both programs are optional for all Connecticut Farmers' Markets. A market has the choice of participating.

All farmers/vendors bringing eligible products to an authorized market must go through training. Each market must make the decision to offer these programs or not to offer these programs. All eligible farmers/vendors are also required to participate if a market chooses to offer one or both of these programs.

Farmers' Market Nutrition Program (FMNP)

Farmer Training:

Any farmer that produces fruit, vegetables, fresh cut herbs, or honey who wishes to participate in a WIC & Senior FMNP Authorized Farmers' Market should contact the CT Department of Agriculture. All producers bringing the products mentioned above must be certified before participating in a FMNP authorized farmers' market.

The training consists of a short, on-farm meeting. During this meeting, the applicant is presented with a certification packet that contains paperwork that must be filled out and returned. Following the brief explanation of the program, the CT Department of Agriculture Representative performs a production area verification. This requirement is necessary to maintain the integrity of the FMNP and of Connecticut's authorized farmers' markets.

The applicant must return the completed Crop Plan, Specialty Crop Plan (if applicable), and a signed Letter of Agreement (LOA). Upon receipt of these documents, the Connecticut Department of Agriculture will issue an authorized vendor stamp needed to deposit the FMNP checks and an authorized vendor poster used for identification purposes at farmers' markets.

This certification is good for three years. The first certification, as stated above, is an on farm certification. The following certifications are done in groups at various locations statewide at the end of three year blocks determined by the CT Department of Agriculture.

The Connecticut WIC Farmers' Market Nutrition Program (WIC FMNP) is a congressionally authorized program administered by the Connecticut Department of Agriculture and jointly funded by the State of Connecticut and the United States Department of Agriculture – Food and Nutrition Service (USDA-FNS). This program is designed to provide a supplemental source of fresh fruits and/or vegetables for the clients of the Women, Infants and Children (WIC) Program who are judged to be, "nutritionally at risk," and to promote agricultural diversification by stimulating the demand for CT Grown fresh, unprocessed fruits and vegetables at farmers' markets. Connecticut farmers are reimbursed for the face value of the vouchers, which are distributed, to WIC recipients, thereby enhancing the farmers' earnings and supporting their participation in farmers' markets. Participating WIC clients receive \$15 worth of vouchers that can only be used at designated farmers' markets and for authorized purchases from state certified vendor/farmers. To be eligible to accept these vouchers, a farmer must have signed a *Letter of Agreement* and *Crop Plan* with the Connecticut Department of Agriculture.

WIC agencies statewide receive FMNP vouchers from the Department of Agriculture and distribute the WIC FMNP vouchers to all eligible recipients during the months of July, August and September. Each eligible recipient will receive five (5) three-dollar (\$3) vouchers (\$15 per recipient, per market season). The certified farmers may deposit all

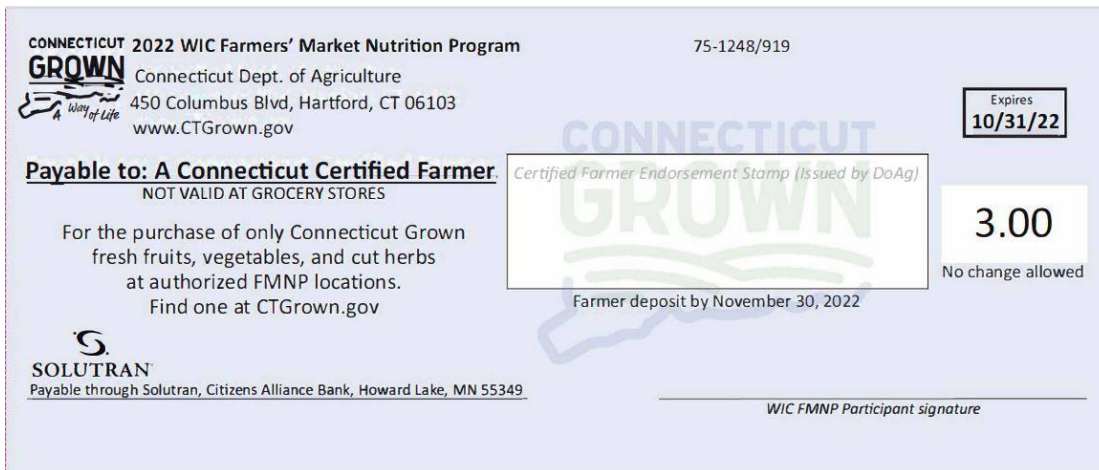
FMNP vouchers at any Connecticut financial institution (bank, savings and loan, credit union, etc.) by appropriately endorsing each voucher.

WIC FMNP Check:

Federally Funded:



State Funded:



The Connecticut Senior Farmers' Market Nutrition Program (SFMNP) is administered by the Department of Agriculture. This program is similar in most respects to the WIC FMNP. Seniors from selected towns and cities who live in subsidized, low-income housing, are enrolled in renter-rebate programs, and/or subscribe to congregate meal programs are eligible to participate. Each eligible recipient will receive five (6) three-dollar (\$3) vouchers (\$18 per recipient, per market season), which can be redeemed at authorized CT Farmers' Markets. The vouchers are issued to elderly housing sites and/or town social service offices by the Department of Agriculture. The vouchers are distributed to seniors by staff and volunteers of the elderly site.

Senior FMNP Check

 2021 Senior Farmers' Market Nutrition Program Connecticut Dept. of Agriculture 450 Columbus Blvd, Hartford, CT 06103 www.CTGrown.gov	75-1248/919	Expires 10/31/21
Payable to: A Connecticut Certified Farmer NOT VALID AT GROCERY STORES For the purchase of only Connecticut Grown fresh fruits, vegetables, cut herbs, and honey at authorized FMNP locations. Find one at CTGrown.gov	<i>Certified Farmer Endorsement Stamp (Issued by DoAg)</i> Farmer deposit by November 30, 2021	3.00 No change allowed
 SOLUTRAN Payable through Solutran, Citizens Alliance Bank, Howard Lake, MN 55349	Participant Signature Not Required	

State Funded:

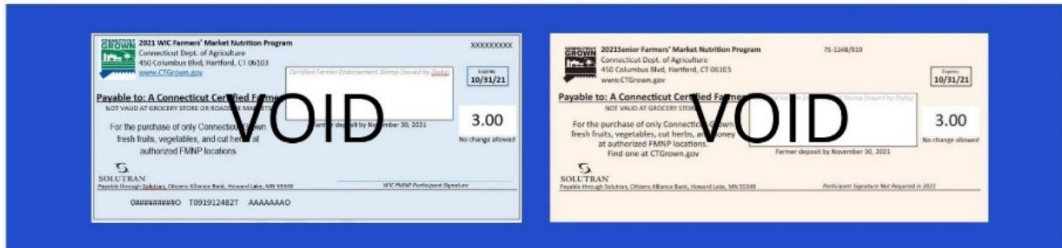
 2022 Senior Farmers' Market Nutrition Program Connecticut Dept. of Agriculture 450 Columbus Blvd, Hartford, CT 06103 www.CTGrown.gov	75-1248/919	Expires 10/31/22
Payable to: A Connecticut Certified Farmer NOT VALID AT GROCERY STORES For the purchase of only Connecticut Grown fresh fruits, vegetables, cut herbs, and honey at authorized FMNP locations. Find one at CTGrown.gov	<i>Certified Farmer Endorsement Stamp (Issued by DoAg)</i> Farmer deposit by November 30, 2022	3.00 No change allowed
 SOLUTRAN Payable through Solutran, Citizens Alliance Bank, Howard Lake, MN 55349	Participant Signature Not Required	

Authorized Farmer Poster

**CERTIFIED FARMER
CONNECTICUT GROWN FARMERS' MARKET
NUTRITION PROGRAM**
A Way of Life

**WIC/SENIOR CHECKS
ACCEPTED HERE**

For the purchase of fresh, unprocessed fruits, vegetables, cut herbs, and honey ONLY.



**AGRICULTOR CERTIFICADO
PROGRAMA DE NUTRICIÓN
DEL MERCADO DE AGRICULTORES**
**SE ACEPTAN CHEQUES WIC
Y DE PERSONAS MAYORES**

**SOLO para la compra de frutas y veales frescos y no procesados,
hierba cortadas, y miel.**

FUNDING PROVIDED BY:



Electronic Benefits Transfer (EBT)

EBT is how Supplemental Nutrition Assistance Program (SNAP), formally known as Food Stamps, transactions are processed. In order to accept SNAP benefits, you must be authorized by the United States Department of Agriculture (USDA), Food and Nutrition Services (FNS). To become SNAP authorized, apply online at: <https://www.fns.usda.gov/snap/farmer-producer>. Farmers' markets can visit [How Do I Apply to Accept Benefits? | Food and Nutrition Service \(usda.gov\)](#).

Once authorized, decide on technology to process SNAP EBT transactions. Possible options include:

- FREE EBT only Point of Sale (POS) terminal from EBT vendor – requires a phone line and electricity
- Wireless Point of Sale (POS) terminal – can be expensive, but most versatile and may also accept Credit and Debit transactions
- Paper Vouchers – most cumbersome, requires a phone call authorization at the time of purchase, and manually clearing the vouchers on EBT only POS terminal within 15 days

Process at the Market

The Market Manager (MM), or their designee, processes transactions upon the request of a SNAP customer and hands out a voucher of their choice. The transaction is processed either by swiping the EBT card and having the SNAP customer enter their PIN, or by filling out a paper voucher and placing a phone call to “hold” the funds.

SNAP customers can spend their vouchers only on SNAP approved items. Individual farmers collect vouchers throughout the market day. At the end of the day, they turn the vouchers over to the MM. Arrangements are made to pay the individual farmer by the MM.

The MM receives payment/settlement from the EBT vendor directly into their bank account, usually within 2 days. If paper vouchers are used, the MM must “clear” the vouchers electronically via the FREE EBT only POS terminal within 15 calendar days. This can be done at a location other than the market, as electricity and a phone line are required.

SALES AND USE TAXES

Items purchased with supplemental nutrition assistance program (SNAP) benefits are exempt from sales and use taxes.

Conn. Gen. Stat. §12-412(57) and §12-412e.

SNAP Eligible Foods

for a complete list, refer to: <https://www.fns.usda.gov/snap/eligible-food-items>

Eligible Items

- Fruits and Vegetables
- Breads and Cereals
- Meats, Fish, and Poultry
- Dairy Products
- Other foods such as snack foods and non-alcohol beverages; and
- Seeds and plants, which produce food for the household to eat.

NON-Eligible Items

- Beer, Wine, Liquor, Cigarettes or Tobacco
- Any Nonfood Items, such as:
 - Pet Foods
 - Soaps, Paper Products
 - Household Supplies
- Vitamins, Medicines and Supplements.
- Live animals
- Hot or Prepared foods for immediate consumption

Available Resources

USDA FNS SNAP

<https://www.fns.usda.gov/snap/farmer-producer>

Retailer Service Center at 1-877-823-4369

Connecticut Department of Social Services

Electronic Benefit Transfer

Kristin Krawetzky

Phone: (860)424-5756

Kristin.krawetzky@ct.gov

Suggested Insurance Coverage

No business should operate without the proper insurance. The right coverage provides protection for both the business owner and the customer. In today's litigious society no one should gamble with their livelihood. There are two types of insurance purchased by farmers' markets and/or farmers' market vendors – overall liability (slip and fall) and product liability. Below is a basic description of the two types:

Liability

Liability insurance covers the market for accidents that may occur at the market during business hours, such as customer falls and injuries. Many property owners will require this of a farmers' market if you do not own the property.

Product liability

Product liability policies cover the individual vendors from liability from the products they have sold.

Additional Insured:

Chances are, if someone sues the market for an injury or illness, they are going to sue all parties involved, including the vendor, the market, and the property owner. Because of this unpleasant prospect, many markets ask their vendors to list them as "additional insured" on a vendor's liability policy covering the market.

If someone becomes ill due to your product or slips and falls due to your negligence, you must have the proper coverage to protect yourself. Any farm, regardless of size, is a business. Whether products produced on the farm are sold at a roadside stand or at a local farmer's market, insurance should be considered a standard part of the cost of doing business.

If you have a homeowner policy now, it can be converted to a farm owner policy. Unless endorsed, be aware that homeowner policies exclude liability for businesses, such as farming, even if incidental. Farm insurance rates are very competitive with homeowner rates. You would have everything that you currently have with the homeowner policy plus you would have farm and product liability.

Virtually all of Connecticut's Farmer's Markets now require that all market participants provide a certificate of insurance showing that a minimum liability limit of \$300,000 is in place. Insurance is frequently a large expense. Markets are encouraged to fully understand the policy they are purchasing and shop around for the best coverage and rates. The kind of policy your market should purchase and how much coverage you need should be discussed with an insurance professional.

The individual market should be listed on the certificate. Certificates are provided by your farm insurance agent at minimum or no cost.

Be properly covered, your farm could depend on it.

Pricing

Setting market prices is a challenge every vendor faces. Pricing should be based on total costs of production, transportation and marketing.

Price fixing is illegal and farmers/vendors cannot overtly conspire to set price.

Department of Agriculture representatives frequently visit the markets and may keep track of prices and make them available through the weekly Ag Report to assist vendors in knowing what average prices are. To sign up to receive the Ag Report via email, visit [Connecticut Weekly Agricultural Report](#).

Units of Sale and Scales

Units of sale

Pricing at farmers' markets is done in a variety of ways. Vendors sell their product by:

By the piece, bunch, head, etc.

For example:

- Apples, 2/\$1.00
- Radishes, \$1.50/bunch
- Lettuce, \$2.00/head

By the container with size clearly marked

For example:

- Blueberries, \$4.00/pint

By weight from a certified scale

For example:

- Tomatoes, \$3.00/lb.

Scales

Scales must be for legal trade and made for commercial use. When searching for a scale, they may be marked as "legal for trade" or "used in commercial applications (or trade)." A legal-for-trade scale will be marked with:

- Serial Number
- Model Number
- Class III designation on the identification plate or seal

All scales must have an NTEP (National Type Evaluation Program) certificate of conformance. The scales may be marked with an NTEP certificate or conformance number on the scale or on the serial number plate. The scales must have been manufactured after July 1, 2003 to have this certificate. Certificates of conformance can be searched at the following link: <https://www.ncwm.com/ntep-certificates>

Scales suitable for farmers' markets will have ½ ounce or smaller or .01 pound or small increment.

Scales marked "Not Legal for Trade" are not acceptable. Baby scales or kitchen scales are two types of scales that are not legal.

There is no problem with hanging scales as long as they meet all of the criteria. There are some hanging scales that do not meet these criteria, so get the assurance from the vendor in writing. The face of the scale should state that the spring is temperature compensated.

It is the responsibility of the scale owner to have the device inspected and to maintain the accuracy of the scale. Scales should be inspected annually. Some growers report

increased sales by using digital scales. With these scales they get an exact price instead of rounding down the price to the closest weight. This technology can prevent “nickel and dime” losses.

To have your scale certified or for more information contact:

Connecticut Department of Consumer Protection
Food and Standards Division
165 Capitol Avenue
Hartford, CT 06106
Phone: (860) 713-6161
dcp.foodandstandards@ct.gov

Information Regarding Production and Selling of Organic Products

The United States Department of Agriculture National Organic Program (USDA NOP) accredits third party organizations to become “certifying agents.” Certifying agents certify that organic production and handling practices meet the national organic standards.

Who needs to be certified?

To be in compliance with the USDA Agricultural Marketing Service (AMS) NOP, most farms and businesses that grow, handle, or process organic products must be certified, to include the farms and businesses below:

- Farms with gross sales of more than \$5,000 in organic products per year.
- Handlers that sell more than \$5,000 of organic processed food, including placing bulk products into smaller packages or that repackage/relabel products.
- Processors that sell more than \$5,000 of organic processed products, unless all products contain less than 70 percent organic ingredients or only identify the organic ingredients in the ingredient statement.
- Vendors that handle and sell products online (but not in stores) or otherwise deliver organic products.

Who does not need to be certified?

Producers and handling (processing) operations that sell less than \$5,000 (gross sales) a year in organic agricultural products do not need to go through the certification process. Although exempt from certification, these producers and handlers must abide by the national standards and provide documented proof that they are following the NOP standards to include maintaining records for at least three years. When doing this, they may offer organic products and may label their products as organic, but may not use the USDA Organic seal. **Without proper documentation of the growing methods used, the term organic cannot be used.**

How do farmers and handlers become certified?

An applicant must submit specific information to an accredited certifying agent to verify compliance with USDA organic guidelines. Information must include:

- The type of operation to be certified;
- A history of substances applied to the land for the previous 3 years;
- The organic products being grown, raised, or processed;

The organic system plan (OSP) is a plan describing practices and substances used in production. The OSP also must describe monitoring practices to be performed to verify that the plan is effectively implemented, a record-keeping system, and practices to prevent commingling of organic and non-organic products and to prevent contact of products with prohibited substances.

Applicants for certification must keep accurate post-certification records for 5 years concerning the production, harvesting, and handling of agricultural products that are to

be sold as organic.

These records must document that the operation is in compliance with the regulations and verify that information provided to the certifying agent. Access to these records must be provided to authorized representatives of USDA, including the certifying agent. An OSP template can be found on the USDA AMS website at www.ams.usda.gov/reports/organic-system-plan-template.

USDA Accredited certifier list (USDA/NOP)

The list of accredited certifiers is available at www.ams.usda.gov/nop

Many of Connecticut's organic farmers use Bay State Organic Certifier, located in North Dighton, MA.

Phone: (401) 835-2210

Email: ehanson@baystateorganic.org

Inspection and certification process

Certifying agents review applications for certification eligibility. A qualified inspector conducts an on-site inspection of the applicant's operation. Inspections are scheduled when the inspector can observe the practices used to produce or handle organic products and talk to someone knowledgeable about the operation.

The certifying agents reviews the information submitted by the applicant and the inspectors report. If the information demonstrates that the applicant is complying with the relevant standards and requirements, the certifying agent grants certification and issues a certificate. Certification remains in effect until terminated, either voluntarily or through the enforcement process.

Annual inspections are conducted of each certified operation, and updates of information are provided annually to the certifying agent in advance of conducting these inspections. Certifying agents must be notified by a producer or handler immediately of any changes affecting an operation's compliance with the regulations, such as application of a prohibited pesticide to a field.

Compliance review and enforcement measures

The regulation permits USDA or the certifying agent to conduct unannounced inspections at any time to adequately enforce the regulations. Certifying agents and USDA may also conduct pre- or post harvest testing if there is reason to believe that an agricultural input or product has come into contact with a prohibited substance or been produced using an excluded method. Complaints received by the Connecticut Department of Agriculture shall be forwarded to the USDA.

Cost-Share Grant Program

The Connecticut Department of Agriculture offers a cost share grant from USDA. The 2020 grant allowed certified organic growers and handlers to receive reimbursement of 50% or up to \$500 for the cost of certifying their farm. The allowable reimbursement amount is updated annually.

For further information contact:

Connecticut Department of Agriculture:

Alison Grabarz at 860-713-5737 or Alison.Grabarz@ct.gov

Where to find additional information on USDA Organic Certification?

All of the information covered in this section and more can be found at the USDA AMS NOP website here: www.ams.usda.gov/about-ams/programs-offices/national-organic-program

FARMERS' MARKET REFERENCE GUIDE

SECTION II:

Food Service and Safety





Acting Commissioner Deidre S. Gifford, MD, MPH

Food Protection Program
410 Capitol Avenue
MS # 11FDP
P.O. Box 340308
Hartford, CT 06134
(860) 509-7297

www.ct.gov/dph

Food Safety Guidelines for Farmers' Markets

In the past, when people thought of a farmers' market, they thought of fresh fruit and vegetables for purchase that they could take home and make into delicious salads and other dishes. However, what was once an extension of the basic farm produce stand has now evolved into a variety of foods from whole unprocessed fruits and vegetables to seafood, meats, salsas, baked goods, pizzas and many other prepared and processed food items. These markets are a great way for consumers to connect with local farms and the products they offer, but the more complex market foods become, the greater the risk consumers face of possibly contracting foodborne illness. With the increased complexity of items being offered for sale at farmers' markets across Connecticut, it is important that farmers and local health departments work in cooperation to provide the residents of Connecticut safe, fresh, locally grown and prepared products that won't cause foodborne illness. This publication was developed to provide market masters with an overview of regulations that pertain to prepared food items and to discuss basic food safety practices that will need to be followed within their respective markets. Working together with the local health department, vendors will be able to provide consumers with excellent products in a safe and healthy manner.

Internal Cooking Temperatures:

Raw Eggs cooked for immediate service, Fish, Meat, commercially raised game animals, Rabbit

145°F. 15 seconds

Ground or Comminuted Meat and Fish Products, Ratities, Injected meats, Mechanically tenderized meats, pooled raw eggs:

155°F. 15 seconds

Poultry, Ground or Comminuted Poultry
Stuffed: Fish, Meat, Pasta, Poultry or Stuffing containing TCS ingredients:

165°F. 15 seconds

Raw animal food cooked in a microwave oven shall be:

rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat; covered to retain surface moisture; heated to a temperature of at least 165° F. in all parts of the food, and allowed to stand covered for 2 min. after cooking.

Cold and Hot Holding Temperatures:

41° F. or less or 135° F. or more for all TCS foods except

Ready-to-eat food taken from a commercially processed, hermetically sealed container shall be heated to **135° F. or greater** for hot holding. Cooked, cooled, and refrigerated food that is prepared for immediate service in response to an individual consumer order may be served at any temperature.

Cooling Requirements:

Cooked TCS Food shall be cooled:

135°F. ⇒ 70°F. within 2 hours

70°F. ⇒ <41°F. within an additional 4 hours

Reheating Temperatures:

TCS Food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least **165°F. for 15 seconds within 2 hours** except **remaining unsliced portions of roast beef** which may be reheated **using the oven parameters and minimum time and temperature conditions specified under section 3-401.11(B) of the 2017 FDA Food Code.**

Ready-to-eat food taken from a commercially processed, hermetically sealed container shall be heated to a temperature of at least 135°F. for hot holding. Cooked, cooled, and refrigerated food that is prepared for immediate service in response to an individual consumer order may be served at any temperature.

***TCS= (Time/temperature controlled for safety) foods.**

Selling Food Products

Some products sold at farmers' markets can present a risk to consumers, depending on how the product is prepared and sold. Each market master, in cooperation with the local health authority, should decide which products can and cannot be sold, provide a list of foods to be sold to the local health department, and include this information in the bylaws or rules for his or her market. Market masters must include the following:

- Will the market allow processed foods?
- Will there be food preparation on site?
- Will the market allow food samples to be given away?
- Is the off-site base of operations (where the food is stored or prepared) licensed and inspected by a regulatory agency, if applicable?

Classification of a Farmers' Market

The local health departments are responsible for licensing and inspecting any establishment that prepares or offers food and/or drink to the public, whether for consumption on or off-site. Most also issue permits for temporary food establishments in accordance with relevant local regulations. These departments will have the necessary information for each vendor to comply with state and local codes, if the food items offered are subject to such regulation.

The Department of Public Health advises local health departments that farmers' markets be regulated as temporary food establishments. This allows the local director of health to relax some of the structural requirements normally associated with permanent food establishments. It should be noted that a temporary food establishment may also contain retail food components (packaged and bulk raw foods) that may be subject to additional regulations. Ultimately, the classification and regulation of each farmers' market will be determined by the types of foods offered and the manner in which they are processed or prepared.

This document is intended as guidance only and should not be viewed as all-inclusive. Market masters and vendors must contact the appropriate federal, state, and/or local agencies for compliance with all applicable laws and codes pertaining to their respective markets/booths.

Risky Foods

Certain types of food allow for the rapid and progressive growth of pathogens and are deemed "time/temperature control for safety (TCS) foods." Foods classified in this category include dairy products, meat poultry, seafood, shellfish, eggs, sliced melons, raw sprouts, cut tomatoes, tofu, cut leafy greens and garlic-in-oil mixtures. These products must be kept at proper temperatures to keep consumers safe. Information on proper temperatures for these foods or products can be provided by the local health department.

Meat, poultry, dairy, egg products, and other TCS foods must always be transported to and from the market in facilities capable of maintaining the food at a temperature of 41°F or less.

Unless properly processed by commercial means, canned or jarred foods may pose a high risk of botulism. Such foods may include (but are not limited to) sauces, dressings, fruit butters, pickles, salsa, soup, and dips. All prepared and processed foods must be produced in a facility that is inspected by a regulatory agency to ensure safe preparation and handling practices. The only exemptions to this requirement are properly labeled jams, jellies, preserves, and maple syrup (CGS sec 21a-24b). All other processed and prepared foods to be sold at a farmers' market must come from an approved source and must be prepared at an approved, inspected facility. These facilities can be commercial kitchens, inspected church kitchens, or other retail or wholesale food establishments. Each vendor should make arrangements with the appropriate personnel to use these facilities. **Private kitchens cannot be used for processing or preparing foods for sale.**

Food that is prepared for immediate consumption at the market must also be prepared using safe food handling procedures, in conformance with regulations. Cutting produce, preparing samples for consumers, and preparing sandwiches are all considered food preparation. Proper thawing of potentially hazardous foods must also be followed. The local health department will review your procedures and provide information on safe food handling and approved facilities.

Protect Food from Contamination

Open foods sold at a farmers' market, such as sliced or cubed cheese, must have an approved protective cover over the display area. This is especially important if the food is prepared on-site. Overhead awnings are an additional measure of protection and may be required by the local health authority. Although food samples are a good way to increase purchase of a product at the farmers' market, this practice must be performed with extreme caution and in conformance with the food protection controls approved by the local health authority. Ill food workers, unprotected sneezes and coughs, consumers' hands, and insects are major sources of potential food contamination.

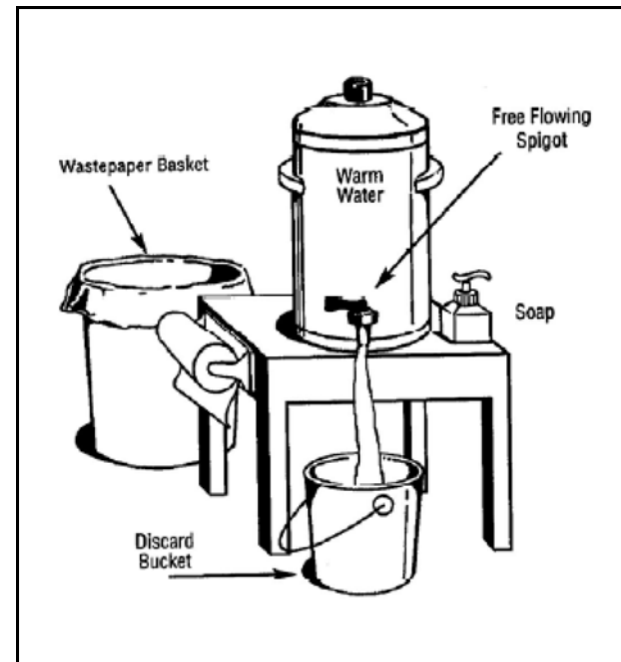
Temperature Requirements and Storage

There are specific guidelines for the cooking temperature/time requirements of each type of raw, TCS food. Foods cooked on-site at a farmers' market must meet all temperature and time requirements. When held hot, TCS foods must be maintained at 135°F or above; cold TCS food being held must be maintained at 41°F or below. An accurate, acceptable temperature measuring device needs to be available for use in booths that require monitoring of storage, holding and cooking temperatures of TCS foods. Food storage at a farmers' market is somewhat difficult due to the equipment and space limitations. While there are many sources of potential food contamination, here are a few tips to help decrease the likelihood that product contamination will occur due to contact with contaminated food, ice, or water.

- Use only clean, potable ice from an approved source.
- Be careful not to store ready-to-eat foods in direct contact with ice.
- Do not store raw foods in the same container as ready-to-eat foods.
- Drain ice continuously to avoid pooling water in the cold storage unit.

Infected Food Handlers

All vendors who handle food should note that it is absolutely imperative that any person experiencing symptoms of nausea, vomiting, diarrhea, fever, sore throat, or jaundice, must be excluded from handling any food products, utensils, single service paper goods, or linens, unless authorized to do so by the regulatory agency. It is equally important that any person diagnosed with salmonellosis, shigellosis, *E. coli* infection, hepatitis A, or norovirus infection be excluded. If a food handler is living in a household with someone who has been diagnosed with these illnesses, he or she might also need to be excluded from food handling. Lesions on the hands or wrists, including boils, must be covered and protected with an impermeable cover and a single-use glove. A tight fitting bandage must be used on lesions located on other parts of the body.

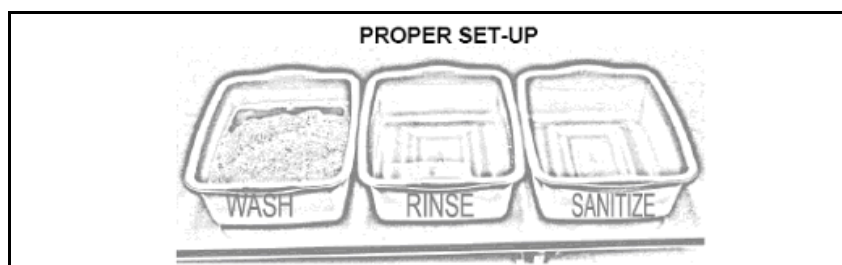


Food Contact Surfaces

If utensils are used to chop, cut, trim, serve or otherwise process food in any way, they must be properly washed, rinsed, sanitized, and allowed to air dry after use or at least every four hours throughout the event, as approved by the local health department. This also applies to food-contact surfaces such as cutting boards or prep tables. Appropriate facilities to wash, rinse, and sanitize soiled utensils and other food contact surfaces must be available or an adequate supply of utensils, cutting boards, etc. must be provided for the full course of the event. To sanitize correctly, an approved sanitizer mixed at the appropriate concentration, equal to 100 ppm of chlorine must be available and located within the booth. Soiled equipment may be brought back to the approved base of operations for correct cleaning and sanitization.

Hand Washing Facilities

Hand washing is the best way to prevent the spread of disease. If a vendor is serving ready-to-eat foods, preparing foods on-site, or providing free samples of product, an approved handwashing facility will be required. Hand washing stations require potable running water, some form of hand cleaner (soap), disposable towels, and a waste container. Products such as hand sanitizers should not be used as a replacement for hand washing. When washing, vendors must wash their hands for at least 20 seconds. There is no set requirement for the number of hand washing stations required per person; however, the facilities must be accessible, unobstructed and convenient for use. The local health department will evaluate what is deemed adequate and provide guidance when necessary.



Sources:

- Purdue University- Publication EC-740 "Food Safety Regulations for Farmers' Markets"
- Massachusetts Department of Public Health- Publication RF-08 "Food Protection Program Policies, Procedures, and Guidelines"
- Nebraska Department of Agriculture- www.agr.state.ne.us/pub/daf/farmmkt.htm
- FDA 2017 Food Code

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GENERAL CHECKLIST FOR TEMPORARY FOOD SERVICE OPERATORS:

NOTE: SUBJECT TO ADDITIONS OR DELETIONS BASED ON THE MENU AND VARYING SITUATIONS.

