

## **Requirements of Processed/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 or not 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.

Processed/packaged food products include but are not limited to:

- Bakery products
- Juice and other beverages packaged in bottles/jars
- Maple syrup and foods made with maple syrup
- Popcorn and kettle corn
- Candy, toffee and/or fudge
- Trail mix and nuts
- Pickles and relishes
- Jams and jellies
- Meat
- Seafood
- Cut produce
- Salsa, dips and dressings

### **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.

- Baked goods (i.e. pies, breads, cookies, etc.) require a Connecticut Bakery License. **See also Chapters 11 and 12 concerning Food Safety and Food Service**
- Apple Cider requires a Connecticut Apple Juice/Cider Registration. **See also Chapter 22 concerning Cider.**
- Beverages (i.e. juice drinks, lemonade or bottled water) require a Connecticut Non-Alcoholic Beverage License. **See also Chapters 11 and 12 concerning Food Safety and Food Service**

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- Frozen Desserts (i.e. ice cream, frozen yogurt, etc.) require a Connecticut License to Manufacture Frozen Desserts for Retail/Wholesale. **See also Chapter 17 concerning Dairy and Frozen Desserts.**

### **Manufacturing and labeling of processed foods**

All 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.

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 45°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:  
<http://www.cfsan.fda.gov/~dms/2lg-toc.html>

For ingredient labeling guidance including information on allergen labeling requirements, visit:

<http://www.cfsan.fda.gov/~dms/2lg-6.html#label>

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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  
Frank Greene, Division Director  
(860) 713-6160  
(860) 713-7237 Fax  
Frank.Greene@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  
Room 165, 165 Capitol Avenue  
Hartford, CT 06106

### **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*)

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