



CHAPTER 1 GENERAL PROVISIONS

SECTION 1.1 DEFINITIONS

“**Environmental Health Specialist**” means an individual authorized by the Director of Health to conduct inspections of the Operations licensed by the Health District or applying for license from the Health District, and other supportive inspections for state and municipal agencies. This may include, but is not limited to, a **Supervising Sanitarian**, Registered Sanitarian (2), an Environmental Health Inspector, a Certified Food Inspector, a Lead Inspector Risk Assessor and a certified Septic Inspector.

SECTION 1.2 EMERGENCY POWERS

No changes.

SECTION 1.3 SEVERABILITY

No changes.

SECTION 1.4 UNCONSTITUTIONALITY CLAUSE

No changes.

SECTION 1.5 SUPPLEMENTARY PROVISIONS

No changes.

SECTION 1.6 CONFLICT OF REGULATIONS

No changes.

SECTION 1.7 FEES

No changes.

SECTION 1.8 REQUIREMENT FOR LICENSE TO OPERATE

No changes.

SECTION 1.9 APPLICATION AND ISSUANCE OF LICENSE

No changes.

SECTION 1.10 INSPECTIONS / RIGHT OF ENTRY

No changes.

SECTION 1.11 NON TRANSFERABLE LICENSE

No changes.

SECTION 1.12 SUSPENSION OF LICENSE

No changes.

SECTION 1.13 REVOCATION OF LICENSE

No changes.

SECTION 1.14 HEARING PROCESS

No changes.

SECTION 1.15 APPEALS TO THE COMMISSIONER OF HEALTH

No changes.

SECTION 1.16 FINES AND PENALTIES

No changes.

SECTION 1.18 SERVICE OF NOTICE

No changes.

SECTION 1.19 REINSTATEMENT OF LICENSE

No changes.

SECTION 1.20 REFERRAL TO OTHER REGULATORY AGENCIES

No changes.

CHAPTER 2 FOOD ESTABLISHMENTS

SECTION 2.1 DEFINITIONS

If not defined in Section 1 or below, terms are defined in the Connecticut Public Health Code Section [19a-36h-1 through 19a-36h-7](#).

“Certified Food Protection Manager”, formerly known as a “Qualified Food Operator”, means a food operator employed in a supervisory position with the authority to direct and control food preparation and service, who has demonstrated knowledge of safe food handling techniques and holds a valid certificate from one of the recognized training organizations as listed in the Connecticut Public Health Code. A Certified Food Protection Manager is required in those food establishments designated as either a Class II, III or IV as defined in the FDA Model Food Code. [\(Removed 30-hour full time portion of definition to sync with state definition of CFPM\)](#)

“FDA Model Food Code” means the food code administered under section 19a-36h.

“Food Establishment” means an Operation 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 includes but is not limited to grocery stores, restaurants, hotels, taverns, bars, healthcare facilities, schools, camps, industrial feeding establishments, commissaries, catering establishments, **breweries** or any eating place, whether fixed or mobile. The term does not include a kitchen in a private home where food is prepared or served and not offered for sale. The term does not include a bed-and-breakfast operation that prepares and offers food to the guests if such operation is owner occupied and has a total building occupant load of not more than 16 persons including the owner and occupants, has no provisions for cooking or warming food in the guest rooms, and breakfast is the only meal offered. A placard must be posted at the registration area which reads “the kitchen in this establishment is exempt from inspection and licensing under the Connecticut Public Health Code”.

“Good Retail Practices (GRP's)” means the preventive measures that include practices and procedures to effectively control the introduction of pathogens, chemicals, and physical objects into food, that are prerequisites to instituting a HACCP or Risk Control Plan and are not addressed by the FDA Food Code interventions or risk factors.

“Hazard Analysis Critical Control Points (HACCP)” is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

“Risk Factor” means the improper employee behaviors or improper practices or procedures in retail food and food service establishments stated below which are most frequently identified by epidemiological investigation as contributing to foodborne illness or injury:

1. improper holding temperature;
2. inadequate cooking;
3. contaminated equipment;
4. food from unsafe source; and
5. poor personal hygiene

“Schedule of Repair” means a written plan submitted by a food facility to the Director of Health or Environmental Health Specialist for approval to address the repair or replacement of deficient equipment in the establishment identified during routine inspections in a timely manner. Such a plan shall be approved or denied by the Director of Health of Environmental Health Specialist with or without conditions within 5 business days of submission.

SECTION 2.2 SPECIFIC REQUIREMENTS FOR FOOD ESTABLISHMENTS AND FOOD VENDORS

- D. If the Director of Health or Environmental Health Specialist finds unsanitary conditions in the operation of a Food Establishment which in his/her judgment constitute a substantial

hazard to public health, he/she shall immediately notify the permit holder or operator in writing, citing such conditions and specifying the corrective action to be taken and the time period within which such action shall be taken. If deemed necessary, he/she will order immediate correction. Subsequent reinspections to determine compliance will be performed according to the Food Service SOP and reinspection fees may be charged.