- _____ **Probe-type thermometer** for monitoring proper cooking and holding temperatures (Range of 0°F – 220°F, accurate $\pm 2^\circ\text{F}$)
- _____ **Thermometers for all refrigerators or cooling units** – all units used for keeping foods cold must be maintained at a temperature below 45°F. Meat must be kept at or below 41°F.
- _____ **Coolers packed with ice / ice packs or refrigeration units** – if applicable
- _____ **Plastic wrap / covers for all containers**
- _____ **Hand washing station with liquid hand soap, paper towels, wastebasket**
- _____ **Extra utensils, cutting board, and/or gloves** - for food preparation, service, sampling, and demos
- _____ **Potable water supply** – for washing and hand washing
- _____ **Utensil wash/rinse/sanitize containers** – where required
- _____ **Soap and water solutions** – for washing equipment and surfaces
- _____ **Sanitizer solutions** – for sanitizing equipment and surfaces, and for storing wiping cloths
- _____ **Wastewater disposal container**
- _____ **Grease disposal container**
- _____ **Garbage containers** - with plastic liners
- _____ **Paper towels / Clean wiping cloths**
- _____ **Aprons**, if necessary
- _____ **Hair restraints**
- _____ **Shelving / crates** – for off the ground storage of all food products, single service articles and equipment
- _____ **Lights** – with shields and caps or shatter proof bulbs (if lighting is needed)
- _____ **Adequate toilet/handwashing facilities**— for the food workers with exposed foods as required
- _____ **Adequate facilities to maintain hot potentially hazardous foods at 140° F. or higher**

Food Safety Guidelines and Regulations

The following is only a guideline for selected regulatory requirements. You must be in compliance with all applicable regulations. Contact your local health department for specific requirements and guidance in conforming to the applicable regulations of the Connecticut Public Health Code, section 19-13-B42.

All farmers/vendors at farmers' markets should contact their local health department for specific requirements and guidance in conforming to the applicable regulations of the Connecticut Public Health Codes (including those listed at the end of this chapter).

Depending on the food items offered and how they are prepared, some or all of the following may be required.

The Basics

This manual cannot cover all situations and food items, but in most situations, you must provide equipment and maintain practices that provide for:

- use of potable water
- all produce washed prior to use
- approved sources for food items
- handwashing
- clean utensils
- maintaining proper temperature, if applicable
- delivering samples and prepared foods to the customers in such a manner to prevent anyone from touching any sample or product other than the one they will consume
- food protection
- ensuring that food workers are not working while ill or while experiencing ill symptoms, recent vomiting and/or diarrhea, or have exposed infected boils or lesions

Potable water

All water must be potable. That is, the water shall be drinking quality. Municipal water fits this category perfectly. If you have a private well for a water source, then the water must have been tested and found to be free of contaminants before you use it in the preparation of samples. The local health department can assist you with this task.

Approved, commercially bottled water is readily available and can be used for food preparation.

All water used at the market to wash produce, utensils, and for clean up must be disposed of properly and not poured out on the ground.

Produce used for sampling must be washed prior to cutting

All raw produce must be washed thoroughly with running potable water prior to cutting, combining with other ingredients, cooking, or serving in a ready-to-eat form for samples. The water has to be running to carry away any dirt or contaminants that may be on the outside of the product (ie: you cannot wash your tomatoes in a bucket of clean water).

Produce with rinds pose a special problem. Cantaloupes and muskmelons with netting need a good scrubbing to remove all dirt and contaminants from deep in the netting, prior to cutting.

Approved sources for food items

All food ingredients used for the preparation of foods, demonstrations, and for sampling must come from an approved source. This means all meats must be USDA approved and stamped, all milk and milk products must be pasteurized (except for properly aged and licensed raw milk cheeses), all fish and seafood must have been harvested by commercial means under the proper licenses and permits, and all foods offered for individual portion must have been produced in commercial establishments under a regulatory inspection program, unless they are exempt per Connecticut Statute.

Handwashing and toilet facilities

An adequate number of approved handwashing and toilet facilities must be provided for food service workers as required. The toilet facilities should be conveniently located to the food preparation areas (within 500 feet). Toilets may consist of properly designed, operated and maintained portable toilets.

There must also be a way for food service workers to properly wash their hands. Though a good addition to hand washing, hand sanitizers do not substitute for proper hand washing. Hand sanitizer does not remove soil or eliminate all contaminants. Gloves can be used but you must be careful to keep them uncontaminated and they must be put on after washing hands first.

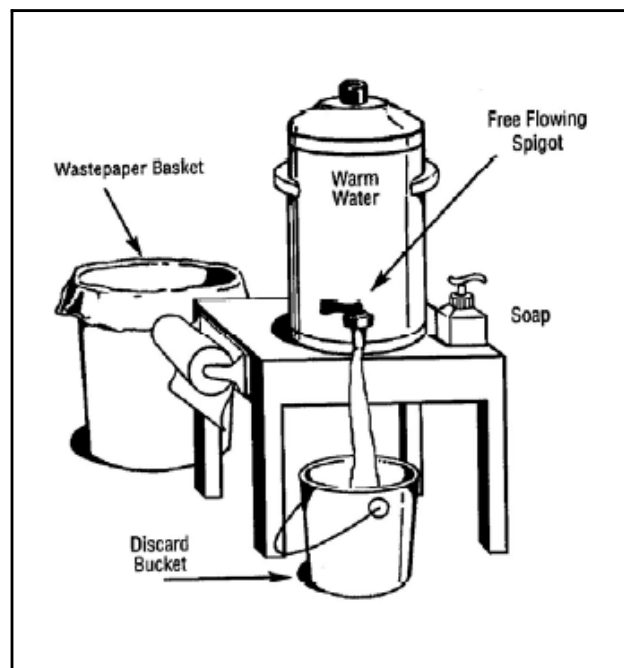
You should wash your hands or change your gloves anytime either is exposed to potential contamination, including:

- After touching bare human body parts
- After coughing, sneezing, using a tissue, using tobacco, eating, or drinking
- After handling money, unwashed produce, baskets, and anything not clean and sanitized
- Prior to beginning any food preparation including cutting raw fruits or vegetables for samples
- Any time you leave your stand, return, and handle food items in any way (except raw fruit and vegetables)
- After using the bathroom and upon returning to your stand
- After touching animals
- When switching between working with raw foods and ready-to-eat foods

Depending on the market setup, providing for hand washing may mean each vendor must have his or her own station. A station may be shared if it is easily accessible with no physical impediments between the vendor and the station and has been approved by the local health department.

The basic items required for a proper hand washing station are:

- A container of potable water of sufficient size to provide enough water for the entire time the market is open. This container should be fitted with a free-flowing dispensing valve and should be raised off the ground to allow a catch basin under the spigot.
- One catch bucket for wastewater that fits under the container of water's spigot.
- Paper towels
- Liquid hand washing soap in a pump or squeeze bottle.



Proper handwashing procedure:

- Wet your hands
- Apply liquid soap
- Briskly rub your hands together – including fingernails and backs of hands for a minimum of 20 seconds (a long time!)
- Rinse your hands under free-flowing water
- Dry your hands with a disposable paper towel

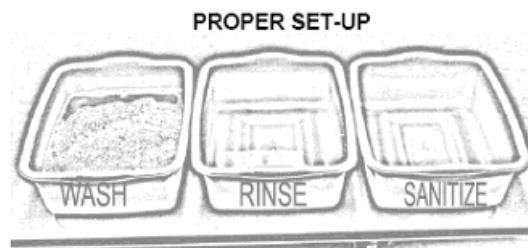
Clean utensils

All utensils utilized for preparing food items or samples must be washed in a detergent, rinsed in clean, potable water, and soaked for 60 seconds in a sanitizing solution. Depending on how involved your food preparation or sampling system is, you may need to set up a wash, rinse, and sanitize station for utensils and cutting boards being utilized in the booth.

- If providing a wash, rinse, and sanitize station, sanitizing solution must be approximately 100 parts per million of bleach (approved for use on a food-contact surface) contained in a water solution or another comparable, approved sanitizer. This is approximately one capful of bleach to one gallon of water. The sanitizing container should be of sufficient size to completely immerse the largest utensil in use.
- Allow all cleaned and sanitized utensils to air dry on a clean non-porous surface or dish rack. Do not dry with a towel.
- The “washing, rinsing, and sanitizing station” and the “hand washing station” must be set up before preparing any samples.

If you are only using a few utensils, you may choose to bring a number of clean and sanitized backup utensils with you to the market. Having an adequate supply of clean and sanitized utensils available may be adequate for the food items in your booth.

- If samples of both meat and vegetables are going to be cooked and offered, there should be 3 separate sets of utensils. The first is for raw meat, the second for cooked meat and the third for vegetables and fruits.
- If one of the utensils you use is a knife then you must have a proper cutting board that must be handled like any other utensil – wash, rinse, sanitized. Use only plastic (nonabsorbent) or approved hardwood cutting boards for cutting produce for sampling.



Proper temperature

If you bring cold potentially hazardous foods to the market for sampling, you must maintain them at 45°F or below (per DCP meat must be kept at 41°F or below). That means you will need to ice the food items above and below or provide a refrigerated unit if electrical power is offered to the market. If using ice, you need to make provisions for melted ice to drain away from the product. All ice used for cooling must be made from an approved source. Any potentially hazardous foods you reheat at the market must be heated to 165°F or above within 2 hours. You must have a way to attain this temperature. If you are serving potentially hazardous foods, an accurate and appropriate temperature-measuring device will be required and must be available and used to monitor food temperatures. All potentially hazardous foods need to be cooked to the required temperatures (see the temperature chart provided on the next page). If hot holding these foods at the market, all potentially hazardous foods must be held at 140°F or above.

Food Protection

All food shall be stored off the ground. Keep all food items not wrapped and also all samples covered and protected from dust, insects, customer handling, coughs and sneezes from patrons, and other sources of contamination that may be encountered at the market. Each vendor has the responsibility to protect against contamination of food items from all sources of contamination. If you cannot assure your storage, preparation or sampling methods can meet this standard you will have to consider a new method or even discontinue preparation or sampling all together.

All foods must be protected from unnecessary handling and ready-to-eat foods should not be handled with bare hands. Clean and sanitized utensils should be utilized whenever possible to avoid cross-contamination from handling of food.

Internal Cooking Temperatures:

Whole Roasts, Corned Beef, Pork Roasts:

130°F. 121 minutes

140°F. 12 minutes

145°F. 3 minutes

Shell Eggs, Fish, Meat (Including Pork)

145°F. 15 seconds

Ground or Comminuted Meat and Fish Products:

145°F. 3 minutes

150°F. 1 minute

155°F. 15 seconds

158°F. Instantaneously

Poultry, Ground or Comminuted Poultry,

Stuffed: Fish, Meat, Pasta, Poultry or Stuffing containing PHF ingredients:

165°F. 15 seconds

Raw animal food cooked in a microwave oven shall be:

rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat; covered to retain surface moisture; heated to a temperature of at least 165° F. in all parts of the food and allowed to stand covered for 2 min. after cooking.

Cold and Hot Holding Temperatures:

45° F. or less or 140° F. or more for all potentially hazardous foods except **whole beef and pork roasts** which may be held hot at **130°F.** or above

Cooling Requirements:

Cooked Potentially Hazardous Food shall be cooled:

140°F. ⇨ 70°F. within 2 hours

70°F. ⇨ ≤45°F. within an additional 4 hours

Reheating Temperatures:

Potentially Hazardous Food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at **least 165°F. for 15 seconds within 2 hours** except **remaining unsliced portions of roast beef** which may be reheated to **145°F. for 3 minutes within 2 hours.**

Ready-to-eat food taken from a commercially processed, hermetically sealed container shall be heated to a temperature of at least 140°F. for hot holding. Cooked, cooled, and refrigerated food that is prepared for immediate service in response to an individual consumer order may be served at any temperature.

Applicable Connecticut State Regulation

19-13-B42. Sanitation of places dispensing foods or beverages

No person, firm or corporation shall operate or maintain within the State of Connecticut any place where food or beverages are served to the public except in compliance with the following requirements:

- (a) Definitions, as used in this section:
- (1) "Authorized agent" means any individual certified by the commissioner to inspect food service establishments and enforce the provisions of section 19-13-B42 of the Regulations of Connecticut State Agencies under the supervision and/or authority of the director of health.
 - (2) "Comminuted" means reduced in size by methods including chopping, flaking, grinding, or mincing and includes fish or meat products that are reduced in size and restructured or reformulated such as gefilte fish, gyros, ground beef and sausage.
 - (3) "Commissioner" means the commissioner of public health.
 - (4) "Department" means the state of Connecticut Department of Public Health.
 - (5) "Director of health" means the director of a local health department or district health department approved by the commissioner as specified in Connecticut general statutes sections 19a-200 and 19a-242, respectively.
 - (6) "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.
 - (7) "Food service establishment" means any place where food is prepared and intended for individual portion service and includes the site at which individual portions are provided. The term includes any such place regardless of whether consumption is on or off the premises and regardless of whether there is a charge for the food. The term does not include a kitchen in a private home where food is prepared or served and not offered for sale, or a bed-and-breakfast operation that prepares and offers food to the guests if such operation is owner occupied and has the total building occupant load of not more than 16 persons including the owner and occupants, and has no provisions for cooking or warming food in the guest rooms, and breakfast is the only meal offered, and placards are posted at the registration area which read "this establishment is exempt from section 19-13-B42 of the regulations of the public health code."
 - (8) "Full-time position" means thirty (30) hours per week or the number of hours per week that the food service establishment is open for business, whichever is less.
 - (9) "Hazard analysis" means an evaluation of food handling operations to identify points of potential product contamination and assess the adequacy of hot processing and hot and cold storage methods for foods.
 - (10) "Potentially hazardous food" means any food or food 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 botulism*.
 - (11) "Qualified food operator" means a food operator employed in a full-time position who has demonstrated a knowledge of safe food handling techniques.
 - (12) "Ready-to-eat food" means food that is in a form that is edible without washing, cooking, or additional preparation by the food service establishment or the consumer and that is reasonably expected to be consumed in that form.
 - (13) "Supervisory position" means the position of a person who directs and inspects the performance of food service workers.
 - (14) "Temporary food service establishment" means a food service establishment that operates at a fixed location for a temporary period of time, not to exceed two (2) weeks, in connection with a carnival, circus, public exhibition, festival, celebration, or similar transitory gathering.
- (b) The floor surfaces in kitchens, in all other rooms and areas in which food or drink is

- stored or prepared, in which multi-use utensils are washed, and in walk-in refrigerators, dressing or locker rooms and toilet rooms, shall be of smooth nonabsorbent materials, and so constructed as to be easily cleaned. The floors of nonrefrigerated dry food storage areas need not be nonabsorbent. All floors shall be kept clean and in good repair. Floor drains shall be provided in all rooms where floors are subjected to flooding type cleaning or where normal operations release or discharge water or other liquid waste on the floor. No sawdust or similar material shall be spread on the floors. All exterior areas where food is served shall be kept clean and properly drained, and the surfaces in such areas shall be finished so as to facilitate maintenance and minimize dust.
- (c) The walls and ceilings of all rooms shall be kept clean and in good repair. All walls of rooms or areas in which food or drink is prepared, or multi-use utensils or hands are washed, shall be easily cleanable, smooth, light colored, and shall have washable surfaces up to the level reached by splash or spray.
- (d)(1) Effective measures shall be taken to protect against the entrance into the establishment or breeding on the premises of insects, rodents and other animals by:
- (A) filling or closing holes and other gaps along floors, walls, and ceilings,
 - (B) closed, tight-fitting windows, and
 - (C) solid self-closing, tight-fitting doors; or
- (2) if windows or doors are kept open for ventilation or other purposes, the openings shall be protected against the entrance of insects, rodents or other animals by:
- (A) 16 mesh to 25.4 mm (16 mesh to 1 inch) screens,
 - (B) properly designed and installed air curtains, or
 - (C) other methods which are submitted for review and approval by the local director of health. The submission of an alternative method to those listed in (A) and (B) of this subdivision for review by the director of health shall be accompanied by documentation which the director of health finds demonstrates that the method will be as effective in preventing the entrance of insects and rodents or other animals as those listed in (A) and (B) of this subdivision.
- (3) Subdivision (2) of this subsection does not apply if flying insects and other pests are absent due to the location of the establishment, the weather, or other limiting condition.
- (e) All areas in which food or drink is prepared or stored or multi-use utensils are washed, handwashing areas, dressing or locker rooms, toilet rooms and garbage and rubbish storage areas shall be well lighted. During all cleanup activities, adequate light shall be provided in the area being cleaned and upon or around equipment being cleaned. All rooms in which food or drink is prepared or served or multi-use utensils are washed, dressing or locker rooms, toilet rooms, and garbage and rubbish storage areas shall be well ventilated. Ventilation hoods and devices shall be designed to prevent grease or condensate from dripping into food or onto food preparation surfaces. Filters, where used, shall be readily removable for cleaning or replacement. Ventilation systems shall comply with applicable state and local fire prevention requirements and shall, when vented to the outside air, discharge in such a manner as not to create a nuisance.
- (f) Each food service establishment serving food or drink shall be provided with adequate, conveniently located toilet facilities for its employees. Toilet fixtures shall be sanitary and readily cleanable. Toilet facilities, including rooms and fixtures, shall be kept in a clean condition and in good repair. The doors of all toilet rooms shall be self-closing. Toilet room walls shall be tight and extend from floor to ceiling. Toilet tissue shall be provided. Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Toilet and handwashing facilities accessible to the public shall be provided in conformance with sections 19-13-B105 through 19-13-B113 of the Regulations of Connecticut State Agencies. Where the use of non-water-carried sewage disposal facilities has been approved by the local director of health, such facilities shall be separate from the food service establishment. All sewage shall be

- disposed of in a public sewerage system or, in the absence thereof, in a manner approved by the local director of health. Plumbing shall be so sized, installed and maintained as to prevent contamination of the water supply; as to properly convey sewage and liquid wastes from the food service establishment to the sewerage or sewage disposal system; and as not to constitute a source of contamination of food equipment or multi-use utensils, or create an insanitary condition or nuisance.
- (g) The water supply shall be adequate, of a safe, sanitary quality, be in conformance with section 19-13-B102 of the Regulations of Connecticut State Agencies and be from an approved source which is in conformance with sections 19-13-B51A through 19-13-B51M of the Regulations of Connecticut State Agencies. Hot and cold running water under pressure shall be provided in all areas where food or drink is prepared or equipment, multi-use utensils or containers are washed. Hot water supplied in all areas where food or drink is prepared and where multi-use utensils and equipment are washed, and for other general purposes shall be maintained at a temperature of at least one hundred and ten (110) degrees F. through a mixing valve or combination faucet. Hot water supplied at hand washing sinks available to the public shall be in conformance with section 19-13-B111 of the Regulations of Connecticut State Agencies. Ice used for any purpose shall be made from water which comes from an approved source; and shall be used only if it has been manufactured, stored, transported, and handled in a sanitary manner.
- (h) Each food service establishment serving food or drink shall be provided with handwashing facilities located to allow for convenient use by employees in food preparation, food dispensing, and warewashing areas, and within or immediately adjacent to all toilet rooms. The handwashing facilities shall be equipped with hot and cold or tempered running water, hand cleansing soap or detergent dispensed in a sanitary manner, individual disposable towels or other hand drying device acceptable to the director of health. The use of a common towel is prohibited. A handwashing facility shall not be used for purposes other than handwashing. The handwashing facilities shall be maintained so that they are accessible at all times for employee use. Such facilities shall be kept clean and in good repair. No employee shall resume work after using the toilet room without first washing his hands.
- (i) All equipment and multi-use utensils, and all show and display cases or window counters, shelves, tables, chairs, and refrigerating equipment shall be so designed and of such material and workmanship as to be smooth, easily cleanable and durable and shall be in good repair. The food contact surfaces of such equipment and utensils shall, in addition, be easily accessible for cleaning, nontoxic, corrosion-resistant and relatively nonabsorbent. Sinks, dishtables and drainboards shall be constructed of galvanized metal or better, suitably reinforced, of such thickness and design as to resist denting and buckling, and sloped so as to be self-draining. Exceptions approved by the local director of health may be made to the above material requirements for equipment such as cutting boards, blocks and bakers' tables and containers for dry products.
- (j)(1) All equipment shall be so installed and maintained as to facilitate the cleaning thereof and of all adjacent areas.
- (2) Equipment in use on October 15, 1963, which does not fully meet the above requirements may be continued in use if it is in good repair, capable of being maintained in a sanitary condition and the food contact surfaces are nontoxic. Utensils containing or plated with cadmium or lead shall not be used, provided solder containing lead may be used for jointing. All cloths and towels used by waiters, chefs and other employees shall be clean.
- (3) All multi-use eating and drinking utensils shall be thoroughly washed and rinsed and sanitized after each use, in accordance with the following approved sanitizing processes.
- (A) When manual dishwashing is used, a three-compartment sink shall be provided and used wherever washing, rinsing, and sanitization of equipment or utensils are conducted; provided, that in food service establishments where the only utensils to be washed are limited to spatulas, tongs, and similar devices, and when the only equipment to be

cleaned is stationary and does not require disassembly for proper cleaning, a two-compartment sink may be approved by the director of health for this purpose. At least a two-compartment sink shall be provided and used for washing kitchenware and equipment which does not require sanitization. A warewashing sink shall not be used for handwashing or dumping mop water. Sinks used to wash or thaw food shall be sanitized before and after using the sink to wash produce or thaw food. Utensils after thorough washing and rinsing, clean to sight and touch, shall be sanitized by:

- (i) Immersion for at least one (1) minute in clean, hot water at a temperature of at least one hundred and seventy (170) degrees F. An approved thermometer shall be available convenient to the vat. The pouring of scalding water over the washed utensils shall not be accepted as satisfactory compliance; or
 - (ii) Immersion for at least one (1) minute in a sanitizing solution containing: at least fifty (50) mg/l of available chlorine at a temperature of not less than seventy-five (75) degrees F. The bath should be made up to a strength of one hundred (100) mg/l or more of available chlorine and shall not be used after its strength has been reduced to fifty (50) mg/l; or at least twelve and one-half (12.5) mg/l of available iodine in a solution having a pH value not higher than five (5.0) and a temperature of not less than seventy-five (75) degrees F.; or any other chemical sanitizing agent that has been demonstrated to the satisfaction of the director of health to be effective and nontoxic under use conditions, and for which a suitable field test is available. Such sanitizing agents, in solutions used, shall provide the equivalent bactericidal effect of a solution containing at least fifty (50) mg/l of available chlorine at a temperature not less than seventy-five (75) degrees F.
- (B) When dishwashing is done by machine hot water for sanitizing may be used provided that:
- (i) Wash water shall be kept clean, and rinse-water tanks shall be so protected by distance, baffles or other effective means as to minimize the entry of wash water into the rinse water. All water inlets shall be protected against backflow.
 - (ii) The flow pressure shall be not less than fifteen (15) or more than twenty-five (25) pounds per square inch on the water line at the machine, and not less than ten (10) pounds per square inch at the rinse nozzles. A suitable gauge cock shall be provided immediately upstream from the final rinse sprays to permit checking the flow pressure of the final rinse water.
 - (iii) The temperature of the wash water shall not be less than:
 - (a) One hundred and sixty-five (165) degrees F. for a single temperature stationary rack machine;
 - (b) One hundred and sixty (160) degrees F. for a single tank, conveyor, dual temperature machine;
 - (c) One hundred and fifty (150) degrees F. for a single tank, stationary rack, dual temperature machine; and
 - (d) One hundred and fifty (150) degrees F. for a multitank, conveyor, multitemperature machine.

When hot water is relied upon for sanitization in a mechanical warewashing operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold shall not be less than one hundred and sixty-five (165) degrees F. for a stationary rack, single temperature machine; or one hundred and eighty (180) degrees F. for all other

machines. The temperature of the fresh hot water sanitizing rinse shall not be more than one hundred and ninety-four (194) degrees F. as it enters the manifold. The item being sanitized shall attain a temperature of one hundred and sixty (160) degrees F. on its surface during the final rinse. When a pumped rinse is provided, the water shall be at a temperature of at least one hundred and sixty (160) degrees F.

- (iv) Conveyors in dishwashing machines shall be accurately timed to assure proper exposure times in wash and rinse cycles.
 - (v) An easily readable thermometer shall be provided in each tank of the dishwashing machine which will indicate the temperature of the water or solution therein. In addition, a thermometer shall be provided which will indicate the temperature of the final rinse water as it enters the manifold.
 - (vi) Jets, nozzles and all other parts of each machine shall be maintained free of chemical deposits, debris and other soil. Automatic detergent dispensers, if used, shall be kept in proper operating condition.
- (C) Dishwashing may be done by machines using chemicals for sanitization provided:
- (i) The machines, chemical sanitizer, and method of drying utensils are approved by the commissioner.
 - (ii) The temperature of the wash water shall not be less than one hundred and twenty (120) degrees F.; and
 - (iii) the wash water shall be kept clean; and
 - (iv) Adequate amounts of chemicals for washing, sanitizing, and drying shall be available. Chemicals added for washing, sanitization, and drying purposes shall be automatically dispensed, compatible, not interfering with the effective purpose of each other; and
 - (v) Utensils and equipment shall be exposed to the final chemical sanitizing rinse in accordance with the manufacturer's specifications for time and concentration; and
 - (vi) The chemical sanitizing rinse water temperature shall be not less than seventy-five (75) F. nor less than the temperature specified by the machine's manufacturer; and
 - (vii) A test kit or other device that accurately measures the parts per million concentration of the solution shall be available and used.
- (4) All kitchenware and food contact surfaces of equipment that have been used in the preparation or serving of food and drink, and all multi-use food storage utensils, exclusive of cooking surfaces of equipment, shall be thoroughly cleaned at least every four (4) hours. Cooking surfaces of equipment shall be cleaned at least once a day. All food temperature measuring devices, multi-use utensils and food contact surfaces of equipment used in the preparation or storage of potentially hazardous food shall be thoroughly cleaned and sanitized prior to such use and following: a change from working with raw animal foods to working with ready-to-eat foods; a change in the type of raw animal food such as beef, fish, lamb, pork, or poultry; use with raw fruit or vegetables prior to use with potentially hazardous food; and at any time during the operation when contamination may have occurred. Unless approved by the director of health for a different frequency of cleaning, equipment, food contact surfaces and utensils that have been used with potentially hazardous food shall be cleaned and sanitized at least every four (4) hours.

Non-food contact surfaces of equipment shall be cleaned at such intervals as to keep them in a clean and sanitary condition.

- (5) No article, polish, or other substance containing any cyanide preparation or other

- poisonous material shall be used for the cleaning or polishing of utensils.
- (k) After cleaning and until use, all food contact surfaces of equipment and multi-use utensils shall be so stored and handled as to be protected from contamination. All single-service eating and drinking articles shall be made from nontoxic materials, and shall have been manufactured, packaged, transported, stored, handled and dispensed in a sanitary manner, and shall be used only once. Drinking straws or any other device, hollow in nature, whereby through its use a beverage can be drawn into the mouth shall be separately wrapped either individually or in pairs with a sanitary protective covering for individual use. Food service establishments which do not have adequate and effective facilities for cleaning and sanitizing multi-use utensils shall use single-service articles.
- (l) All garbage and rubbish containing food wastes shall, prior to disposal, be kept in a leak-proof, nonabsorbent container which shall be kept covered with tight fitting lids when filled or stored, or not in continuous use; provided such containers need not be covered when stored in a vermin-proofed room or enclosure or in a food waste refrigerator. All other rubbish shall be stored in containers, rooms or areas in a manner approved by the director of health. The rooms, enclosures, areas and containers used shall be adequate for the storage of all food waste and rubbish accumulating on the premises. Adequate cleaning facilities shall be provided, and each container, room or area shall be thoroughly cleaned after the emptying or removal of garbage and rubbish. Food waste grinders, if used, shall be installed in compliance with state and local standards and shall be of suitable construction. All garbage and rubbish shall be disposed of with sufficient frequency and in such a manner as to prevent a nuisance.
- (m)(1) Except during necessary periods of preparation and service, potentially hazardous foods shall be maintained at forty-five (45) degrees F. or below, or one hundred forty (140) degrees F. or above, except beef roasts and pork roasts cooked to an internal temperature and time specified below may be held hot at one hundred thirty (130) degrees F. or above. The use of time only, rather than time in conjunction with temperature, may be permitted by the director of health and may be used as a public health control for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption if: the food is marked or otherwise identified with the time within which it shall be cooked, served, or discarded; the food is served or discarded within 4 hours from the point in time when the food is removed from temperature control; the food in unmarked containers or packages, or for which time expires, is discarded; and written procedures that assure compliance are maintained in the food service establishment and are made available to the authorized agent upon request. Except as specified raw food shall be cooked as follows:
- (A) Whole roasts, corned beef, and pork roasts shall be cooked to heat all parts of the food to the following minimum temperatures and corresponding minimum holding times: one hundred thirty (130) degrees F. for one hundred twenty-one (121) minutes; or one hundred forty (140) degrees F. for twelve (12) minutes; or one hundred forty-five (145) degrees F. for three (3) minutes;
- (B) Shell eggs, fish, meat and pork (other than whole roasts, corned beef, and pork roasts) shall be cooked to heat all parts of the food to at least one hundred forty-five (145) degrees F. for fifteen (15) seconds;
- (C) All meat and fish products that are ground or comminuted shall be cooked to heat all parts of the food to at least one hundred and forty-five (145) degrees F. for three (3) minutes, one hundred and fifty (150) degrees F. for one (1) minute, one hundred and fifty-five (155) degrees F. for fifteen (15) seconds, or one hundred and fifty-eight (158) degrees F. instantaneously;
- (D) Game meats, poultry, ground or comminuted poultry, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, or stuffing containing potentially hazardous food ingredients shall be cooked to heat all parts of the food

to at least one hundred sixty-five (165) degrees F. for fifteen (15) seconds;

- (E) Raw animal foods cooked in a microwave oven shall be: rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat; covered to retain surface moisture; heated to a temperature of at least one hundred sixty-five (165) degrees F. in all parts of the food; and allowed to stand covered for two (2) minutes after cooking to obtain temperature equilibrium;
 - (F) Pasteurized eggs or egg products shall be substituted for raw shell eggs in the preparation of foods that are not thoroughly cooked such as caesar salad, salad dressing; hollandaise or bearnaise sauce, mayonnaise, egg nog, ice cream, egg-fortified beverages, and in recipes requiring pooled eggs that are not cooked immediately. Exempted from the above is a raw animal food such as raw egg, raw fish, raw-marinated fish; raw molluscan shellfish; steak tartare; or partially cooked food such as lightly cooked fish, rare meat, and soft cooked egg that is served or offered for sale in a ready-to-eat form. Pork and poultry products are not exempt from the required cooking times and temperatures. The consumer shall be informed of the risks involved with the consumption of raw or undercooked animal food by means of posters, brochures, menu advisories, label statements, table tents, placards, or other written means available at the food service establishment which state: "thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness." Exemptions to the food temperature requirements shall not be allowed at food service establishments serving highly susceptible populations such as immuno-compromised individuals or older adults in hospitals, nursing homes, or similar health care facilities as listed in Connecticut General Statutes section 19a-490 and that are subject to this section and preschool age children in a facility that provides custodial care and is subject to this section such as child day care centers as defined in the Connecticut General Statutes section 19a-77(a)(1).
- (2) Frozen food shall be kept at such temperatures as to remain frozen, except when being thawed for preparation or use. Potentially hazardous frozen 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 or toxigenic microorganisms, shall be thawed at refrigerator temperatures of forty-five (45) degrees F. or below; or under cool, potable running water seventy (70) degrees F. or below; or quick thawed as part of the cooking process; or by any other method satisfactory to the local director of health. Waste water from refrigeration equipment shall be disposed of in a proper manner.
 - (3) Cooked potentially hazardous foods shall be cooled from one hundred forty (140) degrees F. to seventy (70) degrees F. within two (2) hours, and from seventy (70) degrees F. to forty-five (45) degrees F. or below within four (4) additional hours. Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least one hundred sixty-five (165) degrees F. for fifteen (15) seconds, provided that remaining unsliced portions of roasts of beef that are cooked as specified in this subsection may be reheated for hot holding to one hundred forty-five (145) degrees F. for three (3) minutes. Reheating for hot holding shall be done within two (2) hours. Ready-to-eat food taken from a commercially processed, hermetically sealed container shall be heated to a temperature of at least one hundred forty (140) degrees F. for hot holding. Cooked, cooled, and refrigerated food that is prepared for immediate service in response to an individual consumer order may be served at any temperature.

