

QUALIFIED FOOD OPERATOR

Connecticut Public Health Code Sections 19-13B-42(S)(4), B48(j)(3), B49(t)(3)

Each person owning, operating or managing any food service establishment, itinerant food vending establishment, or food catering establishment designated either as a 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. Qualified Food Operator is a food operator employed in a full-time position who has demonstrated knowledge of safe food handling techniques. [Full-time position means 30 hours per week or the number of hours per week the food establishment is open for business, whichever is less.] Supervisory position means that position of a person who directs and inspects the performance of food service workers.

The following offerings are intended for food workers seeking to fulfill the Qualified Food Operator requirement for Class III & IV food service establishments. Currently there are only three exams that have been approved by the Department of Public Health to meet the QFO requirement, but these exams are offered by a number of consultants/ organizations. The schedule of exam offerings is not intended to be all-inclusive, as there may be other exam schedules that we have not received. Individuals interested in a QFO exam should inquire as to which exam is used to ensure it is one of the 3 approved exams. It may be helpful to call your local health department as many offer the approved exams and training themselves. If you would like to have information about your exam offering posted, contact the Food Protection Program at 860-509-7297.

CONNECTICUT APPROVED EXAMS

- **Prometric exam** (formerly Thomson Prometric, Experior, National Assessment Institute, Chauncey, & Educational Testing Service) exam is available as bilingual in English, Spanish, Korean, Chinese (Traditional), Vietnamese. <http://www.prometric.com/foodsafety/default.htm> Approved exam is “Certified Professional Food Manager”
- **National Registry of Food Safety Professionals/Environmental Health Testing** (exams are bilingual English, Spanish, modern Chinese, traditional Chinese, Vietnamese, Korean, Arabic, Japanese) (textbook: English, Spanish) 1-800-446-0257 www.nrfsp.com
- **ServSafe exam** (Educational Foundation of National Restaurant Association) 800-765-2122, ext. 6703 <http://www.servsafe.com> On-line training is available. Exam is available as bilingual in English, Spanish, Chinese, Korean, French Canadian, Japanese, and Large Print.

Sponsored Classes and Exams 2015

Sponsor	Phone	Location	Dates	Exam Information
American Food Safety Institute www.americanfoodsafety.com	800-723-3873	Waterbury- Hampton Inn	3/16/15	National Registry of Food Safety Professionals 9:00am - 5:00pm (ServSafe available) West Haven Location 10:00am – 5:00pm
American Food Safety Institute www.americanfoodsafety.com	800-723-3873	West Haven- Best Western	2/8/15- Spanish	
American Food Safety Institute www.americanfoodsafety.com	800-723-3873	Stratford- Quality Suites Hotel	3/17/15	
American Food Safety Institute www.americanfoodsafety.com	800-723-3873	Stamford- Sheraton Hotel	2/09/15	
CT Restaurant Association www.ctrestaurant.org	860-278-8008	Hamden- Eli’s on Whitney	3/16/15 4/13/14 6/22/15	ServSafe Exam (Tests may be taken in English, Spanish, Chinese or Korean upon request.) 8:00 am – 5:00 pm
CT Restaurant Association www.ctrestaurant.org	860-278-8008	Rocky Hill- Sysco Center	3/2/15 4/6/15 5/4/15 6/1/15	
CT Restaurant Association www.ctrestaurant.org	860-278-8008	Norwalk- Norwalk CC	2/23/15 4/27/15 5/18/15 6/29/15	
CT Restaurant Association www.ctrestaurant.org	860-278-8008	Vernon- Wood n’ Tap	2/9/15 4/20/15	
CT Restaurant Association www.ctrestaurant.org	860-278-8008	Groton- Ella T Grasso Tech	3/9/15 6/8/15	
CT Restaurant Association www.ctrestaurant.org	860-278-8008	Waterbury- Carmen Anthony’s	3/23/15 6/15/15	
CT Restaurant Association www.ctrestaurant.org	860-278-8008	TBD	3/30/15 5/11/15	
Food Safety Consulting Instructor:Robert Guerrero foodsafetyconsulting@hotmail.com	203-275-6878	Watertown- The Grand Oak Villa	2/16/15 4/3/15 5/18/15 6/22/15 7/3/15 8/24/15 9/7/15 10/12/15 11/11/15	Private courses and exams are offered at personal locations if requested. 9:00-3:00p.m.
Integrated Food Service Consulting Corp. www.fnasafety.com Instructor: Michael Pozit	888-510-0404	Danbury, CT	3/31/15 5/27/15	ServSafe Exam Pre-registration suggested 8:00 a.m-6:00 pm