SECTION 2.3 SUBMISSION OF PLANS FOR FOOD ESTABLISHMENTS

Whenever a Food Establishment is sold, constructed, or remodeled; when any equipment added or changed, the floor plan is changed; or whenever an existing structure is converted to use as a food establishment, a plan review must be conducted. Properly prepared plans, a plan review application, and specifications for the public health related aspects of such construction, remodeling, change or conversion shall be submitted to the Director of Health or Certified Food Inspector for review and approval before construction, remodeling, change, or conversion is begun. The plans and specifications shall include, but not be limited to, the menu, the proposed layout drawn to scale at an easily readable size such as ¼ inch per foot or larger, arrangement of work and storage areas, construction materials and the type and model of proposed equipment and facilities, which must be National Sanitation Foundation (NSF) approved or its equal. The Director of Health or Certified Food Inspector shall approve the plans and specifications, in writing, if they meet the requirements of this Chapter, the Connecticut Public Health Code and other applicable codes, regulations or statutes. No Food Establishment shall be constructed, remodeled or converted except in accordance with plans and specifications approved by the Director of Health or Certified Food Inspector.

SECTION 2.4 FOOD EXAMINATIONS/HOLD ORDERS/CONDEMNATION

No changes.

SECTION 2.5 FOOD FROM ESTABLISHMENTS OUTSIDE THE DISTRICT

No changes.

SECTION 2.6 CATERERS

All Caterers shall operate in accordance with the Connecticut Public Health Code Section 19a-36h-1 through 19a-36h-7 and this Code. All Catering Food Services shall have a licensed Base of Operations in which they prepare food for service. The preparation kitchen must meet the requirements of the Connecticut Public Health Code.

SECTION 2.7 MOBILE FOOD VENDORS

All Mobile Food Vendors shall operate in accordance with the Connecticut Public Health Code Section 19a-36h-1 through 19a-36h-7 and this code.

SECTION 2.8 FAILED INSPECTIONS AND REINSPECTIONS

All food service operations shall pass preoperational inspections and routine inspections in accordance with the Connecticut Public Health Code Section 19a-36h-1 through 19a-36h-7 and this code. Risk factor and good retail practice violations shall be evaluated during re-inspections according to the Foodservice SOP.

CHAPTER 3 PUBLIC SWIMMING POOLS

SECTION 3.1 DEFINITIONS

No changes.

SECTION 3.2 APPLICATION AND ISSUANCE OF LICENSE

No changes.

SECTION 3.3 POOL SUPERVISORY PERSON

No changes.

SECTION 3.4 DISINFECTION AND TESTING OF PUBLIC POOL WATER

No changes.

SECTION 3.5 PUBLIC POOL RECORDKEEPING

No changes.

SECTION 3.6 PUBLIC POOL EQUIPMENT

No changes.

SECTION 3.7 FOOD, DRINK AND ANIMALS PROHIBITED

No changes.

CHAPTER 4 ROOMING UNITS

SECTION 4.1 DEFINITIONS

No changes.

SECTION 4.2 APPLICABILITY AND LICENSE REQUIRED

No changes.

SECTION 4.3 STANDARDS FOR ROOMING UNITS

G. Bedbug covers shall be provided for mattresses and box springs. (Removed “part of a bed bug management plan.”)

SECTION 4.4 STANDARDS FOR ALL ROOMING UNIT PREMISES

No changes.

SECTION 4.5 ROOMING UNIT STRUCTURAL STANDARDS

No changes.

SECTION 4.6 ROOMING UNIT ELECTRICAL STANDARDS

No changes.

SECTION 4.7 TENANT RESPONSIBILITIES

No changes.

CHAPTER 5 SALONS

SECTION 5.1 DEFINITIONS

“**Esthetics**” means services related to skin care treatments, (A) including, but not limited to, cleansing, toning, stimulating, exfoliating or performing any similar procedure on the human body while using cosmetic preparations, hands, devices, apparatus or appliances to enhance or improve the appearance of the skin; makeup application; beautifying lashes and brows; or removing unwanted hair using manual and mechanical means **excluding threading**, and (B) excluding the use of a prescriptive laser device; the performance of a cosmetic medical procedure, as defined in section 19a-903c of the general statutes; any practice, activity or treatment that constitutes the practice of medicine; makeup application at a rented kiosk located in a shopping center or the practice of hairdressing and cosmetology by a hairdresser and cosmetician licensed pursuant to the CGS Chapter 387 that is within such licensee’s scope of practice.

Salon” means any shop, store, day spa or other commercial Operation at which the practice of Barbering, Hairdressing and Cosmetology, or the services of a Nail Technician, **Esthetician**, **Eyelash Technician** or any combination thereof, is offered and provided.

SECTION 5.2 LICENSE REQUIRED AND APPLICATION FOR PLAN APPROVAL

Any Owner or Operator of a Barbershop, Hairdressing Cosmetology Salon, and/or **Nail Salon** within the Health District shall possess a valid License. No Barbershop, Hairdressing, Cosmetology Salon and/or **Nail Salon** having a permanent location shall be relocated, constructed, remodeled or extensively altered, nor shall a structure be converted to use as a salon except in accordance with plans and specifications approved by the Health District. A plan review application and fee for new or renovated salons shall be submitted per this Code.