- (4) Food temperature measuring devices shall be provided and be readily accessible for use in ensuring attainment and maintenance of proper food temperatures.
Food temperature measuring devices shall be accurate to \pm two (2) degrees F.
- (n) All food and drink in food service establishments shall be from sources approved or considered satisfactory by the director of health, based on a determination of conformity with principles, practices, and generally recognized standards that protect public health; shall be in compliance with applicable state and local laws and regulations; shall be transported and delivered at required temperatures; and shall be clean, wholesome, free from spoilage, free from adulteration and misbranding and safe for human consumption. Any food or drink considered unsafe for human consumption shall be destroyed or disposed of in a manner satisfactory to the director of health. No hermetically sealed, non-acid or low-acid food which has been processed in a place other than a commercial food processing establishment shall be used.

Molluscan shellfish shall be from sources listed in the most recent publication of the interstate certified shellfish shippers list distributed by the Federal Food and Drug Administration and approved or considered acceptable by the Connecticut Department of Agriculture, Bureau of Aquaculture, and, if shucked, shall be kept until used in the containers in which they were received. Shell stock tags or labels shall be retained for 90 days from the date the container is emptied. Finfish shall be commercially and legally caught or harvested. Fluid milk and milk products shall be pasteurized and conform to Grade A standards, the requirements of the United States Public Health Service, Food and Drug Administration "Grade A Pasteurized Milk Ordinance" and "Grade A Condensed Milk Ordinance." Shell eggs shall be from commercial, regulated sources inspected according to law and shall be received clean and sound, and shall be graded as required by law.

- (o)(1) All food and drink while being stored, prepared, displayed, served or sold at food service establishments, or during transportation between such establishments, shall be protected from dust, flies, vermin, depredation and pollution by rodents, unnecessary handling, droplet infection, overhead leakage or other contamination. Raw fruits and vegetables shall be washed before use. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.
- (2) Food once served to the customer shall not be served again. Wrapped non potentially hazardous food which has not been unwrapped and which is wholesome may be re-served.
- (3) All means necessary for the elimination of flies, roaches and rodents shall be used. All exposed food shall be stored at least eighteen (18) inches above the floor.
- (4) Only such poisonous and toxic materials as are required to maintain sanitary conditions and for sanitization purposes may be used or stored in food service establishments. Poisonous and toxic materials shall be identified and shall be stored and used only in such manner and under such conditions as will not contaminate food and drink or constitute a hazard to employees or customers.
- (p)(1) Food employees shall wear clean outer garments, maintain a high degree of personal cleanliness and conform to hygienic practices. Food employees shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough. Food employees shall keep their fingers, nails, hands, and exposed portions of their arms clean by using a cleaning compound to lather hands and arms for at least 20 seconds, followed by thorough rinsing with clean water in a handwashing facility, and hand drying using approved sanitary towels or other approved hand drying device. Employees shall wash their hands thoroughly in an approved handwashing facility before starting work. Food employees shall clean their hands and exposed portions of their arms as often as may be required to remove soil and contamination; after touching bare

human body parts; after using the toilet room; after caring for assistance animals; after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; after handling soiled equipment or utensils; when changing gloves; after handling money; immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles; during food preparation as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; when switching between working with raw foods and ready-to-eat foods; and after engaging in other activities that contaminate the hands. Employees shall not expectorate in rooms in which food is prepared. All persons, while working in direct contact with food preparation, food ingredients or surfaces coming into contact therewith shall wear hairnets, headbands, caps or other effective hair restraints. Employees shall not use tobacco in any form while engaged in food preparation or service, or while in equipment and multi-use utensil washing or food preparation areas. Designated locations in such areas may be approved by the local director of health for smoking, where no contamination hazards will result.

(2) SMOKING IS PROHIBITED IN ALL INDOOR PUBLIC AREAS OF A FOOD SERVICE ESTABLISHMENT. SIGNS SHALL BE POSTED AT EACH ENTRANCE STATING THAT SMOKING IS PROHIBITED BY STATE LAW.

- (3) Outdoor seating areas maintained for the service of food that have no roof or other ceiling enclosure and that have a permit to sell alcoholic liquor shall have at least seventy-five per cent of the outdoor seating capacity in an area in which smoking is prohibited and such area shall be designated with written signage as a nonsmoking area.
 - (4) Outdoor temporary seating areas established for special events and not used on a regular basis shall not be subject to the smoking prohibition or signage requirements of this subsection.
 - (5) Outdoor seating areas of establishments that do not serve alcohol shall not be subject to the smoking prohibition or signage requirements of this subsection.
- (q)(1) All parts of the establishment and its premises shall be kept neat, clean and free of litter and rubbish. Cleaning operations shall be conducted in such a manner as to minimize contamination of food and food contact surfaces. None of the operations connected with a food service establishment shall be conducted in any room used as living or sleeping quarters. Soiled linens, coats and aprons shall be kept in suitable containers until removed for laundering. No live birds or animals shall be allowed in any area used for the storage, preparation or serving of food, or for the cleaning or storage of utensils, or in toilet rooms or employees' dressing rooms or areas, in vehicles used for transporting food, or in any other area or facility used in the conduct of food service establishment operations; provided guide dogs or assistance dogs accompanying blind, deaf, or mobility impaired persons and dogs accompanying persons training such dogs as guide or assistance dogs as defined pursuant to the Connecticut General Statutes Sections 46a-42 and 46a-44, may be permitted in dining rooms.
- (2) Adequate facilities shall be provided for the orderly storage of employees' clothing and personal belongings. Where employees routinely change clothes within the food service establishment, one (1) or more dressing rooms or designated areas shall be provided for this purpose. Such designated areas shall be located outside of the food preparation, storage and serving areas, and the multi-use utensil washing and storage areas. When approved by the local director of health, such an area may be located in a storage room where only completely packaged food is stored. Such designated areas or dressing rooms shall be equipped with adequate lockers or other suitable facilities. Dressing rooms and lockers shall be kept clean and orderly.
- (r) No person while affected with any disease in a communicable form, or while a carrier of such disease, or while afflicted with boils, infected wounds, sores or an acute respiratory

infection, shall work in any area of a food service establishment in any capacity in which there is a likelihood of such person contaminating food, drink or food contact surfaces with pathogenic organisms, or transmitting disease to other individuals; and no person known or suspected of being affected with any such disease or condition shall be employed in such an area or capacity. If the management of the food service establishment has reason to suspect that any employee has contracted any disease in a communicable form or has become a carrier of such disease, he shall notify the local director of health immediately. When the local director of health has reasonable cause to suspect possibility of disease transmission from any food service establishment employee, such director shall secure a morbidity history of the suspected employee, or make such other investigation as may be indicated, and take appropriate action. The director of health may require any or all of the following measures:

- (1) the immediate exclusion of the employee from all food service establishments;
- (2) the immediate closure of the food service establishment concerned until, in the opinion of the director of health, no further danger of disease outbreak exists;
- (3) restriction of the employee's services to some area of the food service establishment where there would be no danger of transmitting disease; and
- (4) adequate medical and laboratory examinations of the employee, or other employees, and of his and their body discharges; and
- (5) food employees shall not contact exposed ready-to-eat food with bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single use disposable gloves or dispensing equipment, except when washing raw fruits and vegetables to remove soil and other contaminants. Food employees shall minimize bare hand contact with exposed food that is not in a ready-to-eat form. Ready-to-eat food includes: unpackaged potentially hazardous food that is cooked to the temperatures and time required for the specific food under section 19-13-B42(m)(1); raw, washed, cut fruits and vegetables; whole, raw fruits and vegetables that are presented for consumption without the need for further washing, such as at a buffet; and other food presented for consumption for which further washing or cooking is not required and from which rinds, peels, husks, or shells are removed.

(s)(1) No person, firm or corporation shall operate or maintain any place where food or beverages are served to the public within any town, city or borough, without a local permit or license, or otherwise without registration of the name and business address with the local director of health of the town, city or borough in which the business is conducted, if such permit or license is required by local ordinance. Permits for temporary food service establishments shall be issued for a period of time not to exceed fourteen (14) days.

- (2) A temporary food service establishment serving food or drink shall comply with all provisions of this section which are applicable to its operation. The local director of health may augment such requirements when needed to assure the service of safe food, may prohibit the sale of potentially hazardous food or drink consisting 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 or toxigenic microorganisms, or may modify specific requirements for physical facilities when in his opinion no health hazard will result.
- (3) Food service establishment classification. The director of health, registered sanitarian, or authorized agent shall classify each food service establishment by using the criteria outlined in this subdivision. Establishments shall be classified at the time of licensure, where licensure is required by local ordinance, or otherwise at the time of registration with the local director of health. The classification shall be reviewed by the director of health, registered sanitarian, or authorized agent during each inspection and in no case less than annually. The food service establishment shall be placed into the highest classification that describes any of the food operations conducted. When it comes to the attention

of the director of health, registered sanitarian, or authorized agent that the food service establishment has changed to a different class the director of health, registered sanitarian, or authorized agent shall reclassify that food service establishment. No food service establishment shall change operations to a different classification without prior written approval by the director of health, registered sanitarian, or authorized agent. The classes of food service establishments are as follows:

- (A) 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.
 - (B) 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, and commercially precooked hot dogs, kielbasa and soup may be heated if transferred directly out of the original package and served within four (4) hours.
 - (C) 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.
 - (D) 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.
- (4) Qualified food operator required. Each person owning, operating or managing any food service establishment designated either as class III or class IV shall be a qualified food operator or shall employ on-site at least one (1) qualified food operator who is in a supervisory position at said establishment. Each food service establishment shall be in compliance with this subdivision by August 1, 1997. Satisfactory evidence of compliance with this subdivision shall be documentation that the qualified food operator has passed a test administered by a testing organization approved by the department, or other documentation satisfactory to the department attesting to the individual's knowledge of safe food handling techniques as specified in subdivision (6) of this subsection. Said documentation shall be maintained on file at the food service establishment and provided to the local director of health, registered sanitarian, or authorized agent on request. Any person who serves meals to individuals at registered congregate meal sites funded under Title III of the Older Americans Act of 1965, as amended, which were prepared under the supervision of a qualified food operator, shall be exempt from the examination requirement for qualified food operators. Any volunteer who serves meals for a nonprofit organization shall be exempt from the examination requirement for qualified food operators. Exempt from the requirements of this subdivision are: temporary food service establishments and special events sponsored by non-profit civic organizations such as, but not limited to, school sporting events, little league food booths, church suppers, and fairs. Soup kitchens that rely exclusively on services provided by volunteers are also exempt from the requirements of this subdivision.
- (5) Criteria for approval of testing organizations. To be approved, a testing organization shall make application to the department on forms provided by the department and therein demonstrate responsibility for all aspects of the testing system from the development of the test, through test administration including test security system, documentation of successful test completion and record maintenance. Testing organizations must reapply for approval every five (5)

years. Testing organizations shall demonstrate responsibility for all of the following areas:

- (A) Test development. The test shall be based on an objective job analysis to determine content areas and shall include, but not be limited to, elements that test the qualified food operator's knowledge of food allergies. The test shall be developed based on generally accepted standards of test development. A passing score study to set the required passing scores shall be conducted. Content validation and examination field test studies shall be conducted.
 - (B) Test security. The testing organization shall have test security systems to ensure the integrity of the test during all phases of test development and handling. Test administrators must be trained in test security procedures. Where client based testing is conducted, proctoring agreements that establish examination handling and proctoring procedures are required between the testing organization and the proctor. Different forms of the test shall be maintained.
 - (C) Test administration. The testing organization shall serve as the primary contact for individuals interested in the test. Explanatory test materials shall be available to interested parties. Guidelines for test administration shall be developed. The test shall be readily available to meet the needs of Connecticut.
 - (D) Documentation and record keeping. All individuals taking the test shall be provided documentation indicating whether they passed or failed the test. Statistics on the test including an item analysis shall be maintained. A registry of all individuals who have taken the test shall be maintained. Statistical and registry information shall be made available to the department and local health departments upon request.
- (6) Other documentation satisfactory to the department. In the absence of documentation that the qualified food operator has passed a test administered by a testing organization approved by the department, a signed statement by the owner/operator of the food service establishment attesting that the qualified food operator has demonstrated knowledge of food safety as specified in subparagraphs (A) and (B) of this subdivision shall constitute satisfactory evidence of compliance with subdivision (4) of this subsection. The local director of health may require documentation to support the signed statement. The following specific elements of knowledge and competence are required:
- (A) Elements of knowledge
 - (i) Identify foodborne illness--define terms associated with foodborne illness; recognize the major microorganisms and toxins that can contaminate food and the problems that can be associated with the contamination; define and recognize potentially hazardous foods; define and recognize illness that can be associated with chemical and physical contamination; define and recognize the major contributing factors for foodborne illness; recognize how microorganisms cause foodborne disease.
 - (ii) Identify time/temperature relationship with foodborne illness--recognize the relationship between time/temperature and microorganisms (survival, growth, and toxin production); describe the use of thermometers in monitoring food temperatures.
 - (iii) Describe the relationship between personal hygiene and food safety-- recognize the association between hand contact and foodborne illness; recognize the association between personal habits and behaviors and foodborne illness; recognize the association between health of a foodhandler and foodborne

- illness; recognize how policies, procedures and management contribute to improved food hygiene practices.
- (iv) Describe methods for preventing food contamination from purchasing to serving-define terms associated with contamination; identify potential hazards prior to delivery and during delivery; identify potential hazards and methods to minimize or eliminate hazards after delivery.
 - (v) Identify and apply correct procedures for cleaning and sanitizing equipment and utensils-define terms associated with cleaning and sanitizing; apply principles of cleaning and sanitizing; identify materials, equipment, detergent, sanitizer; apply appropriate methods of cleaning and sanitizing; identify frequency of cleaning and sanitizing.
 - (vi) Recognize problems and potential solutions associated with facility, equipment and layout--identify facility, design, and construction suitable for food service establishments; identify equipment and utensil design and location.
 - (vii) Recognize problems and potential solutions associated with, temperature control, preventing cross contamination, housekeeping and maintenance-implement self inspection program; implement pest control program; implement cleaning schedules and procedures; implement equipment and facility maintenance program.
 - (viii) Identify and recognize the foods most commonly associated with food allergies.
- (B) Demonstrable elements of competency
- (i) Assess the potential for foodborne illness in a food service establishment--perform operational food safety assessment; recognize and develop standards, policies and procedures; select and train employees; implement self audit/inspection program; revise policy and procedure (feedback loop); implement crisis management program.
 - (ii) Assess and manage the process flow-identify approved source; implement and maintain a receiving program; implement and maintain storage procedures; implement and maintain preparation procedures; implement and maintain holding/service/display procedures; implement and maintain cooling and post preparation storage procedures; implement and maintain re-service procedures; implement and maintain transportation procedures.
- (7) Replacement of qualified food operator. Whenever the qualified food operator terminates employment, is terminated or is transferred, the person owning, operating or managing the food service establishment shall notify the local health department in writing. A replacement qualified food operator shall be employed within sixty (60) days from the date of termination or transfer of the qualified food operator. The local health department may grant an extension not to exceed an additional sixty (60) days to comply with this subdivision if deemed necessary.
- (8) Responsibilities of qualified food operators
- (A) The qualified food operator is responsible for operating the food service establishment in compliance with all the provisions of section 19-13-B42 of the Regulations of Connecticut State Agencies. The qualified food operator of each food service establishment is responsible for ensuring training of food preparation personnel. The following are exempt from the examination requirement for qualified food operators but shall receive training from any qualified food operator:

- (i) volunteers who serve meals for a nonprofit organization; and
- (ii) persons who serve meals at registered congregate meal sites funded under Title III of the Older Americans Act of 1965, as amended, which were prepared under the supervision of a qualified food operator. All such personnel shall receive training that shall include but not necessarily be limited to: instruction in proper food temperature control; food protection; personal health and cleanliness; and sanitation of the facility, equipment, supplies and utensils. The qualified food operator of each food service establishment shall maintain written documentation of a training program, and training records of individual employees, and shall make these records available to the local health department upon request. The owner, operator, manager or qualified food operator of a food service establishment at a nonprofit organization or registered congregate meal site for senior citizens shall maintain such documentation and make such records available to the local health department upon request.

- (B) The owner or manager of the food service establishment shall designate an alternate person who has complied with section 19-13-B42(s)(6) to be in charge at all times when the qualified food operator cannot be present. This alternate person in charge shall be responsible for: ensuring that all employees comply with the requirements of this section, and that foods are safely prepared; handling emergencies; admitting the inspector; and receiving and signing the inspection report.

- (t) Inspection of food service establishments. All food service establishments shall be inspected by the director of health, registered sanitarian, or an authorized agent of the director of health, if such director, sanitarian or agent has been certified by the commissioner. Candidates for certification must be sponsored by a local director of health, and possess as minimum requirements a bachelors degree or three years experience in a food safety or regulatory food protection program acceptable to the department. Candidates shall not be involved in the ownership or management of a food establishment located within his jurisdiction. The certification program shall consist of a two stage process: (1) successful completion of classroom training and passing score on a final written exam; and (2) completion of a series of inspections with a certification officer from the department food protection program. Upon completion of the certification process, the department shall notify the department of health and the candidate in writing specifying the issuance of certification and expiration date. The commissioner shall have the authority to renew certification of each persons conducting such inspections every three years. Recertification may be granted upon the successful completion of sixteen (16) hours of approved food protection training every three (3) years. The department shall be responsible for approving and assuring the provision of such training. Failure to comply with recertification requirements shall result in the certification to conduct inspections not being renewed. The department shall notify the director of health and the chief elected official of the affected food service jurisdiction when a certification is not renewed. All food service establishments shall be inspected in accordance with this subsection.

- (1) Class I food service establishments shall be inspected at intervals not to exceed three hundred and sixty (360) days.
- (2) Class II food service establishments shall be inspected at intervals not to exceed one hundred and eighty (180) days.
- (3) Class III food service establishments shall be inspected at intervals not to exceed one hundred and twenty (120) days.
- (4) Class IV food service establishments shall be inspected at intervals not to exceed ninety (90) days, except that an interval not to exceed one hundred and twenty (120) days may be allowed where one (1) of the inspections is a hazard

- analysis inspection.
- (5) Access to establishments. The director of health, registered sanitarian or authorized agent after proper identification, shall be permitted to enter, at any reasonable time, any food service establishment for the purpose of making inspections to determine compliance with this section. He shall be permitted to examine the records of the establishment to obtain information pertaining to food and supplies purchased, received, or used, and persons employed, but not including financial records.
- (6) (6) Inspection records. Weighted values. Rating scores. Whenever the director of health, registered sanitarian or authorized agent makes an inspection of a food service establishment, he shall record his findings on an inspection report form included in this section and shall furnish a copy of such inspection report form to the owner or operator. Such form shall summarize the requirements of this section and shall set forth weighted point values for each such requirement. Forms, such as computer forms, which are substantially equivalent to the inspection form included in this section may be approved by the commissioner. Upon completion of an inspection, the director of health, registered sanitarian or authorized agent shall total the weighted point values for all requirements in compliance, such total becoming the rating score for the food service establishment. The total weighted point value shall be scored for each item in violation. The maximum rating shall be one hundred (100).

Food Service (Individual Portions), Sampling and Cooking Demonstrations

The following is only a guideline for selected regulatory requirements. You must comply with all applicable regulations. Contact your local health department for specific requirements and guidance in conforming to the applicable regulations of the Connecticut Public Health Code, Section 19-13- B42.

Farmers Providing Foodservice and Individual Portions at the Market

Cooking, providing samples, or preparing food items at a farmers' market by any individual, even those not considered to be farmers, will be classified and regulated as a temporary food service establishment. Farmers who wish to cook or prepare food such as sandwiches, grilled meat, cider or other types of fresh juices, etc. at a farmers' market or who will be providing individual portions of food prepared on-site or that were previously prepared at an off-site location different than the market location, must contact their local health department for guidance regarding permit applications, food safety rules and regulations, and inspections. Cooking or preparing food at a farmers' market will generally require some form of local health department permit and inspection. Particular food safety concerns include employee hygiene (including hand washing), protecting food products from human (sneezing, coughing, etc.) and environmental (dust, insects, etc.) contamination, cooking potentially hazardous foods at temperatures high enough to destroy harmful pathogens, maintaining safe hot and cold holding temperatures, and keeping utensils clean and free of contamination. This type of food service is subject to Section 19-13-B42 of the Public Health Code.

If you plan to cook or prepare individual portion food items at your market or within your booth, you must contact the local health department that has jurisdiction over foodservice establishments in the town where the farmers' market is located.

Be advised that your local health department reserves the right to restrict items prepared at a temporary food service setting based upon degree of food safety risk. The local director of health may augment such requirements when needed to assure the service of safe food, may prohibit the sale of potentially hazardous food or drink consisting 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 or toxigenic microorganisms, or may modify specific requirements for physical facilities when in his/her opinion no health hazard will result.

Food Vendors (other than farmers)

The selling, cooking, providing samples, or preparing food items at the farmers' market by anyone will be classified and regulated as a "temporary foodservice establishment" and must operate in accordance with the CT PHC 19-13-B42 and all local ordinances including but not limited to application, permit and licensing, fees, and inspection. These types of vendors include, but are not limited to value-added vendors, bakeries, restaurants, hot dog vendors, itinerant vendors, ice cream vendors, etc.

A "temporary food service establishment" is defined as a food service establishment that operates at a fixed location for a temporary period of time, in connection with a carnival, circus, public exhibition, festival, celebration, or similar transitory gathering. Vendors seeking to obtain a "temporary food service establishment" permit will need to contact the local health department in the particular town or district in which they intend to operate. Permit fees for temporary food service establishments are determined by each individual local health department.

<p>Any food service vendor at the market who is preparing foods, providing samples, or conducting a cooking demonstration needs to contact the appropriate local health department prior to setting up at the market.</p>

Farmers Providing Food Samples

Providing food samples at farmers' markets allows consumers to try a product before purchasing it. This is especially important when the farmer is offering a new or different product that the customer has never tried before. Unsafe sampling methods can contaminate food and result in foodborne illness. Good marketing practices require that basic sanitation practices be followed when samples are offered at farmers' markets. Following the basic food safety practices mentioned in Chapter 13 can reduce your risk. The farmer offering samples should look carefully at every step of their sampling process to make the samples as safe as possible. The regulations of the Connecticut Public Health Code 19-13-B42 apply to all food samples offered at the farmers' market, including cut produce, fresh squeezed juices of all types, grilled meats, dips, spreads, etc.

Sample delivery

It is a good practice to use disposable single-use utensils for distribution of samples to customers. These include toothpicks, cups, etc. or you can use tongs if you control them. Customers should never reach into a plate or bowl containing exposed samples. You should have a wastebasket lined with a plastic bag available for customers to dispose of their sample waste. Follow the handwashing protocols discussed in the chapter titled "Food Safety Guidelines and Regulations" to prevent contamination of the food. Use toothpicks, wax paper, paper sampling cups or another appropriate means to distribute samples. In this way each farmer and his workers can prevent the hands of customers from touching and contaminating the food. Each farmer's dispensing method must prevent contamination by the customer, additional workers, and the farmer.

If you plan to offer samples at your market or within your booth, you must contact the local health department that has jurisdiction over foodservice establishments in the town where the farmers' market is located.

Cooking Demonstrations

One of the most successful events at farmers' markets is hiring a chef to come to the market to cook seasonal produce, meats and other products, and offer samples to the customers of the market. In order to promote uniformity and farmers' market food safety across the state, all farmers' markets that intend to conduct cooking demonstrations are required to operate in accordance with section 19-13-B42 of the Connecticut Public Health Code as well as the guidelines and procedures discussed in the following sections.

1. Samples must have been prepared from approved source foods only.
2. In all instances the person cooking, whether they are a farmer, hired chef, or other individual, shall comply with section 19-13-B42 of the Connecticut Public Health Code for temporary food-service establishments and requirements for sampling at the market.

Summary of cooking demonstration requirements

- If the cooking and prep areas of the demonstration are not under cover, some sort of overhead protection needs to be provided. A tent, canopy, or umbrellas are examples of overhead protection. The product needs to be protected at all times.
- Food products shall not be exposed to insects or other environmental contaminants such as dust, as well as any unnecessary handling as seen with bare hand contact of food. If electricity is available, a fan may be used to keep a gentle breeze going to keep insects off the product. (The chef may appreciate the fan as well.) Covering product in some manner at all times will also deter insects
- During the event, the person cooking will need a way to wash his/her hands. A simple, health department-approved set up could consist of an elevated container of potable water that is equipped with a turn-spout dispenser or drain, with a catch bucket placed below the container. Liquid soap and disposable towels must also be provided at the hand wash station. The section on "Food Safety Guidelines and Regulations" discusses hand wash stations and includes a picture of the simple setup.
- Facilities to wash and sanitize all utensils used throughout the day may be required, depending on the type of cooking demonstration and the food items involved. A three-compartment sanitizing wash station can be easily constructed with three tubs, potable water, soap, and an approved sanitizer. A temporary event 3-bay setup is pictured in the "Food Safety Guidelines and Regulations" section. You will find that this set up is convenient for cleaning up after the event. You will need more water than you think so bring an adequate supply. Remember, utensils must also be protected from insects, dust and other forms of contamination. An extra measure of protection for clean utensils, food, and food-related items can be accomplished by storing the items in a plastic container with a tight-fitting lid.
- All potentially hazardous foods must be maintained at safe hot and cold

temperatures throughout the entire event. Hot potentially hazardous foods must be maintained at an internal temperature of 140°F or greater. Cold potentially hazardous foods must be maintained at 45°F or less. Coolers and plenty of ice packs must be available. Coolers cannot be made of Styrofoam, as these coolers

are impossible to sanitize. At no time should any product sit in water. You will need to have provisions for melted ice to drain away from the product.

Serving the cooking demonstration samples to your customers

The samples need to be adequately protected from all forms of contamination. The easiest way to accomplish this is to serve each sample individually. Examples are to serve each sample in an individual cup or plate or served with individual toothpicks. (You should provide plenty of waste containers to dispose of these items.) This will help to avoid customers touching any sample that is not theirs. This works best if you have a helper that controls the samples and will reduce the chance of any cross contamination. Helpers should be careful to avoid touching the product and avoid contamination of any utensils used to portion out the samples.

Farmers who plan to conduct cooking demonstrations of products being sold within their booth, must contact the local health department that has jurisdiction over foodservice establishments in the town where the farmers' market is located.

Licensing

Food Service License/ Permit for Farmers

Farmers, who are participating in local farmers' markets as vendors, and are selling **ONLY** fresh, raw, unprocessed produce are typically not regulated by the local health departments.

Fresh produce includes fruits and/or vegetables that have not been processed in any way. This means that the products have not been washed, cut, peeled, dried, pickled, packaged, cut, or modified from their natural state in any way. Rinsing of fresh fruits and vegetables for marketing purposes is a common practice. This is acceptable if clean water is used to rinse the produce and it is clear that the rinsed produce is not pre-washed and intended to be ready-to-eat. It is highly recommended that consumers be advised to wash all produce prior to consumption.

Farmers intending to sell or offer food beyond fresh, raw produce must contact the local health department in the particular town or district in which they intend to operate.

Licenses for processed/manufactured products must be obtained from the state agency having jurisdiction over the specific food item being processed, unless the food item is a

jam, jelly, preserve, or maple syrup exempt by state statute and properly labeled.

Licenses/Permits for Processed Products

Although the sale and marketing of whole, fresh, uncut fruits and vegetables generally does not require a permit to operate, the sale of processed food products in Connecticut typically requires some permit (or permits) to operate. When does a product become “processed?” Generally speaking, whenever you take a knife to a raw agricultural product, change its temperature and/or combine ingredients, or dry, portion, or pickle the product, it is a “processed” product. Packaged food products are also typically considered processed products.

You will need to check with both your market and appropriate state/local health departments before you plan to process and sell any of your products. Processors should be aware that processing a product, even minimally, increases the risk of contamination.

For these reasons, it is important that you make every effort to communicate your plans to state and local health department officials well in advance of actual manufacture and promotion of the food product.

Seasonal Farmer's Food Service Establishment Permit/License

Summary of PA 11-191- AN ACT CONCERNING FARMERS' MARKETS

Under existing law, a farmer offering farm products for sale at a certified farmers' market may be required to be licensed to sell his or her products. This bill makes a farmer's permit or license to operate a food service establishment portable from health district to health district under specified conditions. It requires the farmer to notify a local health department or district in advance if he or she will begin operating a food service establishment within that jurisdiction.

The bill makes any food service establishment permit or license issued by a municipal health department or district to a farmer to participate in a certified farmers' market in that jurisdiction valid for operating a food service establishment at any certified farmers' market in the state. The operation must (1) be in accordance with the approved menu items and food preparation processes or (2) use menu items or food preparation processes that are substantially similar to those approved.

A permit or license is valid for the calendar year in which it is issued.

Within 14 days before operating a food service establishment in a town that did not issue a permit or license to the farmer, the farmer must send a notice of intent to begin the operation to that town's health department or district. The notice must include a copy of the farmer's permit or license and any approved food service plan.

A local health director may take regulatory action against a farmer who operates a food service establishment within the health director's jurisdiction to ensure that the farmer complies with the public health code. But a local health director cannot require a farmer to apply for or purchase a permit or license to operate a food service establishment if the farmer (1) already holds a valid one from another district and (2) complies with the bill.

A farmer who operates a food service establishment in a certified farmers' market and whose menu items and food preparation processes were approved by a health department or district, or who uses menu items or food preparation processes that are substantially similar, is exempt from any local ordinance concerning the operation of a food service establishment. A local health department or district cannot require a farmer who applies for a permit or license to operate a food service establishment at a certified farmers' market to submit information on his or her ability to comply with any such local ordinance.

