



TOWN OF RIDGEFIELD

Health Department

Sec. 7-14 Foodservice Establishment Ordinance

(a) **Definitions** as used in this section.

Foodservice Establishment means any fixed or mobile operation in which food or beverage is sold, processed, prepared, served, provided or dispensed in any manner to the public. This term shall include but not be limited to restaurants, temporary food establishments, retail food stores, caterers and itinerant vendors. The term does not include private homes where food is prepared for individual family consumption and not offered for sale or owner-occupied bed and breakfasts serving only breakfasts, with no provision for cooking or reheating in the guestrooms. This ordinance shall specifically exempt non-potentially hazardous foods sold during non-profit fundraising drives and church bake sales.

Temporary Foodservice Establishment means a foodservice 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.

Grease Interceptor – A water-tight, two-compartment septic tank used to intercept and prevent the passage of grease waste into the sanitary sewer system and is used to denote a receptacle sited outside of the grease-generating establishment. Its size is 1,000 gallons or greater.

Grease Trap – A device primarily used in the foodservice industry for removal of oils, greases and food solids from a process waste stream and placed in the waste drain line within the foodservice establishment, immediately following a sink or wash basin.

(b) **License Required** – No person shall open or operate any foodservice establishment within the Town of Ridgefield who does not possess a valid license issued to him/her annually by the Director of Health. Only a person who complies with the requirements of these regulations and the Public Health Code of the State of Connecticut shall be entitled to receive or retain such a license.

(c) **Issuance of Licenses**

- (1) Any person desiring to operate or maintain a foodservice establishment shall make written application to the Department of Health, Town of Ridgefield, for a license on forms provided by the Director of Health.

(2) Prior to approval for issuance of a license, the Director of Health or his authorized agent, who shall be certified for foodservice establishment inspection by the Commissioner of Health, shall inspect the establishment to ensure the compliance with the provisions of these regulations and the Public Health Code of the State of Connecticut has been achieved.

(3) The fee for a license to operate or maintain a foodservice establishment shall be one hundred dollars (\$100.00) per year. The fee to operate a temporary foodservice establishment shall be fifty dollars (\$50.00) per event. A fee of one hundred dollars (\$100.00) shall be charged for any reinspections required during the year and shall be paid to the Department of Health within 48 hours. The Department of Health, Town of Ridgefield, is hereby authorized to waive any fees for non-profit organizations of the Town of Ridgefield. The Board of Selectmen is empowered to increase and/or adjust any fees.

(4) Each foodservice establishment possessing a valid license signed by the Director of Health or his authorized agent shall display such license in a prominent place readily visible to the public.

(d) Expiration of Licenses

All licenses to operate or maintain a foodservice establishment shall expire on the last day of December of each year. Failure to submit completed application for renewal by this date shall result in the immediate closure of the foodservice establishment and a one hundred (\$100.00) late fee being charged. Foodservice establishment licenses are not transferable from one owner to another.

Temporary foodservice licenses shall not be valid for more than a fourteen-day period.

(e) Public Health Code Adopted

All relevant sections of the Public Health Code of the State of Connecticut in their entirety, and as may be amended from time to time, are hereby made a part of the foodservice establishment ordinance of the Town of Ridgefield.

(f) Submission of plans

Whenever a foodservice establishment is to be constructed or remodeled, or whenever an existing structure is to be altered for use as a restaurant, properly prepared plans and specifications for such construction, remodeling or alteration shall be submitted to the Director of Health or his authorized agent for review and approval before such construction, remodeling or alteration is begun. All foodservice equipment shall be NSF approved or equal. No foodservice establishment shall be constructed, remodeled, or altered except in accordance with plans and specifications approved by the Director of Health or his authorized agent; and no license shall be issued without said approval. The fee for a plan review shall be one hundred dollars (\$100.00). Plans for a temporary foodservice event shall be submitted a minimum of two weeks prior to the event. No fee will be charged for review of temporary foodservice plans.

(g) Grease Management

(1) All new foodservice establishments having dishwashers or which, in the opinion of the Health Department, will produce significant amounts of grease shall be required to install an external two-compartment grease interceptor to be sized by the Health Department. The grease interceptor shall be H-20 loaded and have steel manhole covers extended to grade. In no case shall an external grease interceptor be less than one thousand (1,000) gallons in capacity. These interceptors shall be pumped and cleaned no less than four (4) times a year, unless the Health Department determines a more frequent scheduling is needed. A maintenance contract shall be signed with a grease-pumping contractor prior to obtaining or renewing a foodservice license from the Health Department. Copies of all receipts for cleaning and pumping of these grease interceptors must be submitted to the Health Department within forty-eight (48) hours. A sample vault shall be provided on the discharge side of the grease interceptor with access to grade.

(2) All other new foodservice establishments must install a standard interior grease trap or self-cleaning grease trap. The size and type shall be determined in accordance with the Health Department's design guidelines. Those establishments having self-cleaning grease traps shall provide copies of a service agreement prior to obtaining or renewing a foodservice license. Tools necessary for opening and cleaning the interior grease traps shall be kept on the premises at all times.

(3) No chemical, enzyme, or bacterial agent shall be added to a grease trap or interceptor, which will cause the release of grease into a septic system or sewer line. No garbage grinders or food pulpers shall discharge to a grease trap or interceptor.

(4) Any existing foodservice establishment not having grease pre-treatment found to be discharging grease to the sanitary sewer or causing a nuisance condition shall be ordered by the Health Department to install pre-treatment.

(5) Any existing foodservice establishment with pre-treatment found to be causing clogged lines down gradient, discharging more than 100 mg/l grease to the sanitary sewer, or exceeding more than 25% of the operating capacity of the trap or interceptor with floating grease or settled solids shall be in violation of this ordinance.

(6) The Health Department shall have right of entry to the establishment for the purpose of determining compliance with the provisions of this ordinance.

(7) For foodservice establishments requiring outdoor grease rendering receptacles, said receptacles shall be located in an area approved by the Health Department. These receptacles shall be properly designed, covered, shall be maintained in a clean and sanitary manner, and shall be emptied at appropriate frequencies. Grease shall not be allowed to discharge to the parking lot surface.

(8) The Department of Health is hereby authorized to enforce this section and may close any foodservice establishment not in compliance, in accordance with the provisions of the Public Health Code. Costs may be imposed on the foodservice establishment to reimburse the municipality for cleaning adversely affected sewer lines. Fines in the amount of \$200.00 shall be imposed by the Health Department for violation of any provision of this section of the ordinance. Each day that the violation continues shall be considered a new and separate offense. In addition, the Director of Health or his authorized agent may initiate a civil court proceeding for injunctive relief or otherwise pursuant to the Connecticut General Statutes.

(h) Revocation of license

The Director of Health may, after providing opportunity for appeal, revoke a license to operate or maintain a foodservice establishment if it is found not being operated, maintained or equipped in accordance with the provisions with these regulations and/or the Public Health Code of the State of Connecticut, so as to jeopardize the public health and welfare.

(i) Repealer

With the adoption of these changes, section 12-20.1 of the Code of Ordinances of Town of Ridgefield is hereby repealed.