- A. A plan review application and layout design plan must be submitted to the Health District for review and approval at least ten (10) working days prior to the start of construction, remodeling or conversion of any space for a Salon Operation. The plans and specifications shall include, but not be limited to, the proposed layout, arrangement of work and storage areas, construction materials and the type and model of proposed equipment and facilities. Such application shall include, but not be limited to, the name and address of the Owner and Operator of the Salon (License Holder), the type and location of the Salon and the signature of each Owner or Operator.
- a. The floor plan for a change of use or new building requires an architectural floor plan with the scale of ¼” per 1’. The floor plan for a change of owner at an existing and previously approved establishment may be hand-drawn to scale.

SECTION 5.3 APPLICATION AND ISSUANCE OF LICENSE

- A. No License shall be granted to any individual as the License Holder of a Barbershop, Hairdressing/Cosmetology Salon, and/or **Nail Salon** unless such person has been licensed as a barber or hairdresser/cosmetician for not less than two (2) full years.
- B. All Nail Technicians, **Estheticians**, and **Eyelash Technicians** shall have and display an appropriate current license from the State of Connecticut pursuant to Public Act 2019-117 Sections 191 through 195 inclusive and sections 197 through 199 and 203. The salon shall keep a copy of the license for each employee performing services that require a Connecticut license on site.

SECTION 5.4 SUBMISSION OF PLANS

No changes.

SECTION 5.5 SALON EQUIPMENT AND FACILITIES

C. Salon Plumbing Fixtures

- 4) A separate and designated utility sink shall be provided for utensil and equipment cleaning **if the equipment required to support the services offered dictate the need**. Establishments in operation prior to the enactment of this ordinance may submit written requests for an exemption from this requirement based on physical constraints of the establishment.
- 6) A mop sink is required for the discharge of cleaning water **if a traditional mop and bucket are used to disinfect the floors**. **Other means of floor disinfection may be used upon the approval of Director of Health or Environmental Health Specialist**. Establishments in operation prior to the enactment of this ordinance may submit written requests for an exemption from this requirement based on physical constraints of the establishment.

D. Floors

Floors in hair cutting, manicure and pedicure areas shall be nonporous and of such construction as to be easily cleaned. Floors where tinting or shampooing is performed, or where chemicals

for bleaching hair are used, shall have hard and washable surfaces. Floors shall be kept clean **with a disinfectant product/solution** and be in good repair. If carpeting or similar material is used for floor covering in waiting areas, it shall be of a light color with a single loop pile of not more than one-fourth (1/4) inch in height. Such floor covering shall be kept clean by vacuuming and shampooing as necessary to keep the floor clean.

E. Walls

Walls shall be constructed **with non-absorbent materials behind sinks, urinals, toilets, and shampoo bowls** so as to be easily cleanable and shall be kept in good repair.

F. Lighting

Lighting fixtures shall be in sufficient number, properly placed so as to provide adequate illumination, **and be shatterproof.**

SECTION 5.6 SALON MAINTENANCE AND OPERATION

L. Foods and Beverages

Foods and beverages shall not be prepared, stored or sold in the licensed premises, except with a valid Food Establishment License from the Health District. Coffee and tea may be prepared and kept for the convenience of employees and patrons, but no charge is to be made to patrons who are served. **If alcoholic beverages are served in a similar fashion, local Planning and Zoning regulations must be satisfied in the town of operation.** Food and beverages may, however, be brought into the licensed premises for immediate consumption. Single-use, disposable cups, glasses, plates and utensils shall be used. If the License Holder wishes to use reusable items to serve customers, the salon must have facilities to wash, rinse and sanitize the reusable items and must obtain permission from the Director of Health to do so.

SECTION 5.7 HYGIENE OF SALON PERSONNEL

No changes.

SECTION 5.8 SMOKING PROHIBITED

No changes.

SECTION 5.9 PROPER ATTIRE

No changes.

SECTION 5.10 RECOMMENDED SANITIZERS

D. UV equipment does not sanitize, sterilize, or disinfect and shall never be used as a primary method for these processes.

CHAPTER 6 WATER SUPPLY WELLS

SECTION 6.1 DEFINITIONS

No changes.

SECTION 6.2 WATER SUPPLY WELL REQUIREMENTS FOR PERMITS

No changes.

SECTION 6.3 WELL COMPLETION REPORT

No changes.

SECTION 6.4 DRINKING WATER WELL TESTING AND CONDITIONS FOR APPROVAL FOR USE

No changes.

SECTION 6.5 CONDITIONS OF APPROVAL FOR DRINKING WATER NOT MEETING THE ESTABLISHED WATER QUALITY STANDARDS

No changes.

CHAPTER 7 ON SITE SUBSURFACE SEWAGE DISPOSAL SYSTEMS

SECTION 7.1 DEFINITIONS

No changes.

SECTION 7.2 MINIMUM REQUIREMENTS FOR SITE TESTING AND PLAN DESIGN FOR NEW LOTS

No changes.

SECTION 7.3 ALTERATIONS AND REPAIRS TO SEPTIC SYSTEMS

No changes.