A list of Local Health Departments can be found on the Connecticut Department of Public Health's [website](#).

New Statute from 2012 Supplement

Ch. 422. Sec. 22-6s. Operation of food service establishment by a farmer at a certified farmers' market.

(a) For purposes of this section: (1) "Certified farmers' market" has the same meaning as provided in section 22-6r, and (2) "food service establishment" has the same meaning as provided in section 19-13-B42 of the regulations of Connecticut state agencies.

(b) Any permit or license to operate a food service establishment that is issued by a municipal health department or health district to a farmer for the purpose of such farmer's participation in a certified farmers' market within the jurisdiction of such municipal health department or health district shall be valid for the purpose of operating a food service establishment at any certified farmers' market in the state, provided (1) such operation is in accordance with the menu items and food preparation processes approved by such issuing municipal health department or health district, or (2) such operation utilizes menu items or food preparation processes that are substantially similar to the menu items and food preparation processes approved by such issuing municipal health department or health district. Not later than fourteen days prior to commencing the operation of a food service establishment in a municipality that is within the jurisdiction of a municipal health department or health district that did not issue a permit or license to such farmer, a notice of intent to commence such operation shall be sent by such farmer to the municipal health department or health district with such jurisdiction. Such notice shall contain a copy of the municipal health department or health district permit or license issued in accordance with this section and a copy of any food service plan developed as part of the application for such permit or license. Any permit or license issued in accordance with the provisions of this section shall be valid for the duration of the calendar year in which such permit or license was issued.

(c) Any local director of health may take any regulatory action such director deems necessary against any farmer who operates a food service establishment within the jurisdiction of such health department or district, as applicable, in order to ensure that such farmer is in compliance with the Public Health Code, provided no local director of health shall require any farmer to apply for or

purchase a permit or license to operate a food service establishment if such farmer holds a valid permit or license issued by another municipal health department or health district and is in compliance with the provisions of subsection (b) of this section.

(d) Any farmer who operates a food service establishment in a certified farmers' market in accordance with this section and the menu items and food preparation processes approved by the municipal health department or health district that issued such permit or license, or who utilizes menu items or food preparation processes that are substantially similar to the menu items and food preparation processes approved by such issuing municipal health department or health district, shall be exempt from the provisions of any ordinance of any municipality or health district concerning the operation of a food service establishment. No municipal health department or health district shall require any farmer who applies for a permit or license to operate a food service establishment at a certified farmers' market to submit information regarding such farmer's ability to comply with any ordinance of any municipality or health district concerning the operation of such food service establishment.

Requirements of Processed and Packaged Foods and Baked Goods

The term "processed food" means any food other than a raw agricultural commodity and includes any raw agricultural commodity that has been subject to processing, such as canning, cooking, freezing, dehydration, or milling. Processed foods can include single ingredient foods such as flour or a watermelon that has been cut.

All packaged food products, regardless of whether they require a Connecticut license issued by the Department of Consumer Protection, must meet sanitary requirements and are subject to inspection by the Department of Consumer Protection. Local/district health departments may also inspect and/or license food processors.

Licensing

The following are items that require licensing. Some items have a specific chapter in this manual that should be referred to for further details. This list should not be considered exhaustive. If you are making or considering making and selling a product that you do not see on this list, please refer to the contact information at the end of this chapter for the Division of Food and Standards at the Department of Consumer Protection.

- Baked goods (i.e. pies, breads, cookies, etc.) require a Connecticut Bakery License. **See also Chapters 13 and 14 concerning Food Safety and Food Service**
- Apple Cider requires a Connecticut Apple Juice/Cider Registration. **See also Chapter 24 concerning Cider.**
- Bottled beverages (i.e. juice drinks, lemonade or bottled water) require a Connecticut Non-Alcoholic Beverage License. **See also Chapters 13 and 14 concerning Food Safety and Food Service**
- Frozen Desserts (i.e. ice cream, frozen yogurt, etc.) require a Connecticut License to Manufacture Frozen Desserts for Retail/Wholesale. **See also Chapter 20 concerning Dairy and Frozen Desserts.**
- Food warehouses
- Wholesale food manufacturers, and,
- Cottage Foods.

Manufacturing and labeling of processed foods

All wholesale processed foods must be made in an approved facility that has been inspected and licensed by the Department of Consumer Protection. (See Chapter 23: Exempt Items for exceptions.) Facilities that manufacture foods shall not be used for residential use. It is important to note that all aspects of the manufacturing, processing, packaging, displaying and transporting of foods must be clean and sanitary and are inspected for the same.

Cottage foods can be produced in a residence, but the types of food processed are limited to those food items that pose a low risk for food borne illness.

Processed foods must also be properly labeled. Food labeling shall include, but not be limited to, the following items:

- Common or usual name
- Ingredients in descending order by predominance by weight
- Declaration of responsibility (name and address of manufacturer or distributor)
- Net weight or volume expressed in metric and English units
- For seafood, the country of origin

Pursuant to the Federally mandated Country of Origin Labeling, the Connecticut Uniform Food & Drug Act and Section 43-3b of the Connecticut General Statutes packaged food sold in Connecticut must be labeled in accordance with the Federal Food Drug and Cosmetic Act, the Federal Fair Packaging and Labeling Act and the Uniform Packaging and Labeling Regulation as adopted by the National Conference of Weights and Measures.

Transporting and displaying processed foods

Processed foods must be transported in a sanitary manner. When at the market they must be protected either by being properly packaged or by being displayed in an appropriate display case. Perishable and potentially hazardous foods must be held at the following specified temperatures. For:

- Cut produce- at or below 41°F
- Meat storage rooms- at or below 41°F.
- Frozen foods- at or below 0°F. and maintained in a frozen solid condition (ie: no thawing & refreezing)

Helpful documents:

The FDA Food Labeling Guide can be found at:

<https://www.fda.gov/food/food-labeling-nutrition>

Questions regarding regulations concerning sanitary standards for food establishments and regulation of bakeries should be directed to:

Connecticut Department of Consumer Protection
Division of Food and Standards

(860) 713-6161

Dcp.foodandstandards@ct.gov

Labeling can be submitted for review for compliance with these laws. Copies of proposed labels should be sent to the attention of:

Food Label Review

Department of Consumer Protection

Division of Food & Standards

450 Columbus Boulevard, Suite 901

Hartford, Connecticut 06103-1840

Connecticut General Statute references

Sec. 21a-13 through 21a-90. General Provisions, Pure Food & Drugs

Sec. 21a-91 through 21a-125 Uniform Food, Drug & Cosmetic Act

Sec. 21a-135 through 150j Nonalcoholic Beverages

Sec. 21a-151 through 21a-164 Bakeries

Section 43-3b Method of Packaging & Labeling

[Associated state regulations](#)

Sec. 21a-101-1 through 21a-101-8 (*Regulations Concerning Sanitary Standards for Food Establishments*)

Unprocessed Fruits and Vegetables

Unprocessed, whole, raw fruits and vegetables shall be wholesome, free from spoilage, and otherwise deemed safe for human consumption based on generally recognized industry standards. Fruits and vegetables that have been cut, peeled, dried, pickled, packaged, or modified from their natural state in any way are no longer considered a raw fruit or vegetable and may be subject to licensing in order to sell or sample at a farmers' market.

Food safety concerns are at an all-time high. There are several on-farm food safety audits that are available on a voluntary basis. Currently, there are no mandatory on-farm inspections for fruits and/or vegetables. Please take great pride and careful consideration when preparing fields, picking product, packaging product and delivering it to your customers. The University of Connecticut Cooperative Extension and the Agriculture Experiment Station each have a staff of professionals available to make recommendations to make your operation safer and more profitable. Fruits and vegetables make up the backbone of every farmers' market, and in Connecticut we pride ourselves in being able to provide the freshest and safest fruits and vegetables to our faithful consumers.

Please remember, any farmers wishing to sell fruits or vegetables at a FMNP authorized farmers' market must contact the Connecticut Department of Agriculture prior to participating in the market. A short training/certification meeting is required for participation in an authorized farmers' market.

For more information, please see Ch 6a: WIC/Senior Farmers' Market Nutrition Program.

FARMERS' MARKET REFERENCE GUIDE

SECTION III:

Proteins



Meat Requirements

Except for special exempt cases, all meat and processed poultry sold in Connecticut must be USDA inspected. This requirement extends to the slaughter, processing and packaging stages. Any meat that is slaughtered, processed or packaged outside of USDA inspection is not legal for sale in Connecticut

Slaughtering and processing

All meat and poultry products sold in the state of Connecticut must be slaughtered and processed under USDA inspection. Please be aware that just because an animal has been slaughtered in a USDA inspected facility does not mean that the carcass can be taken to another facility to be cut and packaged unless that facility is also under USDA-FSIS inspection and the processing takes place under USDA inspection.

Special exemption for retail processing

As indicated above there are exemptions from inspection for wholesale meat and poultry products. The most common is a "Retail Exemption" or "Butcher Shop Exemption" for meat processing at retail at an establishment with **a retail store operation**. The store can acquire bulk cuts of meat, such as halves or quarters, from an inspected USDA/FSIS slaughter facility for further processing and packaging of meat cuts for direct sale to consumers. As an example, grocery stores are able to butcher and package, without continuous inspection, larger cuts of meat into smaller portions, such as chops or roasts, for sale to the consumer

There are restrictions on location, type of product sold, e.g., no cured meats, and sales amounts and you should check with USDA FSIS for further information with respect to the Butcher Shop Exemption.

Labeling

Labels must include the following information under USDA and Connecticut regulations:

- Species, primal source and standard descriptive term (retail name)
- Name of packaging firm
- Address of packaging firm
- Net weight
- Price per pound
- Total package price
- Whether the product is boneless or bone-in
- Safe handling label
- List of all ingredients for multi-ingredient products such as sausage
- Species and primal source or area if not a multi-ingredient product as follows:

- Beef:
cheeks, tongue, gullets or esophagus, shoulder, chuck, heart, brisket, shank, shin, rib, plate, diaphragm, loin, flank, rump, top round or bottom round
- Veal
cheeks, tongue, gullets, or esophagus, heart, neck, shank, breast, shoulder, rib, loin, sirloin, rump or leg.
- Lamb
cheeks, tongue, gullets or esophagus, heart, neck, shank, breast, shoulder, rib, loin or leg
- Pork
cheeks, tongue, gullets or esophagus, heart, tail, jowl, shoulder, shoulder picnic, shoulder butt, feet, side, spareribs, loin, loin-shoulder end or loin-rib end, loin-center cut, loin-loin end, fat back or ham

Packaging and retail sale

The bottom of the package must be at least 70% visible and labeling on top of the package must not exceed the specified area in relation to the total package size. There are exemptions to this rule for ground meat, liver and sausage. If minimum visibility requirements are not met a “100% Guarantee” label must be provided on each package and honored by the vendor. Any repackaging must be done following the provisions of sections 21a-101-1 through 21a-101-8 of the Regulations of Connecticut State Agencies

All retail meat sales rooms are subject to Department of Consumer Protection approval/inspection and must comply with the Connecticut sanitary standards for food establishments (see citation below) and all local authorities including the local health department/district, fire marshal and zoning requirements.

Sale of animal for custom slaughter or “custom exempt”

“Custom exempt” is a USDA provision that applies to live animals that have been purchased by a customer and are slaughtered per customer request. These animals are either slaughtered and processed by the owner or slaughtered and processed at the request of the owner on a custom basis by the farmer from whom it was purchased.

“Custom exempt” is regulated under USDA- FSIS - Food Safety and Inspection Service (FSIS). “Custom exempt” meat must be labeled “Not for Retail Sale” and is intended for consumption by the owner and may not be resold. Food service establishments in the state of Connecticut may not purchase “custom exempt” meat.

Handling

Meat that has never been frozen must be kept at 41°-33°F at all times and frozen meat must be maintained frozen at all times. It is of critical importance that these standards be maintained. It is also of critical importance that any frozen product, once thawed be maintained at 32°-41°F. The maintenance of appropriate holding temperatures is subject to inspection at farmers' markets.

For further information or clarification on federal requirements, please contact:
U.S. Dept. of Agriculture Food Safety & Inspection Service (USDA FSIS)

District 60 – Philadelphia, PA
Ms. Susan Scarcia, District Manager
701 Market St. , Suite 4100A
Philadelphia, PA 19106
Phone: (215) 597-4219
E-mail susan.scarcia@fsis.usda.gov Emergency
24-Hour: (1-800) 637-6681, Enter 6

For further information on the inspection of and regulations concerning the sale of meat in Connecticut, please contact:
Department of Consumer Protection
Division of Food and Standards
165 Capitol Avenue
Hartford, CT 06106
(860) 713-6160
FAX: (860) 713-7237

Connecticut General Statute references

Sec. 42-115m-q – Packaging of Meat
Sec. 21a-100 – Labeling of Meat

Associated state regulations

Sec. 42-155m-1 through 42-155m-7 (*Regulations Concerning the Packaging of Meat and Meat Products*)
Sec. 21a-100-1 through 21a-100-6 (*Regulations Concerning the Labeling of Various Cuts of Meats*)
Sec. 21a-101-1 through 21a-101-8 (*Regulations Concerning Sanitary Standards for Food Establishments*)

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Poultry Requirements

Poultry may be sold if the slaughter, processing, and packaging are done at a [USDA/FSIS poultry inspected facility](#)

OR

If the poultry has been raised, slaughtered, processed, and packaged at a facility approved by the Connecticut Department of Agriculture through the [Small Poultry Processor Inspection Program](#), in addition to direct sales from the farm or Farmer's Market's the poultry may be sold to household consumers, restaurants, or boarding houses.

OR

The sale of Poultry at farmers' markets is allowed under the USDA Poultry Exemption Provision Custom Exemption.

- [The poultry must be owned by the customer prior to slaughter.](#)
 - The carcasses, parts, meat and meat food products on the poultry must be used exclusively by the owner and the members of the owner's household, non-paying guests or employees.
 - An operator is considered custom when he/she charges a fee for the service in lieu of the poultry itself.
 - The custom slaughterer does not engage in the business of buying or selling poultry products capable for use as human food;
 - The poultry is healthy when slaughtered;
 - The slaughter and processing at the custom slaughter facility is conducted in accordance with sanitary standards, practices, and procedures that produce poultry products that are sound, clean, and fit for human food (not adulterated);
 - The custom slaughtered or processed poultry is for the personal use of the grower/owner of the poultry – the grower/owner of the custom slaughtered or processed poultry may not sell or donate the custom slaughtered poultry to another person or institution; and
 - The shipping containers bear: the owner's name, the owner's address, and the statement, "Exempt P.L. 90-492"

Note: Sale of poultry that is not subject to inspection by USDA/FSIS or the Connecticut Department of Agriculture Small Poultry Slaughter Program to any Connecticut food establishment, including but not limited to hotels, restaurants and institutions is not permitted by the Connecticut Department of Public Health.

Handling

Slaughtered poultry or parts must be held at or below 41°F. If the meat is frozen at any point, the poultry must be kept at such temperatures as to remain frozen. It is of critical importance that you maintain these standards. You may be subject to inspection at a farmers' market with regard to the maintenance of appropriate holding temperatures for poultry.

Record keeping and labeling

Once a live bird is sold to an individual customer and provisions have been made between the customer and the farmer to have the bird slaughtered and cut by the farmer, the processed bird cannot under any circumstances be resold. **Resale is prohibited.** Unclaimed birds may not be resold. The original customer may pick-up the bird at the farm, as long as the bird has been transported back to the farm under proper temperature controls.

Farmers should be keep in mind that any local health sanitarian made aware of a customer purchasing large quantities of fowl at one time may warrant further investigation to be certain the customer is not purchasing the product for use in a foodservice establishment. This may include reviewing farm records and logs pertaining to sales of custom-slaughtered poultry. Logs and records regarding sales of custom-slaughtered poultry must be made available to the sanitarian, if requested.

Please see USDA Publication: Guidance for Determining Whether a Poultry Slaughter or Processing Operation is Exempt from Inspection Requirements of the Poultry Products Inspection Act. This can be found here: <https://www.fsis.usda.gov/guidelines/2006-0001>

For further information on the inspection of and regulations concerning production and/or sales of poultry in Connecticut, please contact:

Department of Agriculture
Bureau of Regulatory Services
450 Columbus Blvd.
Hartford, CT 06103

(860) 713-2513

AGR.Commodities@ct.gov

Department of Consumer Protection Division of Food and Standards

450 Columbus Blvd.

Hartford, CT 06103

(860) 713-6160

FAX: (860) 713-7237

DCP.FoodandStandards@ct.gov

State of Connecticut statutory references: CGS Sec. 42-115m-q – Packaging of Meat CGS Sec. 21a-100 – Labeling of Meat

Associated state regulations:

- Sec. 42-155m-1 through 42-155m-7 (*Regulations Concerning the Packaging of Meat and Meat Products*)
- Sec. 21a-100-1 through 21a-100-6 (*Regulations Concerning the Labeling of Various Cuts of Meats*)
- Sec. 21a-101-1 through 21a-101-8 (*Regulations Concerning Sanitary Standards for Food Establishments*)

Egg Labeling Requirements

Minimum Labeling Requirements:

Shell eggs must be labeled with the name and address of producer or distributor, and grade or size (size and grade can only be used if graded under the supervision of a regulatory agency). New cartons can be obtained from several sources, are more attractive and naturally present a stronger marketing advantage.

Used cartons can be employed, provided they comply with the following:

- USDA shield must be obliterated
- Original plant code, expiration/sell by date must be obliterated
- Original trade name/address must be obliterated
- The name and address of the current producer or distributor must be included on the carton and clearly legible (a phone number for consumer's is highly recommended)
- The Safe Handling Statement must be clearly legible

This statement must appear on the label prominently, conspicuously, and in a type size no smaller than one-sixteenth of one inch. This statement must appear in a hairline box and the words "safe handling instructions" must appear in bold capital letters.

<p>SAFE HANDLING INSTRUCTIONS: To prevent illness from bacteria: keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly.</p>
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It is recommended that dirty eggs be gently brushed to remove dirt and debris without damaging the egg's natural coating. If you wash the eggs, they should be washed in potable water that is at least 20°F warmer than the warmest eggs, and the water should be at least 90°F. This is to prevent water that is cooler than the egg from forcing the egg contents to contract and "pull" water and microbes through the shell into the egg and may cause contamination. Sanitizer if used must be EPA registered and labeled for the intended use.

A good practice is to include a "pick" date or "packed" date on the label and keep records of what was packed on that date or you could put a "best by", "use by" date or something similar and correlate that to a pack date, just in case you receive a complaint.

Sizing and Grading:

Eggs cannot be sold as graded eggs or sized eggs unless those eggs originate from a USDA or state inspected grading facility using USDA grading and sizing guidelines. Eggs that are not subject to inspection by DoAg or the USDA cannot be sold to wholesale or retail establishments for resale or to food service establishments such as restaurants.

Handling:

Shell eggs must be kept refrigerated and maintained at an ambient air temperature at or below 45

Retail and wholesale Establishments: DCP.FoodandStandards@ct.gov Department of Consumer Protection Division of Food and Standards (860) 713-6160 FAX: (860) 713-7237	Direct Farm Sales and Egg Grading: AGR.Commodities@ct.gov Connecticut Department of Agriculture Bureau of Regulatory Services Phone: (860) 713-2513 Fax: (860) 713-2515	Food Service: Municipal Health Department
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degrees Fahrenheit.

Questions regarding the sale of eggs should be directed as follows:

FARMERS' MARKET REFERENCE GUIDE

SECTION IV: Dairy Products



Dairy and Frozen Desserts Requirements

Dairy products are one of the most regulated foods and must be handled properly at all stages of production, distribution and use in order to be safe for human consumption. The following recommendations are critical in maintaining safe, quality product.

Milk

Refrigeration is the single most important factor in maintaining the quality of milk. By law, Grade A milk must be maintained at a temperature below 40°F. to prevent the growth of spoilage bacteria. It is critical that these temperatures be maintained through warehousing, distribution, delivery, handling and storage. It is wise to refrigerate milk promptly after purchase and each use. Properly refrigerated, milk should last 3-5 days beyond the sell date. The colder milk is kept the longer it lasts.

According to Section 22-133-132 of the Regulations of the State of Connecticut, each raw milk container that is not pasteurized and is offered for retail sale must bear a label that conspicuously and legibly bears the exact language below in letters no less than 1/8 inch in height and be of a color that contrasts with the rest of the label:

Raw milk is not pasteurized; pasteurization destroys organisms that may be harmful to human health.

Licenses

The following licenses are required in the State of Connecticut:

Retail Raw Milk, Raw Milk Cheese Mfg

If you produce, retail raw milk and/or manufacture raw milk cheese

Milk Dealer License

If you want to process or distribute milk, yogurt, egg nog, cheese, and dry milk

Cheese Manufacturer

If you pasteurize milk and manufacture cheese

Milk, Distributor

If you want to distribute (only) fluid milk and/or yogurt

Retail Dairy Store License

If you sell fluid milk and milk products at retail

Cheeses

Fresh (un-aged) and soft and semi-soft cheeses must be maintained at a temperature below 40°F. and must be made from pasteurized milk. Any cheeses produced from raw milk must be aged for a minimum of 60 days and maintained at a temperature less than 41°F. Proper labeling for all cheeses is required

Milk, Soft and Semi Soft Cheese

C.G.S. § 22-194 applies to fluid milk and milk products such as milk, flavored milk, cream, sour cream and yogurt, these products must be maintained at a temperature below 40°F to retard the growth of spoilage bacteria and in the case of Retail Raw Milk this temperature will also retard the growth of most pathogens. Soft spreadable cheese and semi-soft cheese are manufactured from pasteurized milk, sold as a fresh product and must be stored at the temperatures prescribed in the Food Code (below 41°F). Any ice used to maintain refrigeration temperatures must be made from potable water. Care must be taken not to contaminate the pouring lip of containers. Coolers must be cleaned and disinfected before each use. It is critical that these temperatures be maintained through warehousing, distribution, delivery, handling and storage. Consumers should be advised to refrigerate milk promptly after purchase and each use. Properly refrigerated, milk should last 3-5 days beyond the sell date. Refrigeration is the single most important factor in maintaining the quality of dairy products.

Aged and Hard Cheeses

These cheeses are characterized by their moisture content, texture, pH, water activity and aging. The relative safety of these cheeses at certain temperatures and their storage requirements vary considerably based on these characteristics. All cheeses are required to be maintained at 41° F or below, unless approved by the local health department based on adequate laboratory data submitted to the health authority for review. Long term storage of these products such as overnight storage must comply with the Food Code (below 41°F) as well as cheese lacking the documentation cited above. Per the Code of Federal Regulations and R.C.S.A. § 22-133-128 any cheese manufactured from unpasteurized milk must be aged for a minimum of 60 days before being offered for sale. Proper labeling for all cheeses is required. Consumers should be advised as to the best handling and storage practices for each type of cheese.

Frozen desserts

Anyone manufacturing frozen desserts for wholesale or retail sale must be licensed by the Department of Consumer Protection. Examples of frozen desserts are soft serve ice cream, batch made ice cream, shakes, and popsicles.

For more information concerning dairy products (other than frozen desserts) contact the following:

Department of Agriculture
Bureau of Regulatory Services – Dairy Division
450 Columbus Blvd. Suite 702
Hartford, CT 06103
(860) 713-2508
FAX: (860) 713-2515

Statutory Reference:
Sec. 22-127 through 22-203z.

For more information on frozen desserts contact:

Department of Consumer Protection
Division of Food and Standards
450 Columbus Blvd
Hartford, CT 06103
(860) 713-6160
FAX: 860-713-7237

Statutory Reference:
Sec. 21a-48 through 21a-58

FARMERS' MARKET REFERENCE GUIDE

SECTION V: Aquaculture Products



Shellfish Requirements

Inspection and regulations concerning shellfish

Shellfish under this guideline includes only raw fresh or frozen molluscan shellfish (clams, mussels, oysters and whole or roe-on scallops).

Under no circumstances are shellstock to be shucked or otherwise offered for sampling under this Farmer's Market guidance. Shucking to serve activities require additional local permitting. Contact the local health department to determine what permits are required (refer to section 19-13-B42, B48 and B49 of the Connecticut Public Health Code). The individual must acquire or purchase product from an ICSSL-approved source, must be licensed as an itinerant vendor, and must comply with section 19-13-B48 (and 19-13-B49 if a raw bar) of the Connecticut Public Health Code.

An itinerant vendor's license is required in each local health jurisdiction where the itinerant vendor plans to operate. All equipment and menus need to be approved in advance. Contact the local health department to determine if there are additional requirements. Many local health departments require an approved "base of operations" for storing, cleaning and sanitizing equipment.

Approved shellfish sources

All shellfish must be from an approved source. An approved source is defined as a shellfish harvester or dealer licensed by the state control authority and is listed in the US Food and Drug Administration (USFDA) Interstate Certified Shellfish Shippers List (ICSSL) which is accessible online:

<http://www.fda.gov/Food/GuidanceRegulation/FederalStateFoodPrograms/ucm2006753.htm>

All shellfish dealers participating in a Connecticut farmers' market must be licensed by the CT DOA and listed on the USFDA ICSSL.

The Connecticut Department of Agriculture (CT DOA) is the Connecticut shellfish control authority and licenses all commercial shellfish harvesters and dealers in accordance with the National Shellfish Sanitation Program Model Ordinance. Retail food stores and farm market vendors are required to be licensed by CT DOA if they sell wholesale, sell to a restaurant or to a party that is not the final consumer of the product. All retail food stores are regulated by the

Connecticut Department of Consumer Protection, Connecticut Department of Public Health and local health departments.

Food service establishments (restaurants) are not allowed to purchase shellfish if the vendor is not licensed by the CT DOA and is not listed on the USFDA ICSSL. A certified shellfish shipper licensed by the CT DOA that is a vendor at a farmers' market that sells to a food service establishment must provide the restaurant with the shellfish dealer tag and an invoice that indicates the harvest location, harvest date, quantity, species (type of shellfish), time of sale, temperature of shellstock at sale and date of purchase.

Sec. 22-6r. Certified farmers' markets. Definitions. Sale of farm products at farmers' kiosks and food service establishments. (a) For purposes of this section:

(d) A food service establishment, as defined in section 19-13-B42 of the regulations of Connecticut state agencies, may purchase farm products that have been produced and are sold in conformance with the applicable regulations of Connecticut state agencies at a farmers' market, provided such establishment requests and obtains an invoice from the farmer or person selling farm products.

The farmer or person selling farm products shall provide to the food service establishment an invoice that indicates the source and date of purchase of the farm products at the time of the sale.

Tags/Labeling/Transaction Records

All shellfish must be identified with a shellfish dealer tag that contains the company name, address and certificate number of the shellfish shipper. It must also contain the original shipper's certificate number if shellfish were harvested by a dealer other than the one noted above. The date of harvest, shipping date, harvest location, type of shellfish and quantity of shellfish must also be indicated on the tag. Shellfish dealer tags must be attached to every shellfish container purchased and remain on that container until it is emptied and then retained for 90 days. If sold to a restaurant the tag must not be removed.

All transactions of shellfish (shellfish wholesale dealer, restaurant, or to a party that is not the final consumer) must be accompanied with a transaction record. The record will include the shellfish dealer name, address, shellstock shipper certification number, original shipper number (if not the same as the certified dealer selling the shellstock), harvest location, harvest date, quantity, species, time of sale, temperature of shellstock at sale and date of purchase.

A sign must be prominently displayed informing the consumer of:

- the dealer’s company name, address and certificate number must be prominently displayed;
- the country of origin of the shellfish;
- if the product is farm raised or wild;
- consumer advisory health disclosure per section 3-603.11 of the USFDA Food Code:
 - “Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.”
 - “Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.”
- the statement “Perishable, keep refrigerated” that is noted on the shellfish tag.

Temperature control

All molluscan shellfish must be received, transported and stored in a conveyance capable of maintaining an ambient air temperature at or below 45°F. The conveyance must be pre-chilled to 45°F prior to storing shellfish. Shellfish internal temperatures may not exceed 50°F degrees. Accurate thermometers, (that are calibrated a minimum of 2 times per year) must be provided to check temperatures of the holding equipment and an official cooler storage record maintained of the ambient temperature readings.

Temperatures must be recorded every two hours at a minimum or in conjunction with the use of a TTRD. Internal temperatures should be recorded when ice is used as the means of temperature control.

Water source

An adequate and safe supply of drinking water must be available for cleaning and sanitizing equipment, utensils and food contact surfaces. If a permanent potable water supply cannot be provided, the local director of health may approve an alternate temporary potable water supply or require that approved commercially bottled drinking water be used.

Shellfish display and storage

Shellfish shall be properly stored and displayed in manner protected from contamination and adulteration. Shellfish may not be stored in stagnant water, in close proximity to raw fish or raw meat or on the ground/floor. When stored on ice, the ice shall be well drained.

Ice shall be made from water that comes from an approved source; and shall be used only if it has been manufactured, stored, transported and handled in a sanitary manner. Handled scoops and containers shall be used and sanitized prior to use.

In order to maintain internal shellfish temperatures at 50 °F or less, it may be necessary to use a combination of mechanical refrigeration (capable of maintaining an ambient air temperature at or below 45°F) to hold shellfish throughout the market, plus a cooler with ice to hold smaller volumes of product to display and sell shellfish to the consumer.

Documentation and Traceability

- A current copy of the Shellstock Shipper I license must be available during the event.
- The CT Shellstock Shipper License number (CT # SS) and Name of Company must be printed on a sign that is visible to the public.
- Accurate documentation and recording of product sold is critical to allow the authority to trace-back shellfish to the source in case of illness. All original shipper tags should be maintained in chronological order for a period of 90 days.
- Relevant HACCP records, harvest and sanitation logs, etc. should continue to be maintained as for wholesale distribution. Indicate “DIRECT SALES” in the harvest log under “Sold-to”
- A direct sales log should be maintained that includes the information recommended in Table 1 below to allow trace-back of product sold to the specific day and location. A template log is also available and may be requested from CT DoAG by emailing Kristin.DeRosia-Banick@ct.gov.

Table 1. Farmer’s Market/Direct Sales Documentation

Company Name and Address
CT Shellstock Shipper #
Farmer’s Market/Direct Sales Location Name and Address
Date of Sale
Start time
End Time

Harvest Date
Harvest Location
Quantities and Types of Product Sold
Storage Temperatures*
Employee Names

*Temperatures must be recorded every two hours at a minimum during the event, or in conjunction with the use of a TTRD. Internal temperatures should be recorded when ice is used as the means of temperature control.

Hand washing/Personal hygiene

All employees must wash their hands in an approved hand wash station based on the requirements explained in Chapter 11.

Employees or other food workers with communicable diseases that can be transmitted through food must be excluded from all food handling activities and areas where they might contaminate food, food contact surfaces, or other food workers.

The local director of health must be notified by the vendor if any food workers are, or have been ill with vomiting and/or diarrhea or another illness transmissible thorough food or exposed to a confirmed disease outbreak within the last 30 days.

A hand washing station with an adequate safe supply of warm running drinking water in a vendor’s booth is not required if all shellfish are sold in the shell and sold by the bag or dispensed by using a handled scoop.