Sponsored Classes and Exams 2015

Sponsor	Phone	Location	Dates			Exam Information
Integrated Food Service Consulting Corp. www.fnasafety.com	888-510-0404	Norwalk, CT	2/25/15	4/21/15	6/8/15	ServSafe Exam Pre-registration suggested 8:00 a.m-6:00 pm
Integrated Food Service Consulting Corp. www.fnasafety.com	888-510-0404	Shelton, CT	3/9/15	5/13/15		
Integrated Food Service Consulting Corp. www.fnasafety.com	888-510-0404	Windsor Locks, CT	2/9/15	6/25/15		
Integrated Food Service Consulting Corp. www.fnasafety.com	888-510-0404	Springfield, Massachusetts	4/13/15			
Integrated Food Service Consulting Corp. www.fnasafety.com	888-510-0404	White Plains, New York	English 2/16/15 3/23/15 4/13/15 5/18/15 6/15/15	Spanish 2/26/15 9am- 5pm	Chinese 2/12/14 4/2/15 6/4/15	
KLR Environmental Consultants, LLC klrenvironmental@gmail.com	203-823-8861	American Legion Post 76, North Haven	2/16/15 10/12/15	4/3/15 11/11/15	6/15/15	National Registry of Food Safety Professionals 8am-4pm
Ledge Light Health District http://ledgelighthd.org/QFO2015.pdf	860-448-8442	216 Broad Street New London, CT	3/9/15 9/14/15	5/11/15 11/9/15	6/8/15	Pre-registration is required. All classes are 9 a.m. to 5 p.m.
The Petersen Group LLC Instructor: Rick Petersen	203-595-6590 203-570-3735	Will travel to client's location – teach class/administer exam				ServSafe
FRESH Training Instructor: Judy Wrenn	203-881-9304	Will teach throughout CT				ServSafe, Prometric, National Registry of Food Safety Professionals
Health Education & Consulting Instructor: Ed Briggs	203-775-2924 203-858-7847					National Registry of Food Safety Professionals

Additional Course Sponsors

Bridgeport Innovation Center Instructor: Cedric Grech http://www.hcc.commnet.edu/ce/pro/certs/certProgram.asp?cert_id=HOS_qfo&cat_ID=CertHOS	800-723-3873	(includes audio tapes & language interpreter as necessary)	National Registry of Food Safety Professionals, ServSafe
Certificate Plus LLC Instructor: Thomas DeLeo certificatesplus@gmail.com	860-209-7454	Will travel to client's location: Individual classes or group classes- teaches class/administers exam	ServSafe
Housatonic Community College, Bridgeport CT Instructor: Cedric Grech http://www.hcc.commnet.edu/ce/pro/certs/certProgram.asp?cert_id=HOS_qfo&cat_ID=CertHOS	203-332-5057	Continuing Education Course, offered periodically Registration form on HCC website (pdf)	"ServSafe Food Safety Training Course" Non-credit Continuing Education.
Catherine A. Lewis catherin-lewis@sbcglobal.net	860-647-7933	CT/MA/RI	ServSafe
William A. Tribelli www.tribelliconsulting.com	401-275-5004	Will travel to client's location – teach class/administer exam	ServSafe

Testing Centers, if course is not taken in person

Prometric Testing Center www.prometric.com	There are Prometric Test Centers in Glastonbury, Hamden, Norwalk, East Longmeadow MA, and Warwick RI		Exam type: Prometric Environmental Health & Safety Testing. Exam is Certified Professional Food Manager. Exam date must be scheduled in advance.
Professional Server Certification Corporation www.onlinefoodsafetyclass.com	866-378-0203 605-427-2911	Online Training	Food safety training for food managers is online. Student may take exam at any Prometric center www.prometric.com
TAP Series Food Safety Mgr. Cert. Training www.tapseries.com	888-826-5222	Online Training	Exams are scheduled with the provider by appointment.
National Environmental Health Assoc. (NEHA) www.nehatraining.org www.learn2serve.com	800-442-1149	Online self-study course	Preparation for approved exams Take exam at Prometric Testing Center

RESPONSIBILITIES OF QUALIFIED FOOD OPERATORS

Connecticut Public Health Code Sections 19-13B-42(S)(4), B48(j)(3), B49(t)(3)

The qualified food operator is responsible for operating the food service establishment, itinerant food vending establishment, and catering establishment in compliance with all the provisions of section 19-13-B42, B48, and B49 of the Regulations of Connecticut State Agencies. The qualified food operator of each foodservice establishment, itinerant food vending establishment, and catering establishment is responsible for ensuring training of food preparation personnel. 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 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.

QUALIFIED FOOD OPERATOR NOT PRESENT

Connecticut Public Health Code Sections 19-13B-42(S)(8)(B), B48(j)(7)(B), AND B49(t)(7)(B)

The owner/operator of the food service establishment, itinerant food vending establishment, and catering 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 their inspection report.

REPLACEMENT OF QUALIFIED FOOD OPERATOR

Connecticut Public Health Code Sections 19-13B-42(s)(7), B48(j)(6), B49(t)(6)

Whenever the qualified food operator terminates employment, is terminated or is transferred, the person owning, operating or managing the food service establishment, itinerant food vending establishment, and catering 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.