Consult your local health department and reference the Compliance Guide for Temporary Foodservice Events issued by the State of Connecticut Department of Public Health dated 09/16/15 for additional information and requirements. This is available on the Connecticut Department of Public Health website at <https://portal.ct.gov/-/media/Departments-and-Agencies/DPH/dph/FoodProtection/91615ComplianceGuideUpdatepdf.pdf>from your local health department.

For further information on the following items, see the listed contacts:

Inspection and Regulations Concerning Shellfish

Jenifer Yeadon
Connecticut Department of Agriculture
Bureau of Aquaculture
190 Rogers Ave. Milford, CT 06460
Jenifer.Yeadon@ct.gov

Public Health Requirements

Tracey Weeks, Coordinator
Connecticut Department of Public Health Food Protection Program
410 Capitol Ave. MS#11FDP Hartford, CT 06134
Phone: (860) 509-7297

Finfish/Crustaceans Requirements

There is a high demand for seafood at CT Farmers' Markets. The Connecticut Department of Agriculture has reviewed state statutes and taken into consideration the viewpoints of both the CT Dept. of Energy and Environmental Protection (DEEP) and the CT Seafood Council.

Seafood is considered "Farm Products" as defined by state statute. The CT Seafood Council and the DEEP have an understanding that CT seafood being caught/harvested by fisherman in boats that are landed in Connecticut is to be considered Connecticut Caught. Out-of-state fishermen are not permitted to participate in Connecticut's certified farmers' markets. The definition of certified farmers' market is covered on page 3-3 in this reference guide.

Anyone wishing to sell finfish, lobsters, sea scallops or squid landed in Connecticut at a Connecticut farmers' market must have the appropriate commercial fishing license from the Connecticut Department of Environmental Protection (CT DEEP) and/or Federal permits issued by the National Marine Fisheries Service.

The following is a list of the specific licenses issued by the CT DEEP that may be required depending upon the operation:

- Commercial Blue Crab Fishing License
- Commercial Shad Fishing License
- Commercial Landing Vessel Operator's License
- Restricted Commercial Fishing License
- Restricted Commercial Lobster Pot Fishing License
- Whelk Fishing License
- Principal Commercial Fishing License
- Commercial Lobster Pot Fishing License
- General Commercial Fishing License
- Seafood Dealer's License

Additionally, fishermen who wish to land and sell summer flounder, scup and black sea bass must qualify for and be in possession of the corresponding quota managed species license endorsement.

Please refer to the CT DEEP Marine Fisheries Information Circular (<https://portal.ct.gov/-/media/deep/fishing/commercial/marinecircpdf.pdf>). This manual is provided to inform commercial and recreational fishermen about Connecticut statutes and regulations that govern the taking of lobsters, marine and anadromous finfish, squid and crabs.

Federal permits are required to commercially fish for, harvest and possess fish in federally regulated waters. These permits are:

- Federal Vessel Permit

- Federal Dealer Permit

For information pertaining to molluscan shellfisheries (oysters, clams, bay scallops and conch), see Chapter 18: Shellfish of this manual or contact the Department of Agriculture's Bureau of Aquaculture

You must also check with your local health department as to specific requirement regarding set up and sales at the farmers' market.

For more information please contact:

Connecticut Department of Energy and Environmental Protection

Fisheries Division

PO Box 719

Old Lyme, CT 06371 Phone:

(860) 434-6043

Deep.marine.fisheries@ct.gov

REV. 03/01/2021 by the Connecticut Department of Energy and Environmental Protection

FARMERS' MARKET REFERENCE GUIDE

SECTION VI: Honey & Maple Products



Honey/Maple Syrup Requirements

Hive Registration

Hives in Connecticut must be registered annually and inspected by the Connecticut Agricultural Experiment Station (Connecticut General Statutes Sections 22-89 through 22-90, inclusive).

The apiary inspection and registration program is designed to prevent the introduction or establishment of honey bee diseases, parasites or undesirable races of honey bees. Apiary inspection is the only way to accurately assess the health of the bee colony. The owners of beehives containing live honey bees that are located within Connecticut must register the location of the beehives with the Office of the State Entomologist each year on or before October first, or upon acquisition of hives. To comply with the requirements, please register on line at the CT eLicense portal, <https://www.elicense.ct.gov/>. Registration certificates and annual renewal notices will be sent to the email that you provide. Email addresses are not shared externally.

Questions can be directed to Mark Creighton, Apiary Inspector at Mark.Creighton@ct.gov or call (203) 974-8485 during any weekday between the hours of 8:30 a.m. 4:30 p.m.

Product labeling

- Common name in bold letters, (e.g.: **HONEY, Maple Syrup**)
- A declaration of responsibility, the name of the manufacturer, packer, or distributor as is appropriate, and their business address. The manufacturer, packer, or distributor business address may be omitted if the business address can be found in a telephone directory or by an internet search;
- Net Contents – such as Net weight or volume, both English and Metric values are required. Example: 1 oz. (28 grams) or ½ Gallon (1.89 L); and
- A statement concerning whether the product needs refrigeration to maintain safety or quality, such as “Keep Refrigerated” or “Keep Refrigerated after Opening,” as is appropriate for the product.

A statement as to grade such as “U.S. Grade-A ” is not required, it is optional. If you do make a label with a grade, then the product must in fact meet that grade. Maple grading information is available here: <https://www.ams.usda.gov/grades-standards/maple-syrup-grades-standards>. Honey grading information is available here: <https://www.ams.usda.gov/grades-standards/extracted-honey-grades-and-standards> and <https://www.ams.usda.gov/grades-standards/comb-honey-grades-and-standards>

For further information contact:

Department of Agriculture

Ag. Commodities
450 Columbus Blvd. Suite 702
Hartford, CT 06103
Phone: (860) 713-2513
AGR.Commodities@ct.gov

Note: Honey and Maple Syrup products that contain additional ingredients are regulated by the Department of Consumer Protection DCP.FoodandStandards@ct.gov (860) 713-6160

FARMERS' MARKET REFERENCE GUIDE

SECTION VII:

Beverages



Cider and Juices (Unpasteurized) Requirements

The State of Connecticut Departments of Public Health, Consumer Protection and Agriculture strongly advise against the service/sampling of unpasteurized cider.

Packaged or bottled raw (unpasteurized) cider and juices of all types may only be sold at retail in accordance with state and federal laws and must bear the federal warning label. The statement must appear on the label prominently, conspicuously and must appear in a minimum type size of one-sixteenth inch. The statement must appear in a box set off by hairlines. The word "warning" must appear in bold capital letters.

WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that may cause serious illness in children, the elderly, and persons with weakened immune systems.

Unpasteurized cider and juices may not be sold to other retail or to food service establishments.

Bottled non-acid juices such as but not limited to carrot or kale may not be sold unless they are kept and labeled prominently that they require refrigeration. Such products may be for immediate consumption as provided for by the local health department.

Please be advised that if you plan to allow the public to sample unpasteurized cider or unpasteurized juices that have not yet been bottled and have been prepared for immediate consumption, you are subject to the provisions of the of the Connecticut Public Health Code, Section 19-13-B42. If a vendor chooses to sample these items, they are strongly encouraged to include a notice to the public warning them that the product is unpasteurized and may potentially contain harmful bacteria that could cause serious illness in children, the elderly and persons with weakened immune systems.

Producers of cider must annually register with the Department of Consumer Protection, as inspection of the production area is required in order to obtain a license to sell cider.

Inspection and Regulations Concerning Apple Juice and Cider License Issuing Agency:

Department of Consumer Protection Division
of Food and Standards
450 Columbus Blvd Suite 901
Hartford, CT 06103
(860) 713-6160

FAX: (860) 713-7237

Connecticut General Statutes reference

Sec. 21a-146 – Registration of Cider Plants

Public Health Code

Full text of the Public Health Code can be found at:

<http://www.ct.gov/dph/site/default.asp>

REV. 01/04/2021

Sales of Wine, Beer, Cider, and Mead at Farmers' Markets

Effective July 1, 2020 the department offered the following permit relating to farmers' market in Connecticut.

The Department of Consumer Protection may issue a farmers' market sales permit to a holder of a manufacturer permit for farm winery, the holder of a manufacturer permit for wine, cider and mead or the holder of a manufacturer permit for beer.

Such permit authorizes the sale of products manufactured by such permittees during an unlimited number of appearances at a farmers' market at not more than ten (10) farmers' market locations per year provided such holder: (1) Has an invitation from such farmers' market to sell such products at such farmers' market, (2) only sells such products by the bottle or sealed container at such farmers' markets, and (3) is present, or has an authorized representative present, at the time of sale at any such product from such permit holder at such farmers' market.

Any such permit shall be valid for a period of one year from the date of issuance.

The annual fee for such permit shall be two hundred fifty dollars (\$250.00). There is also a one-hundred dollars (\$100.00), nonrefundable filing fee for this permit.

Please note that any town or municipality may, by ordinance or zoning regulation, prohibit the sale of such products by the holder of such permit at a farmers' market held in such town or municipality.

The sale of products at a farmers' market by a permittee holding a farmers' market permit holder is unlawful on any day before 8:00am and after 10:00pm, provided such permittee may not sell such products at any time during such hours that the farmers' market is not open to the public. Again, please note that a town may, by a vote of a town meeting or by ordinance, reduce the number of hours during which the sales of products would be permissible.

This permit does not allow for tastings or samplings, whether for free or paid.

Visit the Department of Consumer Protection website at www.ct.gov/dcp for Applications and Instructions

FARMERS' MARKET REFERENCE GUIDE

SECTION VIII:

Value-Added Foods



Cottage Food Operator for the direct-to-consumer sale of low-risk food

<https://portal.ct.gov/DCP/Food-and-Standards-Division/Cottage-Food/Cottage-Food-Home>

[COTTAGE FOOD MANUAL.pdf \(ct.gov\)](#)

[Cottage Food Manual- Polish](#)

[Cottage Food Manual- Spanish](#)

Requirements For Items Exempt From Inspection

It is important to note, that generally, no food products may be made in a facility that is also used for residential use. However, cottage foods made from non-hazardous ingredients may be made in a residential kitchen, and jams, jellies, preserves, acidified foods may be made on a residential farm provided such acidified food products, jams, jellies or preserves are prepared with fruit or vegetables grown on such farm.

Acidified Foods, Jams, Jellies and Preserves made on a residential farm pursuant to section 21a-24a.

“Residential farm” means property (A) being utilized as a farm, as defined in Appendix A, subsection (q) of section 1-1, and (B) serving as the primary residence of the owner of such property.

Training requirements

The act states “(4) the preparer of such foods (A) possesses documentation of such preparer's successful completion of an examination concerning safe food handling techniques administered by an organization approved by the Department of Public Health for qualified food operators, or possesses documentation indicating successful completion of an approved course concerning safe food processing techniques administered by an organization approved by the Department of Consumer Protection,”

Acceptable training according to the Public Act must either be as a qualified food operator or an acceptable alternative by DCP.

- Qualified Food Operator class information is available by contacting the CT Department of Public Health – Food Protection Program at (860)509-7297.
- The DCP acceptable alternative based in part on the limited availability of suitable in-state courses for processors, training should be from a recognized Better Process Control School (BPCS). A list of BPCSs courses recognized by the Grocery Manufacturers Association is located <http://www.fpa-food.org/content/BPCS.asp>.

Labeling requirements

- Common or usual name
- Ingredients in descending order by predominance by weight
- Declaration of responsibility (name and address of manufacturer or distributor)
- Net weight or volume expressed in metric and English units
- A content statement if any additional ingredient has been added.

Acidified Foods, jams, jellies, preserves must also bear the following statement:

“Not prepared in a government inspected kitchen”

Cottage food operations pursuant to Sec. 21a-62c.

Must be licensed with the Department of Consumer Protection (DCP). Cottage Food is prepared food perceived to be low-risk for food-related injury or illness. As a low-risk product, Cottage Food can be prepared in a home environment without some of the controls used for a traditional ready-to-eat food.

More detailed information concerning cottage foods may be found on the DCP website at <https://portal.ct.gov/DCP/Food-and-Standards-Division/Cottage-Food/Cottage-Food-Home>

Questions regarding the sale of cottage foods, acidified foods, jams, jellies, preserves, or the sale of maple syrup at retail or wholesale should be directed to:

Frank Greene, Division Director
Connecticut Department of Consumer Protection
Division of Food and Standards
Phone: (860) 713-6161
dcp.foodandstandards@ct.gov

REV. 02/23/2021

FARMERS' MARKET REFERENCE GUIDE

SECTION IX: Hemp & CBD Products



Raw Hemp Product Requirements

NOTE: For Manufactured Hemp Products and CBD Hemp Product Requirements contact the CT Department of Consumer Protection at dcp.hemp@ct.gov

Registration

There is no registration to sell hemp products in Connecticut. A Hemp Producers license is required if you are growing hemp in Connecticut. Visit <https://portal.ct.gov/DOAG/Regulatory/Regulatory/Hemp-Home-Page> for more information on the Hemp Producers License.

E- mail AGR.Hemp@ct.gov or call 860-713-2502

Product labeling

Label Requirements for Raw Hemp Products sold in Connecticut are listed below:

- Name of the Product - The common or usual name of the product must be prominently displayed. e.g. Hemp Seed, Hemp Flowers, Hemp Leaf etc.;
- Declaration of Responsibility – you must include the name of the entity introducing the product into commerce or responsible for the product, the producer, processor or distributor as is applicable, and the address. If the firm’s address is listed a current city directory, telephone book or readily available through an Internet search, the address may be omitted. You may include other contact information such a telephone number, fax, email or web site information;
- Net Contents – such as Net weight, both english and metric values are required.
Example: 1 oz. (28 grams) or the Count if sold by count;
- A lot number or code the producer can use to trace back the product to specific harvest date(s) and plot(s);
- Optional: Connecticut Hemp Producer License number.

For further information:

Department of Agriculture
Hemp Program
450 Columbus Blvd Suite 702
Hartford, CT 06103
Phone: (860) 713-2502

CBD Products at Farmers' Markets

The Department of Consumer Protection Drug Control Division has a license for CBD products produced in State.

Answers to frequently asked questions can be found at their website.

https://portal.ct.gov/-/media/DCP/Hemp/CBD-HempFAQs_DCP.pdf?la=en

FARMERS' MARKET REFERENCE GUIDE

SECTION X: Miscellaneous Products



Cosmetics License (lotions, bath salts, etc.)

Registration to sell cosmetics is required with the Connecticut Department of Consumer Protection.

This registration is required for businesses that reside **within the State of Connecticut** and produces, prepares, cultivates, grows, propagates, compounds, converts or processes, directly or indirectly, by extraction from substances of natural origin or by means of chemical synthesis or by a combination of extraction and chemical synthesis, or who packages, repackages, labels or relabels a container under such manufacturer's own or any other trademark or label any drug, device or cosmetic for the purpose of selling such items. The words "drugs", "devices" and "cosmetics" shall have the meaning ascribed to them in section 21a-92 (21a-70).

More information and applications can be found on their website.

<https://portal.ct.gov/DCP/Drug-Control-Division/Drug-Control/Manufacturer-of-Drugs-Medical-Devices-andor-Cosmetics-In-the-State-of-Connecticut>

Pet Treat Registration

Sec. 22-118l. **Manufacture and distribution of feed regulated.** (a) No person shall manufacture a commercial feed in this state unless he has filed with the Commissioner of Agriculture on forms provided by the commissioner, his name, place of business and location of each manufacturing facility in this state.

(b) No person shall distribute in this state a commercial feed, except a customer-formula feed, which has not been registered pursuant to the provisions of this section. The application for registration shall be submitted in the manner prescribed by the commissioner. Upon approval by the commissioner the registration shall be issued to the applicant. All registrations shall expire on the thirty-first day of December of each year. A distributor shall not be required to register any commercial feed which is already registered under this chapter by another person.

(c) The commissioner may refuse registration of any commercial feed not in compliance with the provisions of sections 22-118k to 22-118v, inclusive, and cancel any registration subsequently found not to be in compliance with any provision of said sections provided no registration shall be refused or canceled unless the registrant is given an opportunity to be heard before the commissioner and to amend his application in order to comply with the requirements of sections 22-118k to 22-118v, inclusive.

(P.A. 98-69, S. 2, 14; June 30 Sp. Sess. P.A. 03-6, S. 146(e); P.A. 04-189, S. 1.)

More information can be found here:

<https://portal.ct.gov/DOAG/Licensing/Licenses/Feed-Commercial-Registration>

Displaying of Animals & Birds

The Connecticut Department of Agriculture **strongly recommends** that Connecticut farmers' markets do not sell or display any livestock or other animals or birds. .

Several infectious disease events have been attributed to animal-related pathogens associated with public settings (i.e. Rabies, *E. coli* 0157, *Campylobacter*, *Cryptosporidium*, *Salmonella*, *Coxiella burnetii*, *Mycobacterium tuberculosis*, Swine Influenza, Listeria and ringworm). Bites and other physical injuries related to animal handling and the consumption of raw products were also reported. Such incidents can have substantial public health, legal, and economic consequences for all parties involved.

If the decision is made to have livestock or other animals or birds on display at the farmer's market, Connecticut Department of Agriculture regulations for the Control of Rabies in Public Settings and any other state statute pertaining to the movement and sale requirements of that animal or bird must be met along with the applicable USDA, Animal Care requirements.

To reduce the likelihood of infectious disease being transmitted to those attending, especially children who are likely to come in contact with animals on display, the Department recommends that Farmers' Markets and any venue that allows contact with livestock follow the recommendations of the Centers for Disease Control and the National Association of State Public Health Veterinarians (NASPHV). The NASPHV Animals in Public Settings Compendium can be downloaded from their website at <http://www.nasphv.org/Documents/AnimalContactCompendium2017.pdf>. NASPHV also has posters available for download here <http://www.nasphv.org/documentsCompendiumAnimals.html>.

On August 4, 2009, the Department of Agriculture adopted regulations for the "**Control of Rabies in Public Settings**". The complete regulation can be found at Control of Rabies in Public Settings.

The following summarizes the applicable Rabies regulations:

Animals for which there is a licensed Rabies vaccine

- **Horses, cattle, and sheep must be currently vaccinated against rabies** by a veterinarian unless they are under the minimum age to be vaccinated. (Dogs, cats and ferrets are also included in this category if displayed.)
- These animals must have a rabies vaccination certificate signed by the veterinarian administering the vaccine that includes the animal's identification and description, name and address of owner, name of the vaccine's manufacturer, serial number, date the vaccination was administered and date when it expires.
- If it is the animal's first vaccination, it must be given at least **30 days** prior to be considered current.

Animals not having an approved Rabies vaccination

- Includes animals for which there is not a licensed rabies vaccine and animals for which there is a licensed rabies vaccine but are under the age to be vaccinated. (Most rabies vaccines are labeled to be administered when animals reach 3 mo. of age – young animals for exhibition should be vaccinated as soon as possible after 3 mo. of age.)
- Animals must be separated from the public by sufficient means to avoid direct contact between people and animals, such as a double fence, plexiglass, or other means or a conspicuous sign must be posted near the animal enclosure stating “CONNECTICUT RABIES ADVISORY NOTICE – DO NOT FEED OR TOUCH ANIMALS”.

Yellow tape with the advisory notice wording is available for purchase from the Department of Agriculture. Please contact the Department at (860) 713-2504 if you have questions regarding the requirements contained in the rabies regulations or if you wish to obtain the advisory notice tape.

The following links are available on the Connecticut Department of Agriculture’s website: www.CTGrown.gov.

[Complete Rabies Manual](#)

[Regulations for the Control of Rabies in a Public Setting](#)

Further questions regarding the sales and/or displaying of animals and birds at farmers’ markets can be directed to:

Department of Agriculture
Bureau of Regulatory Service
450 Columbus Blvd.
Hartford, CT 06103
(860) 713-2504
FAX: (860) 713-2515
Ctstate.vet@ct.gov

REV 04/2021

FARMERS' MARKET REFERENCE GUIDE

SECTION XI: CROP PLANS



CONNECTICUT DEPARTMENT OF AGRICULTURE

450 Columbus Boulevard, Suite 703, Hartford, CT 06103
Bureau of Agricultural Development and Resource Conservation



2022 CROP PLAN

Date Completed: _____ Contact Name _____

Farm Name _____

Mailing Address _____

Town _____ Zip _____

Farm Address _____ Town _____ Zip _____

Phone _____ (home/work) _____ (cell) _____

Email Address: _____ Website Address: _____

Cultivated Acres Owned _____ Cultivated Acres Leased _____ Total Acres Cultivated _____

List the farmers' markets you will be participating in or have applied to participate in (as both a full-time and/or part-time vendor). Attach a separate page if necessary.

- | | |
|----|-----|
| 1. | 2. |
| 3. | 4. |
| 5. | 6. |
| 7. | 8. |
| 9. | 10. |

I attest that this crop plan is truthful and an accurate representation of my farm's production area. I understand it is my responsibility to maintain an updated crop plan with the Connecticut Department of Agriculture and provide a copy to each farmers' market my farm participates in. I understand a current crop plan is required for valid participation in the Farmers' Market Nutrition Program and certified farmers' markets. Failure to maintain a current crop plan may result in dismissal from the program. I understand any Connecticut Grown farm products (as defined by CGS Sec. 22-6r (7)) not grown by myself and brought to a certified Connecticut farmers' market shall be labeled accordingly per CGS Sec 22-38.

Farmer Signature

Date

By affixing my signature to this statement (General Statutes of Connecticut, Vol 13, Sec 53a – 157b under penalty of false statement(*) in the second degree: Class A misdemeanor), I acknowledge that I have read and completed this document and/or someone has read it and completed it for me and it is true to the best of my knowledge and belief.

(*)Sec. 53a-157b. (Formerly Sec. 53a-157). False statement in the second degree: Class A misdemeanor. (a) A person is guilty of false statement in the second degree when he intentionally makes a false statement under oath or pursuant to a form bearing notice, authorized by law, to the effect that false statements made therein are punishable, which he does not believe to be true and which statement is intended to mislead a public servant in the performance of his official function.

For each product grown or produced on your farm, enter the total quantity of all varieties. An additional sheet can be attached if necessary. This can be updated throughout the growing season.

Item Not Listed	Acres	Rows/Ft	Grnhouse

FRUIT	Trees/Bushes	Acres	Rows/Ft
Apples			
Apricots			
Blackberries			
Blueberries			
Cherries			
Currants			
Gooseberries			
Grapes			
Melon			
Mulberries			
Nectarines			
Paw Paw			
Peaches			
Pears			
Plums			
Raspberries			
Strawberries			
HERBS	Grnhouse Sq Ft	Acres	Rows/Ft
Arugula			
Basil			
Chives			
Cilantro			
Dill			
Edible Flowers			
Marjoram			
Mint			
Oregano			
Parsley			
Rosemary			
Sage			
Tarragon			
Thyme			

VEGETABLES	Acres	Rows/Ft	Grnhouse Sq Ft
Artichokes			
Asparagus			
Beans			
Beets			
Bok Choy/Pac Choi			
Broccoli			
Broccoli Rabe			
Brussels Sprouts			
Cabbage			
Carrots			
Cauliflower			
Celery			
Chicory Root			
Cucumbers			
Eggplant			
Endive			
Escarole			
Fennel			
Fiddleheads			
Garlic			
Ginger Root			
Greens (Collard, Mustard,			
Horseradish			
Jerusalem			
Kale			
Kohlrabi			
Leeks			
Lettuce			
Microgreens			
Mushrooms			
Okra			
Onions			
Parsnips			
Peas			
Peppers			
Potatoes			
Pumpkins			
Radicchio			
Radishes (Inc'l Daikon)			
Rhubarb			
Rutabaga			
Shallots			
Spinach			
Sprouts			
Squash/Winter			
Squash/Summer			
Sweet Corn			
Sweet Potatoes			
Swiss Chard			
Tomatillos			
Tomatoes			
Turnip			

Keep a copy/picture and send the completed form to market managers for each market attending AND the CT Department of Agriculture: 450 Columbus Blvd, Suite 703, Hartford, CT 06103.



CONNECTICUT DEPARTMENT OF AGRICULTURE

450 Columbus Boulevard, Suite 703, Hartford, CT 06103
Bureau of Agricultural Development and Resource Conservation



2022 SPECIALTY CROP PLAN

Date Completed: _____ Contact Name _____

Farm Name _____

Mailing Address _____

Town _____ Zip _____

Farm Address _____ Town _____ Zip _____

Phone _____ (home/work) _____ (cell) _____

Email Address: _____ Website Address: _____

Cultivated Acres Owned _____ Cultivated Acres Leased _____ Total Acres Cultivated _____

List the farmers' markets you will be participating in or have applied to participate in (as both a full-time and/or part-time vendor). Attach a separate page if necessary.

- | | |
|----|-----|
| 1. | 2. |
| 3. | 4. |
| 5. | 6. |
| 7. | 8. |
| 9. | 10. |

I attest that this crop plan is truthful and an accurate representation of my farm's production area. I understand it is my responsibility to maintain an updated crop plan with the Connecticut Department of Agriculture and provide a copy to each farmers' market my farm participates in. I understand a current crop plan is required for valid participation in the Farmers' Market Nutrition Program and certified farmers' markets. Failure to maintain a current crop plan may result in dismissal from the program. I understand any Connecticut Grown farm products (as defined by CGS Sec. 22-6r (7)) not grown by myself and brought to a certified Connecticut farmers' market shall be labeled accordingly per CGS Sec 22-38.

Farmer Signature

Date

By affixing my signature to this statement (General Statutes of Connecticut, Vol 13, Sec 53a – 157b under penalty of false statement(*) in the second degree: Class A misdemeanor), I acknowledge that I have read and completed this document and/or someone has read it and completed it for me and it is true to the best of my knowledge and belief.

(*)Sec. 53a-157b. (Formerly Sec. 53a-157). False statement in the second degree: Class A misdemeanor. (a) A person is guilty of false statement in the second degree when he intentionally makes a false statement under oath or pursuant to a form bearing notice, authorized by law, to the effect that false statements made therein are punishable, which he does not believe to be true and which statement is intended to mislead a public servant in the performance of his official function.

For each product grown or produced on your farm, enter the total quantity of all varieties. An additional sheet can be attached if necessary. This can be updated throughout the growing season.

LIVESTOCK, POULTRY, & EGGS	Number of Head
Cattle - Dairy	
Cattle - Beef	
Cattle - Veal	
Sheep – Lamb	
Sheep – Ewes	
Pigs – Feeder	
Pigs – Market Hogs	
Pigs - Boars	
Pigs – Sow	
Chicken - Broilers	
Chicken – Layers	
Chicken – Spent Hens	
Eggs – Dozens per Week	
Turkeys - Toms	
Turkey - Hens	
USDA or Custom Slaughter:	
Slaughter & Processing Location(s):	
HONEY & MAPLE SYRUP	
Honey - Number of Hives	
Honey – Pounds/Year	
Maple Syrup - # of Taps	
Maple Syrup – Gallons/Year	
BAKERY ITEMS PRODUCED ON-FARM	
(Provide the name of the item. Bakery items produced by non-farmers should go in the non-ag products section above.)	
Bakery License Number:	

Non Agricultural Products Sold at Farmers' Markets	Quantity (if applicable)
List Numbers of Applicable Licenses and Permits:	

PLANTS & CUT FLOWERS	Flats	Containers/ Ball Burlap	Hangers	Total Greenhouse Sq Ft
Annuals				
Perennials				
Vegetable plants				
Nursery				
Cut Flowers	Acres:			
Pesticide Applicators License Number (if applicable):				
<i>A list of plant varieties must be provided. Attached additional sheet(s).</i>				
SEAFOOD	Pounds/Year		Total Acres	
Oysters				
Hard Clams				
Fin Fish				
Seaweed/Kelp: # of long lines & length:				
List Numbers of Applicable Licenses and Permits:				
DAIRY PRODUCTS	Varieties offered (flavors, types, etc.)			
Yogurt				
Ice Cream				
Butter				
Milk				
Cheese				
List Numbers of Applicable Licenses and Permits:				
SOAP/LOTIONS/BATH GOODS PRODUCED ON-FARM				
(Provide the name of the item. Items produced by non-farmers should go in the non-ag products section above.)				
List Numbers of Applicable Licenses and Permits:				
OTHER AG PRODUCTS PRODUCED ON-FARM NOT LISTED				
OTHER VALUE-ADDED & SPECIALTY FOOD PRODUCED ON-FARM				
(Provide the name of the item. Items produced by non-farmers should go in the non-ag products section above.)				
Commercial Kitchen License Number:				

Keep a copy/picture and send the completed form to market managers for each market attending AND the CT Department of Agriculture: 450 Columbus Blvd, Suite 703, Hartford, CT 06103.

FARMERS' MARKET REFERENCE GUIDE

APPENDICES



APPENDIX A

State of Connecticut General Statutes

Pertaining to Farming and Farmers' Markets

The Definition of Agriculture

The definition of agriculture in Connecticut state statute is the legal description of what activities and land uses constitute a "farm", "agriculture" and "farming". This is the definition that is used when questions such as "Is this really a farm?", "How can I tell if what I am doing is considered agriculture?", or "Is my neighbor really operating a farm?" arise. Over the last twenty years Connecticut has faced mounting challenges to the definition of agriculture as the state has come under increasing pressures to develop land for homes and industry. Most importantly, as you contemplate the definition of agriculture, please pay special attention to the very last sentence in the definition. What this sentence means is that towns in the state of Connecticut have the authority to zone land use as the town sees fit, provided such zoning does not conflict with or ignore state statute. Therefore, it is vitally important that you pay attention to your local government's treatment of farming, agriculture, and its associated activities.

Section 1-1. Words and Phrases.

(q) Except as otherwise specifically defined, the words "agriculture" and "farming" shall include cultivation of the soil, dairying, forestry, raising or harvesting any agricultural or horticultural commodity, including the raising, shearing, feeding, caring for, training and management of livestock, including horses, bees, poultry, fur-bearing animals and wildlife, and the raising or harvesting of oysters, clams, mussels, other molluscan shellfish or fish; the operation, management, conservation, improvement or maintenance of a farm and its buildings, tools and equipment, or salvaging timber or cleared land of brush or other debris left by a storm, as an incident to such farming operations; the production or harvesting of maple syrup or maple sugar, or any agricultural commodity, including lumber, as an incident to ordinary farming operations or the harvesting of mushrooms, the hatching of poultry, or the construction, operation or maintenance of ditches, canals, reservoirs or waterways used exclusively for farming purposes; handling, planting, drying, packing, packaging, processing, freezing, grading, storing or delivering to storage or to market, or to a carrier for transportation to market, or for direct sale any agricultural or horticultural commodity as an incident to ordinary farming operations, or, in the case of fruits and vegetables, as an incident to the preparation of such fruits or vegetables for market or for direct sale. The term "farm" includes farm buildings, and accessory buildings thereto, nurseries, orchards, ranges, greenhouses, hoopouses and other temporary structures or other structures used primarily for the raising and, as an incident to ordinary farming operations, the sale of agricultural or horticultural commodities. The term "aquaculture" means the farming of the waters of the state and tidal wetlands and the production of protein food, including fish, oysters, clams, mussels and other molluscan shellfish, on leased, franchised and public underwater farm lands. Nothing herein shall restrict the power of a local zoning authority under chapter 124.

q) Except as otherwise specifically defined, the words "agriculture" and "farming" shall include cultivation of the soil, dairying, forestry, raising or harvesting any agricultural or horticultural

commodity, including the raising, shearing, feeding, caring for, training and management of livestock, including horses, bees, the production of honey, poultry, fur-bearing animals and wildlife, and the raising or harvesting of oysters, clams, mussels, other molluscan shellfish or fish; the operation, management, conservation, improvement or maintenance of a farm and its buildings,

tools and equipment, or salvaging timber or cleared land of brush or other debris left by a storm, as an incident to such farming operations; the production or harvesting of maple syrup or maple sugar, or any agricultural commodity, including lumber, as an incident to ordinary farming operations or the harvesting of mushrooms, the hatching of poultry, or the construction, operation or maintenance of ditches, canals, reservoirs or waterways used exclusively for farming purposes; handling, planting, drying, packing, packaging, processing, freezing, grading, storing or delivering to storage or to market, or to a carrier for transportation to market, or for direct sale any agricultural or horticultural commodity as an incident to ordinary farming operations, or, in the case of fruits and vegetables, as an incident to the preparation of such fruits or vegetables for market or for direct sale. The term "farm" includes farm buildings, and accessory buildings thereto, nurseries, orchards, ranges, greenhouses, hoopouses and other temporary structures or other structures used primarily for the raising and, as an incident to ordinary farming operations, the sale of agricultural or horticultural commodities. The term "aquaculture" means the farming of the waters of the state and tidal wetlands and the production of protein food, including fish, oysters, clams, mussels and other molluscan shellfish, on leased, franchised and public underwater farm lands. Nothing herein shall restrict the power of a local zoning authority under chapter 124. (Rev. 10/20/2020)

The “Right to Farm”

This law exempts farms that follow “generally accepted agricultural practices” from nuisance laws, regulations and ordinances related to the odors, noises and other objectionable by-products associated with farming. However, a farmer who causes a nuisance through his own negligence or willful or reckless misconduct is not exempt from such claims.

Section 19a-341. Agricultural or farming operation not deemed a nuisance; exceptions. Spring or well water collection operation not deemed a nuisance.

Agricultural or farming operation not deemed a nuisance; exceptions. Spring or well water collection operation not deemed a nuisance. (a) Notwithstanding any general statute or municipal ordinance or regulation pertaining to nuisances to the contrary, no agricultural or farming operation, place, establishment or facility, or any of its appurtenances, or the operation thereof, shall be deemed to constitute a nuisance, either public or private, due to alleged objectionable (1) odor from livestock, manure, fertilizer or feed, (2) noise from livestock or farm equipment used in normal, generally acceptable farming procedures, (3) dust created during plowing or cultivation operations, (4) use of chemicals, provided such chemicals and the method of their application conform to practices approved by the Commissioner of Environmental Protection or, where applicable, the Commissioner of Public Health, or (5) water pollution from livestock or crop production activities, except the pollution of public or private drinking water supplies, provided such activities conform to acceptable management practices for pollution control approved by the Commissioner of Environmental Protection; provided such agricultural or farming operation, place, establishment or facility has been in operation for one year or more and has not been substantially changed, and such operation follows generally accepted agricultural practices. Inspection and approval of the agricultural or farming operation, place, establishment or facility by the Commissioner of Agriculture or his designee shall be prima facie evidence that such operation follows generally accepted agricultural practices.

(b) Notwithstanding any general statute or municipal ordinance or regulation pertaining to nuisances, no operation to collect spring water or well water, as defined in section 21a-150, shall be deemed to constitute a nuisance, either public or private, due to alleged objectionable noise from equipment used in such operation provided the operation (1) conforms to generally accepted practices for the collection of spring water or well water, (2) has received all approvals or permits required by law, and (3) complies with the local zoning authority's time, place and manner restrictions on operations to collect spring water or well water.

(c) The provisions of this section shall not apply whenever a nuisance results from negligence or willful or reckless misconduct in the operation of any such agricultural or farming operation, place, establishment or facility, or any of its appurtenances.

Sec. 19a-341. Agricultural or farming operation not deemed a nuisance; exceptions. Spring or well water collection operation not deemed a nuisance. (a) Notwithstanding any general statute or municipal ordinance or regulation pertaining to nuisances to the contrary, no agricultural or farming operation, place, establishment or facility, or any of its appurtenances, or the operation thereof, shall be deemed to constitute a nuisance, either public or private, due to alleged objectionable (1) odor from livestock, manure, fertilizer or feed, (2) noise from livestock or farm equipment used in normal, generally acceptable farming procedures, (3) dust created during plowing or cultivation operations, (4) use of chemicals, provided such chemicals and the method of their application conform to practices approved by the Commissioner of Energy and Environmental Protection or, where applicable, the Commissioner of Public Health, or (5) water pollution from livestock or crop

production activities, except the pollution of public or private drinking water supplies, provided such activities conform to acceptable management practices for pollution control approved by the

Commissioner of Energy and Environmental Protection; provided such agricultural or farming operation, place, establishment or facility has been in operation for one year or more and has not been substantially changed, and such operation follows generally accepted agricultural practices. Inspection and approval of the agricultural or farming operation, place, establishment or facility by the Commissioner of Agriculture or his designee shall be prima facie evidence that such operation follows generally accepted agricultural practices.

(b) Notwithstanding any general statute or municipal ordinance or regulation pertaining to nuisances, no operation to collect spring water or well water, as defined in section 21a-150, shall be deemed to constitute a nuisance, either public or private, due to alleged objectionable noise from equipment used in such operation provided the operation (1) conforms to generally accepted practices for the collection of spring water or well water, (2) has received all approvals or permits required by law, and (3) complies with the local zoning authority's time, place and manner restrictions on operations to collect spring water or well water.

(c) The provisions of this section shall not apply whenever a nuisance results from negligence or wilful or reckless misconduct in the operation of any such agricultural or farming operation, place, establishment or facility, or any of its appurtenances. (Rev. 10/20/2020)

Definition of a Farmers' Market

The following section, passed as Public Act 06-52, establishes the farmer's kiosk at a farmers' market as an extension of the farmer's business and that the laws and regulations applied to selling products on a farm shall apply to selling products at a kiosk. The last subsection notes that this section is not to supersede, "any state or local health and safety laws, regulations or ordinances."

Sec. 22-6r. Certified farmers' markets. Sale of farm products at farmer's kiosks.

Definitions. (a) For purposes of this section:

(1) "Farmers' market" means a cooperative or nonprofit enterprise or association that consistently occupies a given site throughout the season or that occupies a given site for any given day or event and that operates principally as a common marketplace for a group of farmers, at least two of whom are selling Connecticut-grown fresh produce, to sell Connecticut-grown farm products directly to consumers, and where the farm products sold are produced by the participating farmers with the sole intent and purpose of generating a portion of household income;

(2) "Fresh produce" means fruits and vegetables that have not been processed in any manner;

(3) "Certified farmers' market" means a farmers' market that is authorized by the commissioner to operate;

(4) "Farmer's kiosk" means a structure or area located within a certified farmers' market used by a farm business to conduct sales of Connecticut-grown farm products;

(5) "Connecticut-grown" means produce and other farm products that have a traceable point of origin within Connecticut;

(6) "Farm" has the meaning ascribed to it in subsection (q) of section 1-1;

(7) "Farm products" means any fresh fruits, vegetables, mushrooms, nuts, shell eggs, honey or other bee products, maple syrup or maple sugar, flowers, nursery stock and other horticultural commodities, livestock food products, including meat, milk, cheese and other dairy products, food products of "aquaculture", as defined in subsection (q) of section 1-1, including fish, oysters, clams, mussels and other molluscan shellfish taken from the waters of the state or tidal wetlands, products from any tree, vine or plant and their flowers, or any of the products listed in this subdivision that have been processed by the participating farmer, including, but not limited to, baked goods made with farm products.

(b) A farmer's kiosk at a certified farmers' market shall be considered an extension of the farmer's business and regulations of Connecticut state agencies relating to the sale of farm products on a farm shall govern the sale of farm products at a farmer's kiosk.

(c) A farmer offering farm products for sale at a certified farmers' market shall obtain and maintain any license required to sell such products.

(d) Section 22-6g or this section shall not supersede the provisions of any state or local health and safety laws, regulations or ordinances.

Connecticut Farmer's Market/Women, Infants and Children Program

Below are the laws pertaining to the Connecticut Farmer's Market/WIC Program for women with children who qualify for subsidized food allowances to gain access to nutritional food.

Sec. 22-6g. Connecticut Farmers' Market/Women, Infants and Children Program: Definitions. For the purposes of sections 22-6g to 22-6p, inclusive:

(1) "Application" means a request made by an individual to the department for vendor certification in CFM/WIC on a form provided by the department;

(2) "Authorized farmers' market" means a farmers' market that operates within the service area and is a site authorized by the department for the exchange of vouchers and Connecticut-grown fresh produce;

(3) "Certified vendor" means an individual who has met all CFM/WIC conditions as outlined by the department and who is guaranteed payment on all vouchers accepted, provided compliance is maintained by that individual regarding all CFM/WIC rules and procedures as outlined in the vendor certification handbook;

(4) "Certified vendor identification stamp" means a department-issued stamp that shall be utilized by the certified vendor during each occurrence of voucher deposit in the financial institution of certified vendor choice. This stamp shall remain the sole property of the department and shall be forfeited by the certified vendor to the department in the event of suspension;

(5) "Certified vendor identification sign" means a department-issued sign which shall be clearly displayed by the certified vendor at all times when accepting or intending to accept vouchers in an authorized farmers' market. Signs shall remain the sole property of the department and shall be forfeited by the certified vendor to the department in the event of suspension;

(6) "Certified vendor number" means a personal identification number issued by the department and assigned to an individual whom the department has identified as a certified vendor;

(7) "Commissioner" means the Commissioner of Agriculture;

(8) "Department" means the Department of Agriculture;

(9) "Designated distribution WIC clinic" means a site authorized by the department for dispersal of vouchers by the local WIC agency;

(10) "Distribution" means the process outlined by the department and the means by which local WIC agencies actually dispense vouchers to eligible participants;

(11) "Farm products" means any fresh fruits, vegetables, mushrooms, nuts, shell eggs, honey or other bee products, maple syrup or maple sugar, flowers, nursery stock and other horticultural commodities, livestock food products, including meat, milk, cheese and other dairy products, food products of "aquaculture", as defined in subsection (q) of section 1-1, including fish, oysters, clams, mussels and other molluscan shellfish taken from the waters of the state or tidal wetlands, products from any tree, vine or plant and

their flowers, or any of the products listed in this subdivision that have been processed by the participating farmer, including, but not limited to, baked goods made with farm products;

(12) "Farmers' market" means a cooperative or nonprofit enterprise or association that consistently occupies a given site throughout the season, which operates principally as a common marketplace for a group of farmers, at least two of whom are selling Connecticut-grown fresh produce, to sell Connecticut-grown farm products directly to consumers, and where the products sold are produced by the participating farmers with the sole intent and purpose of generating a portion of household income;

(13) "Fresh produce" means fruits and vegetables that have not been processed in any manner;

(14) "CFM/WIC" means the Connecticut farmers' market supplemental food program for women, infants and children as administered by the department;

(15) "Local WIC agency" means an entity that administers local health programs and which has entered into contract for voucher distribution and related service with the department;

(16) "Connecticut-grown" means produce and other farm products that have a traceable point of origin within Connecticut;

(17) "Posted hours and days" means the operational time frames stated in assurances submitted by a duly authorized representative of an authorized farmers' market which includes a beginning and an ending date for each year of operation;

(18) "Participant" means a client of WIC who is at least one year of age, who possesses one of the WIC classification codes selected for inclusion by the Department of Public Health and who is an active participant in a designated distribution clinic;

(19) "Season" means a clearly delineated period of time during a given year that has a beginning date and ending date, as specified by the department, which correlates with a major portion of the harvest period for Connecticut-grown fresh produce;

(20) "Service area" means the geographic areas that encompass all of the designated distribution clinics and authorized farmers' markets within Connecticut for a given season;

(21) "USDA-FNS" means the United States Department of Agriculture-Food and Nutrition Service;

(22) "Vendor certification handbook" means a publication by the department that is based on USDA-FNS mandates and guidelines, addresses CFM/WIC rules and procedures applicable to a certified vendor, and provides the basis for vendor training. A copy of the publication shall be issued to each individual prior to application. New editions supersede all previous editions;

(23) "Voucher" means a negotiable instrument issued by the department to participants that is redeemable only for Connecticut-grown fresh produce from certified vendors at authorized farmers' markets, with a limited negotiable period that directly correlates to the season designated by the department;

(24) "WIC" means the special supplemental food program for women, infants and children, as administered by the Department of Public Health.

Sec. 22-6h. Connecticut Farmers' Market/Women Infants and Children Program: Purposes. Administration. (a) There is established the Connecticut Farmers' Market/Women, Infants and Children Nutrition Program which shall be jointly funded by the state of Connecticut and the Food and Nutrition Service of the United States Department of Agriculture. The program shall supply Connecticut-grown fresh produce to participants of the special supplemental food program through the distribution of vouchers that are redeemable only at designated Connecticut farmers' markets. The program is designed to provide both a supplemental source of fresh produce for the dietary needs of women, infants and children who are judged to be at nutritional risk and to stimulate an increased demand for Connecticut-grown fresh produce at Connecticut farmers' markets.

(b) The program shall be administered by the Commissioner of Agriculture who shall maintain all conditions as outlined in the farmers' market nutrition agreement entered into with USDA-FNS, as amended.

Sec. 22-6i. Connecticut Farmers' Market/Women, Infants and Children Program: Eligibility requirements. (a) The Department of Public Health WIC client screening processes and records shall provide the basis for identifying participants eligible for receipt of vouchers.

(b) Local WIC agencies shall distribute vouchers at designated distribution clinics to participants in the manner specified by the department in the program and procedures guide for distribution clinic staff. Local WIC agency services shall ensure that:

(1) Vouchers are distributed only to participants through verification that the client name and number on the distribution registry provided by the Department of Public Health correspond with the client name and number printed on the WIC identification folder in the possession of the participant.

(2) Each eligible participant is issued five two-dollar vouchers during each distribution as authorized by the department.

(3) The voucher serial numbers issued to the participant correspond to the number in the distribution registry in which the participant signature is affixed.

(4) Each voucher issued and the distribution registry are properly signed by the participant in the presence of local agency staff at the time of distribution.

(5) A proxy is not allowed to act on behalf of a participant, except in the case of a parent or legal guardian acting on behalf of a participant child or infant, or in the case of a husband acting on behalf of his wife.

(6) Each participant is provided a thorough explanation of program guidelines and participant responsibility as outlined by the department.

(7) All CFM/WIC support materials are put into use as outlined by the department.

(8) Accurate and complete records of all related CFM/WIC activities in the possession of a WIC local agency are maintained and retained for a minimum of four years. In the event of litigation, negotiation, or audit findings, the records shall be retained until all issues arising from such actions have been resolved or until the end of the regular four-year period, whichever is later.

(9) All agency records pertaining to this program shall be made available for inspection to representatives of USDA-FNS, the Comptroller General of the United

States, the state Auditors of Public Accounts, the department, and the Department of Public Health as necessary, at any time during normal business hours, and as frequently as is deemed necessary for inspection and audit. Confidentiality of personal information shall be maintained as to all program participants at all times.

Sec. 22-6j. Connecticut Farmers' Market/Women, Infants and Children Program: Responsibilities of participants. Participants shall be responsible for:

- (1) Qualifying under WIC program guidelines and attending a designated distribution clinic during the relevant distribution cycles when vouchers are dispersed;
- (2) Properly countersigning a voucher at time of use in the presence of the certified vendor who is accepting each voucher in exchange for fresh produce;
- (3) Using vouchers only to purchase Connecticut-grown fresh produce from certified vendors who display CFM/WIC signs at authorized farmers' markets;
- (4) Redeeming vouchers on or before the expiration date printed on the face of the voucher or surrendering all claim to the value of vouchers that remain unredeemed;
- (5) Ensuring vouchers that are received are not assigned to any other party other than as provided by the department;
- (6) Reporting violations or problems to the department or the local agency; and
- (7) Reporting all incidents of lost or stolen vouchers to the local agency.

Sec. 22-6k. Connecticut Farmers' Market/Women, Infants and Children Program: Records. Authorization of markets. (a) Each authorized farmers' market shall maintain records of operation which shall be provided to the department and which shall include posted hours and days and shall be signed by a duly authorized representative of the farmers' market. Farmers' market assurances shall be submitted in a manner outlined by the department and shall provide evidence of:

(1) Whether a farmers' market possesses the capability to serve the additional demands brought about by distribution of vouchers in the area without causing undue harm to the existing farmers' market consumer base; and

(2) A willingness by persons associated with the farmers' market to meet all CFM/WIC requirements. Information submitted by a farmers' market shall include, but not be limited to:

- (A) The number of Connecticut-grown fresh produce vendor participants,
- (B) Hours of operation to be maintained per week,
- (C) Season of operation, and
- (D) Accessibility and consistency of farmers' market location.

(b) The department shall give priority to a farmers' market with previous involvement in CFM/WIC provided the farmers' market has maintained the conditions outlined in its farmers' market assurances and does not have a high incidence of certified vendor noncompliance or suspensions.

(c) In determining a farmers' market's authorization, the commissioner shall consider

the number of eligible applications received by the department prior to the first of May which indicate the intent to participate in the proposed farmers' market. The standard for the authorization of a single or principal farmers' market in a county shall be one eligible application for every one hundred participants who participate in the distribution clinic in said county. A minimum of two or more eligible applications shall be required for a farmers' market to receive authorization.

(d) The number of farmers' markets authorized for the season shall be determined by the department no later than the thirty-first day of May prior to each season.

Sec. 22-6f. Connecticut Farmers' Market/Women, Infants and Children Program: Vendor certification. (a) Vendor certification shall not be in effect and vouchers shall not be accepted until receipt by the applicant of a certified vendor identification stamp, a certified vendor identification sign and the applicant copy of the department-vendor agreement.

(b) Vendor certification shall expire at the end of each year of issuance. The department shall not limit the number of vendors who may become certified under CFM/WIC. A vendor who satisfies all the following criteria shall be certified to accept vouchers:

(1) Agrees to maintain only Connecticut-grown fresh produce on display in a certified vendor stall;

(2) Indicates an intent to participate in one or more authorized farmers' markets;

(3) Demonstrates participation in training on CFM/WIC rules and procedures through attendance in an entire session of one of the scheduled training meetings conducted by department staff;

(4) Submits a signed statement of receipts of a vendor certification handbook;

(5) Submits a completed application and crop plan to the department prior to the deadline established by the department; and

(6) Submits completed and signed certified vendor agreements to the department.

Sec. 22-6m. Connecticut Farmers' Market/Women, Infants and Children Program: Responsibilities of vendors. (a) A certified vendor may accept vouchers only for a transaction that takes place at a certified farmers' market and only in exchange for Connecticut-grown fresh produce and may accept vouchers as payment for Connecticut-grown fresh produce only if presented on or before the usage expiration date printed on the face of the voucher.

(b) A certified vendor shall (1) prominently display a certified vendor identification sign as outlined in the certified vendor handbook, (2) provide Connecticut-grown fresh produce to participants upon receipt of a valid and properly completed voucher, which is signed by the WIC client, (3) handle transactions with WIC participants in the same manner as transactions with all other customers, (4) not collect state or local taxes on purchases involving vouchers, (5) charge participants a price for Connecticut-grown fresh produce that is equal to or less than the current price charged to nonparticipant customers, (6) not levy a surcharge based on the use of vouchers by participants, (7) return no cash or issue credit in any form to participants during sales transactions that involve vouchers only and in the event of a single transaction in which a participant presents a combination of cash and vouchers for the purchase of Connecticut-grown fresh produce, cash or credit up to the value of the cash portion of the payment shall be

given to the participant, (8) participate in training as the department deems necessary to carry out the intent of CFM/WIC, (9) cooperate with the department in the evaluation of each season by completely and accurately responding to a survey, with resubmission to the department in a specified and timely manner, (10) immediately inform the department in the event of loss, destruction, or theft of either the certified vendor endorsement stamp or certified vendor identification sign so that a replacement may be issued, and (11) comply with all procedures and rules as herein outlined and as delineated in the department-vendor agreement, the certified vendor handbook and official written notices of clarification issued by the department to the vendor.

Sec. 22-6n. Connecticut Farmers' Market/Women, Infants and Children Program: Penalties for violations. (a) The commissioner shall return a voucher to a certified vendor unpaid if the certified vendor identification number is not properly affixed to the back of the voucher, the certified vendor does not endorse the voucher or the participant's signature is missing on the face of the voucher. A voucher may be resubmitted for payment in the event that the signature or vendor certification identification error can be properly and legally corrected by the certified vendor. Violations of CFM/WIC procedures and rules applicable to a certified vendor shall be identified as Class I violations, Class II violations and Class III violations. Violations involving the use of multiple vouchers in a single sales transaction shall be considered as a single violation. Violations involving multiple sales transactions, regardless of time elapsed, shall be considered multiple violations at a standard of one violation per sales transaction.

(b) For Class I violations, the commissioner shall issue a warning letter to the violating certified vendor. Failure to appropriately display the certified vendor identification sign shall constitute a Class I violation.

(c) For Class II violations, the commissioner shall issue an official written citation of noncompliance to the violating certified vendor. The following shall constitute Class II violations:

(1) Noncompliance with rules and procedures as outlined in the vendor certification handbook and in the department-vendor agreement which is not specifically identified as a Class I violation;

(2) Participant is charged a price that is greater than that charged nonparticipant or is charged for items not received;

(3) Refusal to accept valid vouchers for Connecticut-grown fresh produce;

(4) Failure to permit or comply with procedures regarding inspection of evidence by the department when point of origin of fresh produce on display or offered for sale in a certified vendor stall is in question;

(5) Abusive or discriminatory treatment of participants or CFM/WIC staff;

(6) Displaying or offering for sale non-Connecticut-grown fresh produce in a certified vendor stall;

(7) An authorized farmers' market is neither open nor staffed during posted hours and days during the season in which the certified vendor is a designated participant; or

(8) The second like instance of a Class I violation by a single certified vendor.

(d) For Class III violations, the commissioner shall suspend the violating vendor from

participation in CFM/WIC. The following shall constitute Class III violations:

- (1) A third Class I violation by a single vendor;
- (2) The second of two Class II violations of the same type by a single vendor;
- (3) Exchanging ineligible products or cash for vouchers; or
- (4) Cashing vouchers for a noncertified market.

(e) The commissioner shall issue a written official notice of noncompliance to the certified vendor within seventy-two hours of receipt of evidence involving an act of noncompliance. Suspension of a certified vendor from participation in CFM/WIC shall remain in effect for the remainder of the season. An exception shall occur when suspension occurs within thirty days of the expiration date for voucher usage by participants. In such case, suspension shall also include the entire season of the following calendar year. In the event of a suspension, the vendor shall reimburse the commissioner for the value of any vouchers deposited and paid upon after the official date of suspension notification. At the conclusion of a suspension period, the vendor may reapply for certification in order to resume participation in CFM/WIC.

(f) Any vendor successfully recertified following a suspension shall be on probationary status for one full season. Recurrence of a Class II violation during the probationary period and for which the certified vendor has been cited shall be sufficient grounds for immediate and automatic suspension.

Sec. 22-6o. Connecticut Farmers' Market/Women, Infants and Children

Program: Citation of noncompliance of vendor. A written notice of noncompliance or suspension from the department shall be pending for seventy-two hours of receipt by the certified vendor. The certified vendor shall be granted the pending period for presenting sufficient evidence to the department to substantiate a reversal. Remedies undertaken in response to receipt of written notice of a pending citation of noncompliance or suspension shall not constitute evidence in defense of such citation. Failure to present any evidence to the department within the specified pending period shall constitute acceptance of the citation of noncompliance or suspension by the certified vendor. Submission of insufficient evidence by the certified vendor for determination of reversal on the pending citation by the department shall result in an official citation of noncompliance or suspension upon completion of the pending period.

Sec. 22-6p. Connecticut Farmers' Market/Women, Infants and Children

Program: Assurances. Vouchers. (a) Assurances, on forms provided by the department, must be submitted no later than the first day of March in order for the farmers' market to receive consideration of authorization for the upcoming season.

(b) All applications shall be submitted no later than one month preceding the last date in which vouchers may be used by participants at authorized farmers' markets.

(c) Vouchers shall be valid from the time of issue through the season ending date as designated by the department. Such date shall be clearly printed on the voucher face. Voucher usage shall be null and void after expiration date.

(d) All vouchers accepted by a certified vendor shall be deposited on or before thirty days following the date of expiration for voucher usage by participants. Such date shall be clearly printed on the front of vouchers. Any claim to voucher payment beyond the voucher reimbursement expiration date is not valid and shall be denied.

(e) Deadlines for submission of records, reports, survey instruments and undistributed vouchers by local agencies shall be established by the department and specified in the agreement entered into with the local agency.

(f) The department shall develop and submit a completed operations report in January in a manner prescribed by USDA-FNS which summarizes the CFM/WIC operations for the previous year.

Connecticut Farmers' Market/Senior Nutrition Program

The following is the section that establishes the Connecticut Farmers' Market/Senior Nutrition program to allow qualifying seniors access to nutritional food.

Sec. 22-6q. Connecticut Farmers' Market/Senior Nutrition Program. (a) There is established the Connecticut Farmers' Market/Senior Nutrition Program which shall be provided for from funds available to the commissioner and from other sources as such funds may become available. The program shall supply Connecticut-grown fresh produce to senior participants through the distribution of vouchers that are redeemable only at designated Connecticut farmers' markets. For purposes of this section, a "senior participant" is defined as a person who is sixty years of age or older and is currently residing in elderly housing, or is a participant of a registered congregate meal site, or has been identified by a municipal elderly agent as being at nutritional risk. The program is designed to provide both a supplemental source of fresh produce for the dietary needs of seniors who are judged to be at nutritional risk and to stimulate an increased demand for Connecticut-grown produce at Connecticut farmers' markets.

Advertising and usage of "Connecticut Grown", "Native", "Native-Grown", "Local", or "Locally-Grown"

The following section provides a description of proper usage of those terms. Proof that products were grown or produced in Connecticut is required. Violations are punishable by a fine.

Sec. 22-38. Advertising of Connecticut-Grown farm products. Advertising of locally-grown farm products. Only farm products grown and eggs produced in Connecticut shall be advertised or sold in Connecticut as "Connecticut-Grown". Farm products grown and eggs produced in Connecticut may be advertised or sold in Connecticut as "Native", "Native-Grown", "Local" or "Locally-Grown". Farm products grown and eggs produced within a ten-mile radius of the point of sale for such farm products or eggs may be advertised or sold in Connecticut as "Native", "Native-Grown", "Local", or "Locally-Grown". Any person, firm, partnership or corporation advertising farm products as "Native", "Native-Grown", "Local", "Locally-Grown", or "Connecticut-Grown" shall be required to furnish proof that such products were grown or produced in Connecticut or within a ten-mile radius of the point of sale, as applicable, if requested to do so by the Commissioner of Agriculture. Any person who violates any provision of this section shall be fined not more than one hundred dollars for each violation.

For further information regarding land use and agriculture, please visit the Department of Agriculture's website at www.ct.gov/doag or www.CTGrown.gov.

For general questions regarding the above, please contact:

Kayleigh Royston
Legislative Liasion
Department of Agriculture
450 Columbus Blvd
Hartford, CT 06103
(860) 713- 2554

APPENDIX B:

Legislation Pertaining to Farmers' Markets

For the specific language for this and other Public Acts the Connecticut General Assembly website is a valuable resource. The address is: <http://www.cga.ct.gov>.

2016 Legislative Session:

PA 16-107—HB 5383

AN ACT CONCERNING THE FARM VIABILITY MATCHING GRANT PROGRAM AND THE CONNECTICUT FARM LINK PROGRAM

This act requires the Department of Agriculture (DoAg) to expand the Farm Link program to include more participants. Under existing law, the program links farmers and agricultural land owners who want to sell their farm or land with people who want to start or expand an agricultural business. The act opens the program to farmers and agricultural land owners who want to lease or transfer their farm or land. By law, DoAg must maintain a database of program participants and post information about the program on its website; provide educational programming, such as farm transfer and succession planning; and make reasonable efforts to facilitate contact between parties. The act requires DoAg to also post information on its website about farmland access, restoration, and transfer; conduct outreach to farmers and land owners; and perform on-site investigations of land enrolled in the program. It authorizes DoAg to create partnerships or use third-party entities to implement the program. In addition, the act expands the purposes for which DoAg's farm viability matching grants may be used to include developing and implementing programs and services to promote farm and farmland access and farm transfers. Under existing law, the grants may be used to (1) fund capital projects fostering agricultural viability (e.g., farmers' markets and processing facilities); (2) develop and implement land use regulations and farmland protection strategies that sustain and promote local agriculture; and (3) develop new marketing programs and venues for products grown in the state. Farm viability grants are available to nonprofit agricultural organizations, municipalities, groups of municipalities, and regional councils of government.

PA 16-161—SB 140

AN ACT CONCERNING THE DUTIES OF THE CONNECTICUT MARKETING AUTHORITY

This act expands the Connecticut Marketing Authority's (CMA) administrative powers to include the leasing, permitting, or licensing of property under its control. Prior law allowed it only to lease its land or markets. By law, CMA may lease to an agricultural cooperative, a farm produce or supply wholesaler, a dealer in other commodities, or anyone providing essential services to the market. The act allows CMA to (1) permit or license these entities and (2) lease to, permit, or license an entity that benefits market operations. The act applies existing requirements related to administering CMA leases to the leases, permits, and licenses the act covers. Such requirements address (1) their duration, renewal, and termination and (2) written records of CMA's actions. Changes to the status of a lease, permit, or license must be reported to the Office of Policy and Management secretary. Lastly, the act requires CMA to adopt regulations to address the expanded authority to lease, permit, and license its property. Prior law

required regulations on leasing land and markets. EFFECTIVE DATE: Upon passage 124 ENVIRONMENT COMMITTEE 2016 OLR PA Summary Book BACKGROUND Connecticut Marketing Authority (CMA) The CMA is an 11-member board within the Department of Agriculture. It oversees the operation and planning of the Hartford Regional Market, a wholesale farmers' market. The market allows farmers and wholesalers to sell and distribute food and other agricultural products and is funded by fees it generates.

PA 16-103—HB 5324

AN ACT CONCERNING ALCOHOLIC LIQUOR

This act makes several unrelated changes to the Liquor Control Act. The act generally expands the hours during which liquor permittees (e.g., restaurants and taverns) may sell or dispense alcohol for on-premises consumption by allowing them to sell and dispense alcohol an hour earlier on Sundays, starting at 10:00 a.m. instead of 11:00 a.m. By law, such permittees are generally allowed to sell and dispense alcohol from 9:00 a.m. to 1:00 a.m. the next morning on Monday through Thursday and from 9:00 a.m. to 2:00 a.m. the next morning on Friday and Saturday. The act expands the hours when farm winery manufacturer permittees may sell at retail and offer free samples of wine on their premises. It allows sales and free samples two hours earlier on Monday through Saturday, starting at 8:00 a.m. instead of 10:00 a.m. The act also allows them to offer at a farmers' market free tastings of wine manufactured at the winery. By law, a farm winery permittee can already sell such wine at retail at a farmers' market, if he or she is invited by the farmers' market and holds a farmers' market wine sales permit. The act increases, from four to 16, the number of events for which the Department of Consumer Protection can waive certain alcohol sale and service limitations for catering establishment restaurant permittees. According to these limitations, alcohol may only be (1) served for on-premises consumption to guests invited to and attending a function, occasion, or event at the catering establishment and (2) sold during the specific hours of the scheduled function, occasion, or event. By law, the establishment must apply for a waiver at least 10 days before the function, occasion, or event. By law, grocery store beer permittees may employ people as young as age 15, but employees under age 18 are prohibited from serving or selling alcoholic liquor. The act requires an employee age 18 or over to approve all beer sales on a grocery store permittee's premises. EFFECTIVE DATE: Upon passage, except the restaurant catering permit provision takes effect July 1, 2016. BACKGROUND Related Act PA 16-117, § 6, allows a farm winery permittee to sell and offer free samples of wine an hour earlier on Sundays, starting at 10:00 a.m. instead of 11:00 a.m.

2017 Legislative Session

PA 17-184 (HB 7066)

AN ACT CONCERNING MINOR CHANGES TO THE POULTRY DEALER LICENSING STATUTE, REGISTRATION OF POULTRY FLOCKS AND THE LABELING OF FARM STAND EGGS

This act changes the statutes on poultry and eggs by:

1. establishing a voluntary registration program for poultry flock owners to participate in the National Poultry Improvement Plan (NPIP) program, which seeks to prevent and contain avian disease breakouts (§ 2);
2. authorizing the agriculture commissioner to adopt regulations to implement the registration program (§ 2);
3. restricting when an owner can sell poultry or eggs as being disease-free or as participating in the NPIP

(§ 3);

4. prohibiting farmers who sell eggs at certified farmers' markets from selling falsely labeled or adulterated eggs (§ 4); and

5. making minor changes to the definitions of certain terms used in the poultry dealer licensing statute (§ 1).

Section 4 excerpt:

§ 4 — SELLING EGGS AT CERTIFIED FARMERS' MARKETS Under the act, farmers selling eggs at certified farmers' markets (i.e., those the DoAg commissioner authorizes) cannot (1) falsely label eggs or (2) offer for sale eggs that are adulterated (e.g., injurious to health or not fit for human consumption). By law, the DoAg commissioner may impose civil penalties for a violation (CGS § 22-7)

PA 17-90—SB 485

AN ACT CONCERNING NOTICE TO THE DEPARTMENT OF CONSUMER PROTECTION REGARDING DEPLETION ALLOWANCES FOR WINE OR SPIRITS, REGISTRATION REQUIREMENTS FOR CRAFT BEER AND FARMERS' MARKET WINE SALES PERMITS

This act makes several unrelated changes to the Liquor Control Act.

It allows manufacturer and out-of-state shipper permittees for alcoholic liquor other than beer to offer a floor stock or depletion allowance to a wholesaler without Department of Consumer Protection (DCP) approval, required under prior law, provided they give written notice to DCP before offering the allowance.

The act also:

1. allows manufacturer permittees to sell beer they manufacture in the state and sell for consumption on their premises without having to register or label the beer (see BACKGROUND);
2. increases, from three to 10, the number of farmers' market locations at which a farmers' market wine sales permittee may sell wine, if invited; and
3. allows the sale, dispensing, or consumption of alcoholic liquor two hours earlier, starting at 9:00 a.m. instead of 11:00 a.m., at events operating under a nonprofit golf tournament permit (e.g., Travelers Championship).

PA 17-160—HB 5928 General Law Committee AN ACT ESTABLISHING A MANUFACTURER PERMIT FOR FARM BREWERIES

This act establishes a farm brewery manufacturer permit, which allows Connecticut farms to manufacture, store, bottle, wholesale distribute, and sell beer manufactured on their property. A permittee may annually produce up to 75,000 gallons of beer.

The act requires farm brewery manufacturer permittees to use a certain amount of hops, barley, or other fermentables grown or malted in the state. After fulfilling these requirements, permittees may then advertise and sell their product as "Connecticut Craft Beer." The act also (1) sets the annual fee for a farm brewery manufacturer permit at \$300 and (2) prohibits permittees from selling or dispensing alcohol during certain times or on certain holidays.

Under the act, a farm brewery manufacturer permit allows for the offering and tasting of free beer samples and retail sales for both on- and off-premises consumption, although a town may prohibit the activities by ordinance or zoning regulation. Such permittees may also sell their beer at farmers' markets if they obtain a farmers' market beer sales permit.

And the act increases, from five to seven liters, the amount a farmers' market beer sales permittee may sell to a person per day at a farmers' market.

FARMERS' MARKET SALES The act allows a farm brewery permittee to sell the beer they manufactures at a farmers' market run by a nonprofit organization. To do so, the farmers' market must invite the permittee to sell the beer there and the permittee must obtain a farmers' market beer sales permit from the Department of Consumer Protection.

The act also increases, from five to seven liters, the quantity of beer a permittee may sell to a person per day at a farmers' market.

By law, a farmers' market beer sales permit allows permittees to make an unlimited number of appearances at a farmers' market, at up to three farmers' market locations each year. They may only sell sealed bottles for off-premises consumption. The nonrefundable filing fee for this permit is \$100, and the annual permit fee is \$250.

HOLDING TWO ALCOHOL PERMITS By law, alcohol permittees are generally prohibited from holding alcohol permits in different permit classes, unless specifically exempted. The act allows a farm brewery manufacturer permittee to also hold a farmers' market beer sales permit.

2019 Legislation:

PA 19-24—SB 647 General Law Committee Finance, Revenue and Bonding Committee AN ACT STREAMLINING THE LIQUOR CONTROL ACT

This act makes various unrelated changes to the Liquor Control Act as described in the section-by-section analysis below. The act does the following:

1. increases, from nine liters to nine gallons, the daily per person amount of beer certain beer manufacturer permittees may sell for off-premises consumption (§ 4);
2. allows cider manufacturer permittees to sell alcoholic cider and apple wine for on-premises consumption (§ 4);
3. combines the coliseum and coliseum concession permits and, among other things, allows soccer stadiums to receive this permit (§ 20); and
4. allows non-uniform cases of alcoholic liquor (e.g., spirits, wine, and beer) and increases the maximum number of times the Department of Consumer Protection (DCP) commissioner may allow cases with less than the statutory minimum number of bottles or quantity of units to be sold (§§ 2, 8 & 9).

It also, beginning (1) July 1, 2019, creates an out-of-state retailer shipper's permit for wine to allow direct shipments of wine to in-state consumers (§ 26), and (2) January 1, 2020, decreases the excise tax exemption for beer manufacturer permittees for beer sold for on-premises consumption by requiring them to pay excise tax for amounts over 15 barrels annually (§ 1). Beginning July 1, 2020, the act:

1. (a) consolidates four manufacturer beer permits into one; (b) limits manufacturer permits to producing spirits; (c) creates a new wine, cider, and mead permit with requirements and abilities substantially similar to a farm winery permittee; and (d) establishes certain agricultural designations for alcoholic liquor (§§ 3, 5 & 23);
2. establishes a Connecticut craft cafe permit that allows manufacturer permittees to, among other things, sell other Connecticut manufactured alcohol for on-premises consumption (§ 18);
3. allows alcoholic liquor permittees to hold both a manufacturer permit and a Connecticut craft cafe permit or a restaurant permit (§ 16);
4. consolidates various permits for on-premises consumption and allows a permittee with a permit that is being consolidated to continue to hold that permit until it becomes due for renewal or until a replacement permit becomes available for the permit holder to obtain (§§ 19, 21, 22, 24 & 27);
5. consolidates the farmers' market wine sales and beer sales permits into one farmers' market sales permit (§§ 15 & 27);

6. allows gift basket retailer permittees to sell gift baskets with beer (§§ 6 & 7);
7. requires in-state transporter permittees to keep certain records of deliveries from outside the state into Connecticut (§ 11); and
8. prohibits DCP from adopting regulations requiring effective separation for restaurants and cafes (i.e., partition between bar and eating area) (§ 25).

§§ 15 & 27 — CONSOLIDATED FARMERS' MARKET SALES PERMIT Beginning July 1, 2020, the act consolidates the farmers' market wine sales and beer sales permits into one farmers' market sales permit and allows manufacturer permittees for wine, cider, and mead to obtain this permit to sell their product at farmers' markets under the same conditions as beer and wine. The annual fee for the permit is \$250 with a \$100 nonrefundable filing fee. As under both farmers' market permits, the new consolidated permit allows manufacturers to sell their product if they are in compliance with the applicable manufacturing permit requirements. It allows these sales at the farmers' market if the permittee (1) has an invitation from the farmers' market; (2) only sells these products by the bottle or in sealed containers; and (3) is present, or has an authorized representative present, at the time of any sale. The permit authorizes the sale of these products during an unlimited number of appearances at a farmers' market and at up to 10 locations per year. Prior law limited farmers' market beer sales permittees to selling at three locations per year (CGS § 30-37r). The act also allows any town or municipality, by ordinance or zoning regulation, to prohibit the sale of these products at a farmers' market held in the town or municipality.

2020 Legislation

Due to the COVID-19 pandemic, the Connecticut General Assembly did not hold a 2020 legislative session and so no legislation was passed during regular session.

2021 Legislation


PA 21-155- HB 6385: An Act Concerning Enhancements to Certain Agricultural Programs

Allows farm products grown or produced in Connecticut to be marketed as "CT Grown" and revises sign requirements for these products at farmers' markets.

Allows participants of the Connecticut Farmers' Market Nutrition Program to redeem program vouchers for chicken eggs.

Increases the value of the farmers' market nutrition program vouchers to at least \$20 (vouchers for WIC and Seniors have been set to \$21 at this time)

Allows participants of the Connecticut Farmers' Market WIC Nutrition Program to have a proxy pick up and redeem program vouchers, and revises voucher signatory requirements.

Market Vendor Certifications have a revised duration of three s.

PA 21-89 HB 6500: An Act Concerning Supplemental Revisions to the State's Hemp Program Statute

This law revises the state's hemp production program statute to comply with the U.S. Department of Agriculture's final rules for hemp production, which took effect March 22, 2021. Among other things, it (1) allows remediation of noncompliant crops, (2) specifies that the ban on having a producer license is for 10 years after the conviction date, and (3) requires license applicants to submit their employer identification number or Social Security number to DOAG.



STATE OF CONNECTICUT
DEPARTMENT OF PUBLIC HEALTH
Office of Local Health Administration

**Directory of
Local Directors of Health
in Connecticut**

Fall 2021

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Hartford, CT 06134
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Please Note

Due to frequent changes occurring in local health departments (new director appointments, addresses, telephone number, etc.) this publication may not reflect the current information for a given town or health district.

A current listing is also available through our web site: <http://www.ct.gov/dph/localhealth>

For confirmation of a specific listing or for more information, please call the Office of Local Health Administration at (860) 509-7660.

LOCAL DIRECTORS OF HEALTH

Andover

See Eastern Highlands Health District

Ansonia

See Naugatuck Valley Health District

Ashford

See Eastern Highlands Health District

Avon

See Farmington Valley Health District

Barkhamsted

See Farmington Valley Health District

Beacon Falls

See Naugatuck Valley Health District

Berlin

See Central Connecticut Health District

Bethany

See Quinnipiack Health District

***Bethel**

Laura L. Vasile, MPH, RS
Director of Health
Bethel Health Department

Health Dept: (203) 794-8539
Town Hall: (203) 794-8505
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1 School Street
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Bethlehem

See Torrington Area Health District

Bloomfield

See West Hartford-Bloomfield Health District

Bolton

See Eastern Highlands Health District

Bozrah

See Uncas Health District

Branford

See East Shore Health District

***Bridgeport**

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Director of Health
Bridgeport Health Department

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Bridgewater

Newtown Health District

Bristol

See Bristol-Burlington Health District

***Bristol-Burlington Health District**

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Bristol-Burlington Health District

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(860) 673-4856 Burlington

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Brookfield

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Brookfield Health Department

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Email: RSullivan@brookfieldct.gov

Brooklyn

See Northeast District Department of Health

Burlington

See Bristol-Burlington Health District

Canaan

See Torrington Area Health District

Canterbury

See Northeast District Department of Health

Canton

See Farmington Valley Health District

***Central Connecticut Health District**

Charles Brown, MPH
Director of Health
Central Connecticut Health District

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Rocky Hill, CT 06109

Health Dept: (860) 785-8380
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Email: CBrown@ccthd.org

Chaplin

See Eastern Highlands Health District

***Chatham Health District**

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Chatham Health District

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East Hampton, CT 06424

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Cheshire

See Chesprocott Health District

***Chesprocott Health District**

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Chesprocott Health District

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Chester

See Connecticut River Area Health District

Clinton

See Connecticut River Area Health District

Colchester

See Chatham Health District

Colebrook

See Farmington Valley Health District

Columbia

See Eastern Highlands Health District

***Connecticut River Area Health District**

Scott Martinson, MS, MPH
Director of Health
CT River Area Health District

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Email: smartinson@crahd.net

Cornwall

See Torrington Area Health District

Coventry

See Eastern Highlands Health District

Cromwell

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Town of Cromwell

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***Danbury**

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Danbury Health and Human Services

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Town of Darien

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Deep River

See Connecticut River Area Health District

Derby

See Naugatuck Valley Health District

Durham

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Town of Durham

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East Granby

See Farmington Valley Health District

East Haddam

See Chatham Health District

East Hampton

See Chatham Health District

***East Hartford**

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East Hartford Health Department

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East Hartford, CT 06108

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East Haven

See East Shore Health District

East Lyme

See Ledge Light Health District

***East Shore District Health Department**

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East Shore District Health Department

688 East Main Street
Branford, CT 06405

Health Dept: (203) 481-4233
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department or 911*

Email: info@esdhd.org

East Windsor

See North Central Health District

***Eastern Highlands Health District**

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Eastern Highlands Health District

4 South Eagleville Road
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Health Dept: (860) 429-3325
Town Hall:
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Eastford

See Northeast District Department of Health

Easton

See Westport Weston Health District

Ellington

See North Central Health District

Enfield

See North Central Health District

***Essex**

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Director of Health
Town of Essex

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***Fairfield**

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Farmington

See Farmington Valley Health District

***Farmington Valley Health District**

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Farmington Valley Health District

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Franklin

See Uncas Health District

***Glastonbury**

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Goshen

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Granby

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***Greenwich**

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Griswold

See Uncas Health District

Groton

See Ledge Light Health District

***Guilford**

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Guilford Health Department

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Haddam

See Connecticut River Area Health District

Hamden

See Quinnipiack Valley Health District

Hampton

See Northeast District Department of Health

***Hartford**

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Hartford Health Department

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Hartford, CT 06112

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Town Hall: (860) 757-9311
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Hartland

See Farmington Valley Health District

Harwinton

See Torrington Area Health District

Hebron

See Chatham Health District

Kent

See Torrington Area Health District

Killingly

See Northeast District Department of Health

Killingworth

Amy Scholz, MPH, RS
Director of Health
Town of Killingworth

323 Route 81
Killingworth, CT 06419

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Fax: (860) 663-3305
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Lebanon

See Uncas Health District

***Ledge Light Health District**

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Ledge Light Health District

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New London, CT 06320

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Ledyard

See Ledge Light Health District

Lisbon

See Uncas Health District

Litchfield (Town)

See Torrington Area Health District

Lyme

See Ledge Light Health District

***Madison**

Trent Joseph, MPH
Director of Health
Madison Health Department

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Madison, CT 06443

Health Dept: (203) 245-5681
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***Manchester**

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Manchester Health Department

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Health Dept: (860) 647-3173
Town Hall: (860) 647-3123
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After business hours: (860) 647-3173

Email: healthdept@manchesterct.gov

Mansfield

See Eastern Highlands Health District

Marlborough

See Chatham Health District

Mashantucket Pequot Health Department

Shanna Reels
Tribal Health Services Director
Mashantucket Pequot Health Department

P.O. Box 3260
75 Route 2
Mashantucket, CT 06338-3060

Health Dept: (860) 312-8014
Town Hall: (860) 392-6100
Fax: (860) 312-4883
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***Meriden**

Lea Crown, MPH, CHES
Director of Health & Human Services
Meriden Department of Health

165 Miller Street
Meriden, CT 06450

Health Dept: (203) 630-4226
Town Hall: (203) 630-4123
Fax: (203) 639-0039
After business hours: (203) 238-1911

Email: lcrown@meridenct.gov

Middlebury

See Torrington Area Health District

Middlefield

See Plainville-Southington Regional Health District

***Middletown**

Kevin Elak
Acting Director of Health
Middletown Health Department

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***Milford**

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Milford Health Department

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Mohegan Tribal Health

Scott Sjoquist, MS
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Mohegan Tribal Health

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***Monroe**

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Monroe Health Department

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Montville

See Uncas Health District

Morris

See Torrington Area Health District

Naugatuck

See Naugatuck Valley Health District

***Naugatuck Valley Health District**

Jessica Kristy, MPH
Director of Health
Naugatuck Valley Health District

98 Bank Street
Seymour, CT 06483

Health Dept: (203) 881-3255
Town Hall:
Fax: (203) 881-3259
HIPAA Protected Fax: (203) 881-3261
After business hours: *Please dial your local police department or 911*

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***New Britain**

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Director of Health
New Britain Health Department

88 Prospect Street
New Britain, CT 06051-2523

Health Dept: (860) 612-2771
Town Hall:
Fax: (860) 612-4212
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Email: slupo@newbritainct.gov

***New Canaan**

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Director of Health
Town of New Canaan

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Health Dept: (203) 594-3037
Town Hall: (203) 594-3070
Fax: (203) 594-3125
After business hours: (203) 585-8209

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***New Fairfield**

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Director of Health
New Fairfield Health Department

4 Brush Hill Road
New Fairfield, CT 06812-2665

Health Dept: (203) 312-5640
Town Hall: (203) 312-5600
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New Hartford

See Farmington Valley Health District

***New Haven**

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Director of Health
New Haven Health Department

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Town Hall: (203) 946-8200
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New London

See Ledge Light Health District

***New Milford**

Lisa Morrissey, MPH, RS
Director of Health
New Milford Health Department

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Health Dept: (860) 355-6035
Town Hall: (860) 355-6035
Fax: (860) 210-2664
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Email: LMorrissey@newmilford.org

Newington

See Central Connecticut Health District

Newtown

See Newtown Health District

***Newtown Health District**

Donna Culbert, MPH, PE, RS
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Newtown Health District

3 Primrose Street
Newtown, CT 06470-2104

Health Dept: (203) 270-4291
Town Hall:
Fax: (203) 270-1528
After business hours: (203) 270-4200

Email: health.district@newtown-ct.gov

Norfolk

See Torrington Area Health District

North Branford

See East Shore Health District

North Canaan

See Torrington Area Health District

***North Central District Health Department**

Patrice Sulik, MPH, RS
Director of Health
North Central Health District

Health Dept: (860) 745-0383
Town Hall:
Fax: (860) 745-3188
After business hours: (860) 745-0383

31 North Main Street
Enfield, CT 06082

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North Haven

See Quinnipiack Valley Health District

North Stonington

See Ledge Light Health District

***Northeast District Department of Health**

Susan Starkey, MS, RD, MPH
Director of Health
Northeast District Dept of Health

Health Dept: (860) 774-7350
Town Hall:
Fax: (860) 774-1308
After business hours: *Please dial your local police department*

69 South Main Street, Unit 4
Brooklyn, CT 06234

Email: email@nddh.org

***Norwalk**

Deanna D'Amore, MPH
Director of Health
Norwalk Health Department

Health Dept: (203) 854-7776
Town Hall: (203) 854-3200
Fax: (203) 854-7934
After business hours: (860) 854-3000

137-139 East Avenue
Norwalk, CT 06851

Email: ddamore@norwalkct.org

Norwich

See Uncas Health District

Old Lyme

See Ledge Light Health District

Old Saybrook

See Connecticut River Area Health District

Orange

Amir Mohammad, MD, MPH
Director of Health
Town of Orange

605A Orange Center Road
Orange, CT 06477

Health Dept: (203) 891-4733
Town Hall: (203) 891-4700
Fax: (203) 891-2169
After business hours: (203) 891-4752

Email: amohammad@orange-ct.gov

Oxford

See Pomperaug Health District

Plainfield

See Northeast District Department of Health

Plainville

See Plainville-Southington Regional Health District

***Plainville-Southington Regional Health District**

Sue Jacozzi, MPH, CHES
Acting Director of Health
Plainville-Southington Regional Health District

196 North Main Street
Southington, CT 06489

Health Dept: (860) 276-6275
Town Hall: (860) 276-6200
Fax: (860) 276-6277
After business hours: *Please dial your local police department*

Email: JacozziS@southington.org

Plymouth

See Torrington Area Health District

Pomfret

See Northeast District Department of Health

***Pomperaug Health District**

Lisa Morrissey MPH, RS
Acting Director of Health
Pomperaug Health District

77 Main Street, North
Playhouse Corner - Unit 205
Southbury, CT 06488

Health Dept: (203) 264-9616
Town Hall:
Fax: (203) 262-1960
After business hours: *Please dial your local police department or 911*

Email: lisa.Morrissey@pddh.org

Portland

See Chatham Health District

Preston

See Uncas Health District

Prospect

See Chesprocott Health District

Putnam

See Northeast District Department of Health

*Quinnipiack Valley Health District

Karen A. Wolujewicz, MPH
Directory of Health
Quinnipiack Valley Health District

1151 Hartford Turnpike
North Haven, CT 06473

Health Dept: (203) 248-4528
Town Hall:
Fax: (203) 248-6671
After business hours: *Please dial your local police
department or 911*

Email: directorofhealth@qvhd.org

Redding

Lawrence Leibowitz, MD
Director of Health
Town of Redding

100 Hill Road
P.O. Box 1028
Redding, CT 06875

Health Dept: (203) 938-2559
Town Hall: (203) 938-2559
Fax: (203) 938-8816
After business hours: (203) 938-3400

Email: Health@townofreddingct.org

*Ridgefield

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Town of Ridgefield

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Ridgefield, CT 06877

Health Dept: (203) 431-2745
Town Hall: (203) 431-2700
Fax: (203) 431-1804
After business hours: (203) 438-6531

Email: eb.health@ridgefieldct.org

Rocky Hill

See Central Connecticut Health District

Roxbury

See Newtown Health District

Salem

See Uncas Health District

Salisbury

See Torrington Area Health District

Scotland

See Eastern Highlands Health District

Seymour

See Naugatuck Valley Health District

Sharon

Michael Crespan, MPH, RS
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Town of Sharon

63 Main Street
P.O. Box 385
Sharon, CT 06069-0385

Health Dept: (860) 364-9397
Town Hall: (860) 364-5224
Fax: (860) 492-7027
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police department or 911*

Email: mcrespan127@gmail.com

Shelton

See Naugatuck Valley Health District

Sherman

Timothy Simpkins, MA, RS
Director of Health
Town of Sherman

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Mallory Town Hall
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Sherman, CT 06784

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Simsbury

See Farmington Valley Health District

Somers

Luigi Sartori, MPH, RS
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Town of Somers

Health Dept: (860) 763-8216
Town Hall: (860) 763-8201
Fax: (860) 763-8223
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*South Windsor

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Director of Health
Town of South Windsor

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Town Hall: (860) 644-2511
Fax: (860) 644-1930
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1530 Sullivan Avenue
South Windsor, CT 06074
Mailing address: 1540 Sullivan Avenue
South Windsor, CT 06074

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Southbury

See Pomperaug Health District

Southington

See Plainville-Southington Regional Health District

Sprague

See Uncas Health District

Stafford

See North Central Health District

***Stamford**

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Acting Director of Health
Stamford Health Department

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8th floor
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Town Hall: (203) 977-4150
Fax: (203) 977-5506
After business hours: (203) 977-5555

Email: jpullan@stamfordct.gov

Sterling

See Northeast District Department of Health

Stonington

See Ledge Light Health District

***Stratford**

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Stratford Health Department

468 Birdseye Street
Stratford, CT 06615

Health Dept: (203) 385-4090
Town Hall: (203) 385-4020
Fax: (203) 381-2048
After business hours: (203) 385-4100

Email: healthdepartment@townofstratford.com

Suffield

See North Central Health District

Thomaston

See Torrington Area Health District

Thompson

See Northeast District Department of Health

Tolland

See Eastern Highlands Health District

Torrington

See Torrington Area Health District

***Torrington Area Health District**

Robert Rubbo, MPH, RS
Director of Health
Torrington Area Health District

350 Main Street
Torrington, CT 06790

Health Dept: (860) 489-0436
Town Hall: (860) 489-2228
Fax: (860) 496-8243
After business hours: *Please dial your local police
department or 911*

Email: rrubbo@tahd.org

***Trumbull Health Department**

Lucienne Bango, MPH, REHS/RS
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Trumbull Health Department

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Trumbull, CT 06611

Health Dept: (203) 452-1032
Town Hall: (203) 452-5000
Fax: (203) 452-1050
After business hours: (203) 261-3665

Email: lbango@trumbull-ct.gov

***Uncas Health District**

Patrick McCormack, MPH
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Uncas Health District

401 West Thames Street
Suite 106
Norwich, CT 06360

Health Dept: (860) 823-1189
Town Hall:
Fax: (860) 887-7898
After business hours: (860) 885-9739

Email: doh@uncashd.org

Union

See Northeast Health District

Vernon

See North Central Health District

Voluntown

See Uncas Health District

***Wallingford**

Stephen Civitelli, MPH
Director of Health
Wallingford Health Department

45 South Main Street, Room 215
Wallingford, CT 06492

Health Dept: (203) 294-2065
Town Hall: (203) 294-2065
Fax: (203) 294-2064
After business hours: (203) 294-2800

Email: health@wallingfordct.gov

Warren

See Torrington Area Health District

Washington

Lisa Morrissey, MPH, RS
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Town of Washington

P.O. Box 383
Washington Depot, CT 06794

Health Dept: (860) 355-6035
Town Hall: (860) 355-6020
Fax: (860) 210-2664
After business hours: (860) 355-3133

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***Waterbury**

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Waterbury Health Department

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Town Hall: (203) 574-6806
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Waterford

See Ledge Light Health District

Watertown

See Torrington Area Health District

West Hartford

See West Hartford-Bloomfield Health District

***West Hartford-Bloomfield Health District**

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West Hartford-Bloomfield Health District

580 Cottage Grove Road, Suite 100
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Health Dept: (860) 561-7900
Town Hall:
Fax: (860) 561-7918
After business hours: If urgent, please dial your local
police department

Email: WHBHD@westhartfordct.gov

***West Haven**

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West Haven Health Department

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Town Hall: (203) 937-3510
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***Westbrook**

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Town of Westbrook

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Weston

See Westport Weston Health District

Westport

See Westport Weston Health District

***Westport Weston Health District**

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Westport Weston Health District

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Health Dept: (203) 227-9571
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Wethersfield

See Central Connecticut Health District

Willington

See Eastern Highlands Health District

***Wilton**

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Winchester

See Torrington Area Health District

Windham

See North Central Health District

***Windsor**

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Windsor Locks

See North Central Health District

Wolcott

See Chesprocott Health District

Woodbridge

See Quinnipiack Valley Health District

Woodbury

See Pomperaug Health District

Woodstock

See Northeast District Department of Health

State of Connecticut - Local Health Departments and Districts, November 2021

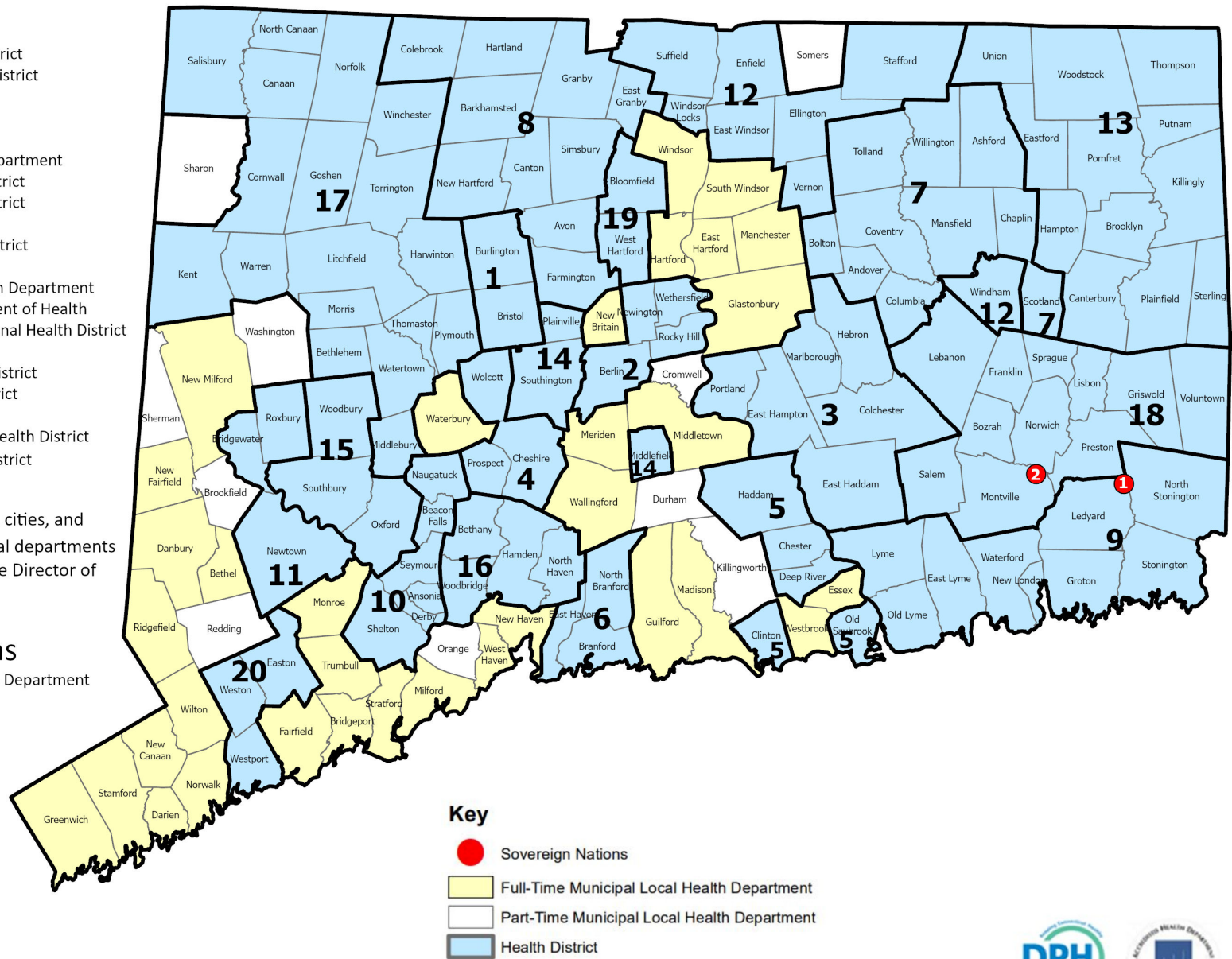
Health Districts*

1. Bristol-Burlington Health District
2. Central Connecticut Health District
3. Chatham Health District
4. Chesprocott Health District
5. CT River Area Health District
6. East Shore District Health Department
7. Eastern Highlands Health District
8. Farmington Valley Health District
9. Ledge Light Health District
10. Naugatuck Valley Health District
11. Newtown Health District
12. North Central District Health Department
13. Northeast District Department of Health
14. Plainville-Southington Regional Health District
15. Pomperaug Health District
16. Quinnipiac Valley Health District
17. Torrington Area Health District
18. Uncas Health District
19. West Hartford-Bloomfield Health District
20. Weston Westport Health District

* Health Districts are towns, cities, and boroughs united to form local departments of health and have a full-time Director of Health

Sovereign Nations

1. Mashantucket Pequot Health Department
2. Mohegan Tribal Health



HEALTH DISTRICTS IN CONNECTICUT 2021

Map ID #	DISTRICT NAME	In Order of Formation	MEMBER TOWNS
20	Weston Westport Health District	1966	Weston, Westport, Easton 5/21
17	Torrington Area Health District	1967	Harwinton, Goshen, Litchfield (Town), Bantam Borough (Litchfield), Litchfield Borough, Morris, Torrington, Cornwall 12/80, Warren 1/81, Winchester 7/83, Bethlehem, Thomaston 7/87, Kent, Salisbury 1/88, Norfolk 3/93, Watertown 7/95, Plymouth 6/98, Canaan 5/01, North Canaan 2/07, Middlebury 6/12
10	Naugatuck Valley Health District	1972	Ansonia, Derby, Seymour, Shelton, Beacon Falls 7/80, Naugatuck 4/85
13	Northeast District Department of Health	1973	Brooklyn, Canterbury, Eastford, Killingly, Danielson Borough (Killingly), Plainfield, Pomfret, Putnam, Sterling, Thompson, Woodstock, Ashford withdrawal 6/04, Hampton, Voluntown 7/85, Voluntown withdrawal 7/92, Union 7/02
6	East Shore Health District	1974	Branford, East Haven, North Branford
12	North Central District Health Department	1974	East Windsor, Ellington, Enfield, Windsor Locks, Suffield 7/84, Vernon 4/93, Windham 4/97, Stafford 7/02
4	Chesprocott Health District	1975	Cheshire, Prospect, Wolcott, Watertown 7/81, Watertown withdrawal 7/95
8	Farmington Valley Health District	1976	Canton, East Granby, Granby, New Hartford, Barkhamsted 7/77, Hartland 3/80, Simsbury 5/87, Farmington 1/92, Colebrook 4/93, Avon 5/93
16	Quinnipiack Valley Health District	1978	Hamden, North Haven, Woodbridge, Bethany 6/06
1	Bristol-Burlington Health District	1979	Bristol, Burlington
	Stafford Health District Dissolved 6/30/02	1979	Stafford, Stafford Springs Borough (unified 1991), Union 10/86
15	Pomperaug Health District	1986	Southbury, Woodbury, Oxford 8/89
18	Uncas Health District	1988	Montville, Norwich, Sprague 1/06, Bozrah 6/06, Griswold, Lisbon, Voluntown 7/10, Salem 7/14, Lebanon 7/15, Franklin 1/18, Preston 6/19
9	Ledge Light Health District	1993	City of Groton, Town of Groton, Ledyard 5/01, Waterford 5/02, New London 7/05, East Lyme 6/06, Old Lyme 11/16, Stonington 4/17, North Stonington 10/17, Lyme 5/18
11	Newtown Health District	1994	Borough of Newtown, Town of Newtown, Bridgewater, Roxbury 1/06
19	West Hartford-Bloomfield Health District	1995	Bloomfield, West Hartford
2	Central Connecticut Health District	1996	Rocky Hill, Wethersfield; Berlin 6/98, Newington 6/06
7	Eastern Highlands Health District	1997	Bolton, Coventry, Mansfield, Tolland 5/00, Willington 4/01, Ashford 7/04, Andover, Columbia, Chaplin, Scotland 6/05
3	Chatham Health District	2002	East Hampton, East Haddam, Hebron, Marlborough, Portland 7/04, Haddam 4/08, Haddam withdrawal 7/16, Colchester 7/11
	Trumbull Monroe Health District Dissolved 6/30/15	2004	Trumbull, Monroe
5	Connecticut River Area Health District	2006	Clinton, Deep River, Old Saybrook, Haddam 7/16, Chester 7/18
14	Plainville-Southington Regional Health District	2011	Plainville, Southington, Middlefield 1/19

PRINCIPAL COMMUNITIES IN THE STATE OF CONNECTICUT

<u>Communities</u>	<u>Towns</u>	<u>Communities</u>	<u>Towns</u>	<u>Communities</u>	<u>Towns</u>
Abington	Pomfret	Byram	Greenwich	East Berlin	Berlin
Addison	Glastonbury	Campbell's Mills	Voluntown	East Brooklyn	Brooklyn
Allentown	Plymouth	Campville	Harwinton	East Canaan	North Canaan
Allingtown	West Haven	Canaan	North Canaan	East Cornwall	Cornwall
Almyville	Plainfield	Canaan Valley	North Canaan	Eastford	Eastford
Amenia Union	Sharon	Cannondale	Wilton	East Glastonbury	Glastonbury
Amesville	Salisbury	Canterbury	Canterbury	East Granby	East Granby
Amston	Hebron	Canton	Canton	East Haddam	East Haddam
Andover	Andover	Canton Center	Canton	East Hampton	East Hampton
Ansonia	Ansonia	Centerbrook	Essex	East Hartford	East Hartford
Ashford	Ashford	Centerhill	Barkhamsted	East Hartland	Hartland
Aspetuck	Easton	Centerville	Hamden	East Haven	East Haven
Attawaugan	Killingly	Central Village	Plainfield	East Kent	Kent
Atwoodville	Mansfield	Chaffeeville	Mansfield	East Killingly	Killingly
Augerville	Hamden	Chaplin	Chaplin	East Litchfield	Litchfield
Avon	Avon	Cherry Brook	Canton	East Lyme	East Lyme
Baileyville	Middlefield	Cheshire	Cheshire	East Meriden	Meriden
Bakersville	New Hartford	Chester	Chester	East Morris	Morris
Ball Pond	New Fairfield	Chesterfield	Montville	East Norwalk	Norwalk
Ballouville	Killingly	Chestnut Hill	Columbia	Easton	Easton
Baltic	Sprague	Chestnut Hill	Killingly	East Plymouth	Plymouth
Banksville	Greenwich	Chestnut Hill	Mansfield	East Putnam	Putnam
Bantam	Litchfield	Clark Corner	Hampton	East River	Madison
Barkhamsted	Barkhamsted	Clark Falls	North Stonington	East Thompson	Thompson
Bashan	East Haddam	Clinton	Clinton	East Village	Monroe
Beacon Falls	Beacon Falls	Clintonville	North Haven	East Wallingford	Wallingford
Belltown	Stamford	Cobalt	East Hampton	East Willington	Willington
Berkshire	Newtown	Colchester	Colchester	East Windsor	East Windsor
Berlin	Berlin	Colebrook	Colebrook	East Windsor Hill	South Windsor
Bethany	Bethany	Collinsville	Canton	East Woodstock	Woodstock
Bethel	Bethel	Columbia	Columbia	Edgewood	Bristol
Bethlehem	Bethlehem	Comstock Bridge	Colchester	Ekonk	Sterling
Bill Hill	Lyme	Cornfield Point	Old Saybrook	Ellington	Ellington
Black Hall	Old Lyme	Cornwall	Cornwall	Elliott	Pomfret
Black Point	East Lyme	Cornwall Bridge	Cornwall	Ellithorpe	Stafford
Bloomfield	Bloomfield	Cornwall Center	Cornwall	Ellsworth	Sharon
Blue Hills	Bloomfield	Cornwall Hollow	Cornwall	Elmville	Killingly
Boardman's Bridge	New Milford	Cos Cob	Greenwich	Elmwood	West Hartford
Bolton	Bolton	Coventry	Coventry	Enfield	Enfield
Bolton Notch	Bolton	Cranbury	Norwalk	Essex	Essex
Botsford	Newtown	Crescent Beach	East Lyme	Exeter	Lebanon
Bozrah	Bozrah	Cromwell	Cromwell	Fabyan	Thompson
Bradleyville	Middlebury	Crystal Lake	Ellington	Fairfield	Fairfield
Branchville	Redding	Crystal Lake	Stafford	Fair Haven	New Haven
Branford	Branford	Danbury	Danbury	Falls Village	Canaan
Bridgeport	Bridgeport	Danielson	Killingly	Farmington	Farmington
Bridgewater	Bridgewater	Darien	Darien	Fenwick	Old Saybrook
Bristol	Bristol	Dayville	Killingly	Fitchville	Bozrah
Broadbrook	East Windsor	Deep River	Deep River	Flanders	Kent
Brookfield	Brookfield	Deerfield	Windsor	Flanders Village	East Lyme
Brookfield Center	Brookfield	Derby	Derby	Forestville	Bristol
Brooklyn	Brooklyn	Devon	Milford	Fort Hill	Groton
Brooksvale	Cheshire	Doaneville	Griswold	Foxon	East Haven
Buckingham	Glastonbury	Dobsonville	Vernon	Franklin	Franklin
Buckland	Manchester	Dodgingtown	Newtown	Gales Ferry	Ledyard
Burlington	Burlington	Drakeville	Torrington	Gardner Lake	Bozrah
Burnett Corners	Groton	Durham	Durham	Gaylordsville	New Milford
Burnside	East Hartford	Durham Center	Durham	Georgetown	Wilton
Burrville	Torrington	Eagleville	Mansfield	Georgetown	Weston

<u>Communities</u>	<u>Towns</u>	<u>Communities</u>	<u>Towns</u>	<u>Communities</u>	<u>Towns</u>
Germantown	Danbury	Howard Valley	Hampton	Mianus	Greenwich
Gilead	Hebron	Huntington	Shelton	Middlebury	Middlebury
Gildersleeve	Portland	Huntingtown	Newtown	Middlefield	Middlefield
Gilman	Bozrah	Huntsville	Canaan	Middlefield Center	Middlefield
Glasgo	Griswold	Hydeville	Stafford	Middle Haddam	East Hampton
Glastonbury	Glastonbury	Indian Neck	Branford	Middletown	Middletown
Glenbrook	Stamford	Ivoryton	Essex	Milford	Milford
Glenville	Greenwich	Jewett City	Griswold	Millstone	Waterford
Goodyear	Killingly	Jordon Village	Waterford	Milldale	Southington
Goshen	Goshen	Judd's Bridge	Roxbury	Millington	East Haddam
Goshen Hill	Lebanon	Kensington	Berlin	Mill Plain	Danbury
Granby	Granby	Kent	Kent	Millville	Naugatuck
Graniteville	Waterford	Kent Furnace	Kent	Milton	Litchfield
Grasemere Station	Fairfield	Kenyonville	Woodstock	Minortown	Woodbury
Grassy Plain	Bethel	Killingly	Killingly	Mixville	Cheshire
Greenfield	Fairfield	Killingly Center	Killingly	Mohegan	Montville
Greenfield Hill	Fairfield	Killingworth	Killingworth	Momaugin	East Haven
Green's Farms	Westport	Kittemaug	Montville	Monroe	Monroe
Greenville	Norwich	Knollwood	Old Saybrook	Montwese	North Haven
Greystone	Plymouth	Lakeside	Morris	Monteville	Montville
Greenwich	Greenwich	Lakeville	Salisbury	Moodus	East Haddam
Griswold	Griswold	Laurel Glen	North Stonington	Moosup	Plainfield
Griswoldville	Wethersfield	Laurel Hill	Norwich	Moose Meadow	Willington
Grosvenordale	Thompson	Laysville	Old Lyme	Morningside	Milford
Groton	Groton	Lebanon	Lebanon	Morningside Park	Waterford
Groton Heights	Groton	Ledyard	Ledyard	Morris	Morris
Groton Long Point	Groton	Leesville	East Haddam	Mount Carmel	Hamden
Grove Beach	Westbrook	Leete's Island	Guilford	Mount Hope	Mansfield
Guilford	Guilford	Leonard Bridge	Lebanon	Mystic	Stonington
Gurleyville	Mansfield	Liberty Hill	Lebanon	Mystic	Groton
Haddam	Haddam	Lime Rock	Salisbury	Naugatuck	Naugatuck
Haddam Neck	Haddam	Lisbon	Lisbon	Nepaug	new Hartford
Hadlyme	Lyme	Litchfield	Litchfield	New Britain	New Britain
Hallsville	Willington	Little Haddam	East Haddam	New Canaan	New Canaan
Hamburg	Lyme	Long Hill	Trumbull	Newent	Lisbon
Hamden	Hamden	Long Neck	Darien	New Fairfield	New Fairfield
Hammonasset Point	Madison	Long Ridge	Stamford	Newfield	Middletown
Hampton	Hampton	Long Society	Preston	Newfield	Torrington
Hancock	Plymouth	Lords Point	Stonington	New Hartford	New Hartford
Hanks Hill	Mansfield	Lordship	Stratford	New Haven	New Haven
Hanover	Sprague	Lower City	Canaan	Newington	Newington
Harrisville	Woodstock	Lower Merryall	New Milford	New London	New London
Hartford	Hartford	Lyme	Old Lyme	New Milford	New Milford
Hartland	Hartland	Lyons Plains	Weston	New Preston	Washington
Harwinton	Harwinton	Macedonia	Kent	Newtown	Newtown
Hattertown	Newtown	Madison	Madison	Niantic	East Lyme
Hawleyville	Newtown	Manchester	Manchester	Nichols	Trumbull
Hayden's	Windsor	Manchester Green	Manchester	Nineveh Falls	Killingworth
Hazardville	Enfield	Mansfield	Mansfield	Noank	Groton
Hebron	Hebron	Mansfield Center	Mansfield	Norfolk	Norfolk
Higganum	Haddam	Mansfield Hollow	Mansfield	Noroton	Darien
Highland	Middletown	Marbledale	Washington	Noroton Heights	Darien
Highland Park	Manchester	Marion	Southington	North Ashford	Eastford
High Ridge	Stamford	Marlboro	Marlboro	North Bloomfield	Bloomfield
Highwood	Hamden	Mashapaug	Union	North Branford	North Branford
Hillstown	East Hartford	Massapeag	Montville	North Canaan	North Canaan
Hockanum	East Hartford	Mechanicsville	Thompson	North Canton	Canton
Hopewell	Glastonbury	Mechanicsville	Granby	North Colebrook	Colebrook
Hopeville	Griswold	Melrose	East Windsor	Northfield	Litchfield
Hopeville	Waterbury	Meriden	Meriden	Northford	North Branford
Hop River	Columbia	Merrow	Mansfield	North Cromwell	Cromwell
Hotchkissville	Woodbury	Merwinsville	New Milford	North Franklin	Franklin

<u>Communities</u>	<u>Towns</u>	<u>Communities</u>	<u>Towns</u>	<u>Communities</u>	<u>Towns</u>
North Granby	Granby	Preston	Preston	Southbury	Southbury
North Grosvenordale	Thompson	Preston City	Preston	South Canaan	Canaan
North Guilford	Guilford	Prospect	Prospect	South Chaplin	Chaplin
North Haven	North Haven	Putnam	Putnam	Southford	Southbury
North Kent	Kent	Putnam Heights	Putnam	South Glastonbury	Glastonbury
North Lyme	Lyme	Quadic	Thompson	Southington	Southington
North Madison	Madison	Quaker Farms	Oxford	South Kent	Kent
North Norfolk	Norfolk	Quaker Hill	Waterford	South Killingly	Killingly
North Plains	East Haddam	Quarryville	Bolton	South Lyme	Old Lyme
North Somers	Somers	Quinebaug	Thompson	South Meriden	Meriden
North Stamford	Stamford	Quinnipiac	North Haven	South Norfolk	Norfolk
North Sterling	Sterling	Rainbow	Windsor	South Norwalk	Norwalk
North Stonington	North Stonington	Redding Ridge	Redding	Southport	Fairfield
North Thompsonville	Enfield	Reeds Gap	Durham	South Willington	Willington
Northville	New Milford	Reynolds Bridge	Thomston	South Wilton	Wilton
North Wilton	Wilton	Ridgebury	Ridgefield	South Windham	Windham
North Windham	Windham	Ridgefield	Ridgefield	South Windsor	South Windsor
North Woodbury	Woodbury	River Bank	Stamford	South Woodstock	Woodstock
North Woodstock	Woodstock	Rivercliff	Milford	Sprague	Sprague
Norwalk	Norwalk	Riverside	Greenwich	Springdale	Stamford
Norwich	Norwich	Riverside	Oxford	Spring Glen	Hamden
Norwichtown	Norwich	Riverton	Barkhamsted	Spring Hill	Mansfield
Nut Plains	Guilford	Robertsville	Colebrook	Stafford	Stafford
Oakdale	Montville	Rockfall	Middlefield	Stafford Springs	Stafford
Oakville	Watertown	Rockland	Madison	Staffordville	Stafford
Ocean Beach	New London	Rockville	Vernon	Stamford	Stamford
Occum	Norwich	Rocky Glen	Newtown	Stanwich	Greenwich
Old Greenwich	Greenwich	Rocky Hill	Rocky Hill	Stepney	Monroe
Old Lyme	Old Lyme	Rogers	Killingly	Sterling	Sterling
Old Mystic	Stonington	Romford	Washington	Sterling Hill	Sterling
Old Saybrook	Old Saybrook	Roton Point	Norwalk	Stevenson	Monroe
Oneco	Sterling	Round Hill	Greenwich	Still River	New Milford
Orange	Orange	Rowayton	Norwalk	Stonington	Stonington
Orcuttville	Stafford	Roxbury	Roxbury	Stony Creek	Branford
Ore Hill	Salisbury	Roxbury Falls	Roxbury	Storrs	Mansfield
Oronoke	Middlebury	Roxbury Station	Roxbury	Straitsville	Naugatuck
Oronoque	Stratford	Sachems' Head	Guilford	Stratford	Stratford
Oxford	Oxford	Sadds Mills	East Windsor	Suffield	Suffield
Pachaug	Griswold	Salem	Salem	Taconic	Salisbury
Packerville	Canterbury	Salem Four Corners	Salem	Taftville	Norwich
Park Lane	New Milford	Salisbury	Salisbury	Talcottville	Vernon
Pawcatuck	Stonington	Sandy Hook	Newtown	Tariffville	Simsbury
Pequabuck	Plymouth	Saugatuck	Westport	Terryville	Plymouth
Phoenixville	Eastford	Savin Rock	West Haven	Thamesville	Norwich
Pines Bridge	Beacon Falls	Saybrook Point	Old Saybrook	Thomaston	Thomaston
Pine Meado	New Hartford	Saybrook Manor	Old Saybrook	Thompson	Thompson
Pine Orchard	Branford	Scantic	East Windsor	Thompsonville	Enfield
Pleasure Beach	New London	Scitico	Enfield	Titicus	Ridgefield
Plainfield	Plainfield	Scotland	Scotland	Tokeneke	Darien
Plainville	Plainville	Seymour	Seymour	Tolland	Tolland
Plantville	Southington	Shailerville	Haddam	Tolles	Plymouth
Pleasant Valley	Barkhamsted	Sharon	Sharon	Topstone	Redding
Plymouth	Plymouth	Shelton	Shelton	Torrington	Torrington
Pomfret	Pomfret	Sherman	Sherman	Torrington	Torrington
Pomfret Center	Pomfret	Short Beach	Branford	Totoket	North Branford
Pomfret Landing	Pomfret	Silvermine	Norwalk	Towantic	Oxford
Pomperaug	Woodbury	Simsbury	Simsbury	Tracy	Wallingford
Pond Meadow	Westbrook	Sodom	North Canaan	Trumbull	Trumbull
Ponset	Haddam	Somers	Somers	Turn of River	Stamford
Poquetanuck	Preston	Somersville	Somers	Twin Lakes	Salisbury
Poquonock	Windsor	Sound Beach	Greenwich	Tyler City	Orange
Poquonock Bridge	Groton	Sound View	Old Lyme	Tylerville	Haddam
Portland	Portland	South Britain	Southbury	Uncasville	Montville

Communities

Union
 Union City
 Unionville
 Upper Merryall
 Upper Stepney
 Vernon
 Vernon Center
 Versailles
 Village Hill
 Voluntown
 Wallingford
 Walnut Beach
 Wapping
 Warehouse Point
 Warren
 Warrentville
 Washington
 Washington Depot
 Waterbury
 Waterford
 Watertown
 Waterville
 Wauregan
 Weatogue
 Wellsville
 Wequetequock
 West Ashford
 West Avon
 Westbrook
 Westchester
 West Cornwall
 Westfield
 Westford
 West Goshen
 West Granby
 West Hartford
 West Hartland
 West Haven
 Westminster
 West Mystic
 West Norfolk
 West Norwalk
 Weston
 Westport
 West Redding
 West Simsbury
 West Stafford
 West Stratford
 West Suffield
 West Thompson
 West Torrington
 Westville
 West Willington
 West Woodstock
 Wethersfield
 Whigville
 White Oaks
 Whitneyville
 Willimantic
 Willington
 Wilson

Towns

Union
 Naugatuck
 Farmington
 New Milford
 Monroe
 Vernon
 Vernon
 Sprague
 Stafford
 Voluntown
 Wallingford
 Milford
 South Windsor
 East Windsor
 Warren
 Ashford
 Washington
 Washington
 Waterbury
 Waterford
 Watertown
 Waterbury
 Plainfield
 Simsbury
 New Milford
 Stonington
 Ashford
 Avon
 Westbrook
 Colchester
 Cornwall
 Middletown
 Ashford
 Goshen
 Granby
 West Hartford
 Hartland
 West Haven
 Canterbury
 Groton
 Norfolk
 Norwalk
 Weston
 Westport
 Redding
 Simsbury
 Stafford
 Stratford
 Suffield
 Thompson
 Torrington
 New Haven
 Willington
 Woodstock
 Wethersfield
 Burlington
 Southbury
 Hamden
 Windham
 Willington
 Windsor

Communities

Wilson's Point
 Wilsonville
 Wilton
 Winchester
 Winchester Center
 Windemere
 Windham
 Windsor
 Windsor Locks
 Windsorville
 Winnipauk
 Winsted
 Winthrop
 Wolcott
 Woodbridge
 Woodbury
 Woodmont
 Woodstock
 Woodstock Valley
 Woodville
 Wrightville
 Yalesville
 Yantic
 Zoar Bridge

Towns

Norwalk
 Thompson
 Wilton
 Winchester
 Winchester
 Ellington
 Windham
 Windsor
 Windsor Locks
 East Windsor
 Norwalk
 Winchester
 Deep River
 Wolcott
 Woodbridge
 Woodbury
 Milford
 Woodstock
 Woodstock
 Washington
 Torrington
 Wallingford
 Norwich
 Oxford

State of Connecticut - Local Health Departments and Districts, November 2021

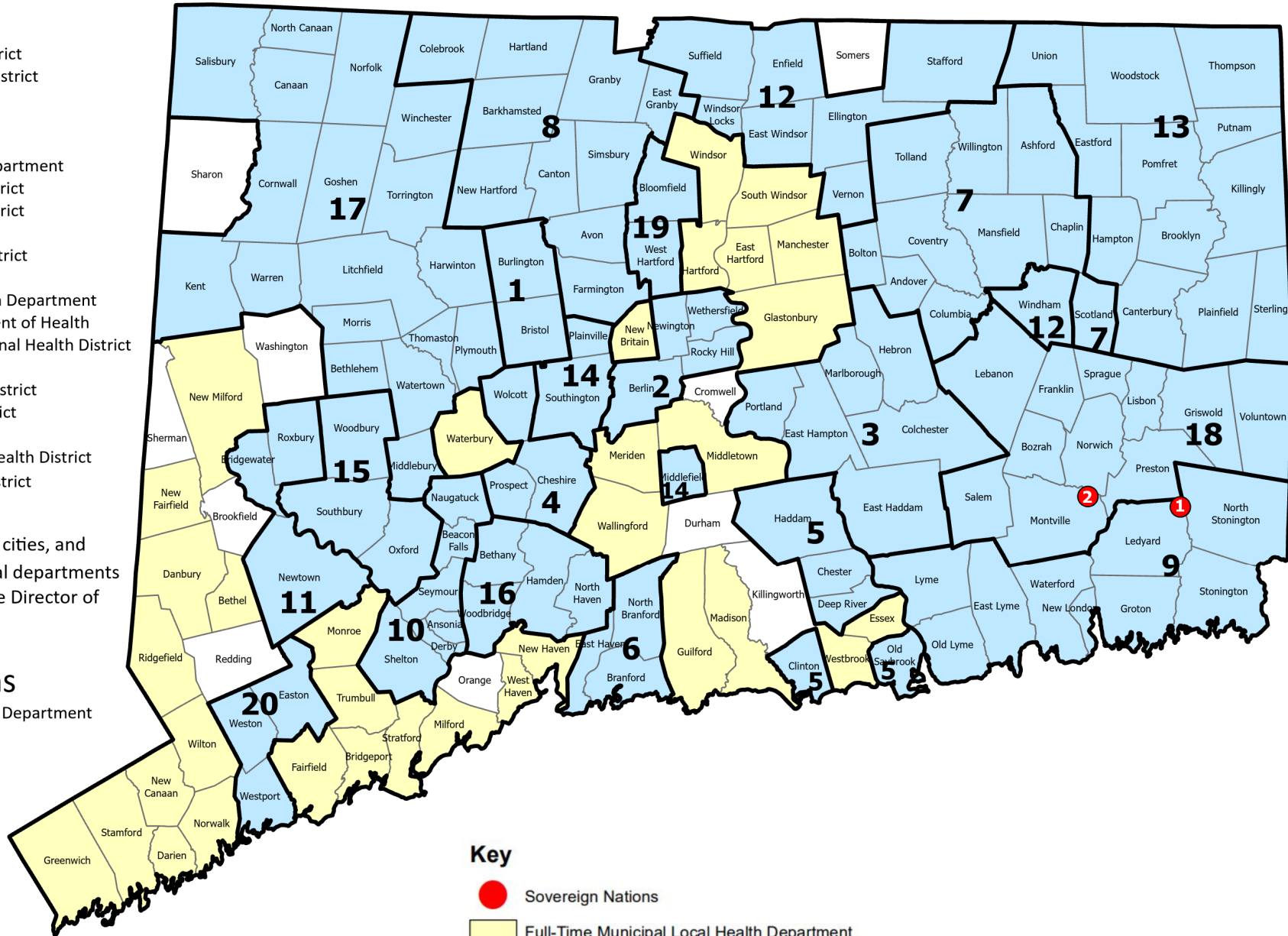
Health Districts*

1. Bristol-Burlington Health District
2. Central Connecticut Health District
3. Chatham Health District
4. Chesprocott Health District
5. CT River Area Health District
6. East Shore District Health Department
7. Eastern Highlands Health District
8. Farmington Valley Health District
9. Ledge Light Health District
10. Naugatuck Valley Health District
11. Newtown Health District
12. North Central District Health Department
13. Northeast District Department of Health
14. Plainville-Southington Regional Health District
15. Pomperaug Health District
16. Quinnipiack Valley Health District
17. Torrington Area Health District
18. Uncas Health District
19. West Hartford-Bloomfield Health District
20. Weston Westport Health District

* Health Districts are towns, cities, and boroughs united to form local departments of health and have a full-time Director of Health

Sovereign Nations

1. Mashantucket Pequot Health Department
2. Mohegan Tribal Health



Key



- Sovereign Nations
- Full-Time Municipal Local Health Department
- Part-Time Municipal Local Health Department
- Health District



Appendix D: Approved Sources

	<u>APPROVED FOR</u> <u>CONSUMER</u> <u>SALES</u>	<u>SPECIAL</u> <u>CONSIDERATIONS</u> <u>FOR CONSUMER</u> <u>SALES</u>	<u>APPROVED</u> <u>FOR</u> <u>FSE SALES</u>	<u>SPECIAL</u> <u>CONSIDERATIONS</u> <u>FOR FSE SALES</u>
RAW MILK	✓	labeling, temp requirements	✗	unable to be used in FSE
RAW MILK CHEESES	✓	must be aged for 60 days, minimum. Proper labeling, DOA license required. Samples ok	✓	must be aged for 60 days, minimum. Proper labeling, DOA license required. Samples ok
LARGE WHEEL HARD CHEESE	✓	product stored at proper temperature once cut. Temp control samples	✓	product stored at proper temperature once cut. Temp control samples
HONEY	✓	source approved by DCP	✓	must be source approved by DCP
JAMS/JELLIES/PRESERVES	✓	exempt from inspection and regulation. labeling requirements apply	✗	must be commercial source
EGGS	✓	labeling, temp requirements	✗	commercial source, inspected, graded
BAKERY PRODUCTS	✓	commercial kitchen needed, license	✓	licensed, inspected by DCP, LHD
SALSA	✓	licensed, inspected by DCP, LHD commercial kitchen required	✓	licensed, inspected by DCP, LHD commercial kitchen required
PICKLES	✓	licensed, inspected by DCP, LHD commercial kitchen required	✓	licensed, inspected by DCP, LHD commercial kitchen required
MEATS	✓	USDA stamped, inspected, slaughter & packaged under USDA inspection	✓	USDA stamped, inspected, slaughter & packaged under USDA inspection
SHELLFISH see also 19-13-B42 (n) language	✓	Must be properly licensed by DOA Bureau of Aquaculture	✓	tags avail., must be licensed by DOA Bureau of Aquaculture
MAPLE SYRUP	✓	exempt from inspection regulation, labeling requirements apply	✗ ✓	Must be commercial source, inspected Can be used if source acceptable to DCP

RAW, FRESH PRODUCE	✓	no special considerations	✓	Must ask for receipt indicating source, date of purchase, farm/FSE name
SEAFOOD (NOT SHELLFISH)	✓	proper licenses from DEEP, temperature controlled, commercial sources	✓	proper license from DEEP, temperature controlled, commercial sources
DOG BISCUITS	✓	must be permitted by DoAg Agriculture Commodities. Approved source issues, crude analysis, etc	✗	not for human consumption
YOGURT FROM FARM MILK (made in CT from CT milk)	✓	requires license from DoAg	✓	can be used if licensed and inspected by DoAg
JERKY	✓	exempted from USDA inspection, must use USDA meats, proper labeling if packaged, commercial facility. Wholesaling requires inspection by USDA.	✗	not approved for FSE, based on lack of inspection and regulation by enforcement agency
CUSTOM SLAUGHTERED POULTRY	✓	customer can purchase live bird and have farmer slaughter for later pickup	✗	not approved for FSE, based on lack of inspection and regulation
VEGETABLE/MEAT BREADS	✓	temperature controlled, commercial facility or licensed bakery, inspection	✓	temperature controlled, commercial facility or licensed bakery, inspection

 Ok for use
 Not approved for use