

Connecticut Qualified Food Operator

Sections 19-13B-42(S)(4), B48(j)(3) and B49(t)(3) of Connecticut's public health code demand that at all foodservice establishments must have at least one Qualified Food Operator working as supervisor. A Connecticut Qualified Food Operator is a food operator employed in a full-time position (30 hours per week) who has clearly demonstrated knowledge of safe food techniques.

The responsibilities of a Connecticut Qualified Food Operator are to operate the foodservice establishment in complete compliance with all the provisions of section 19-13-B42, B48, and B49 of the Regulations of Connecticut State Agencies. The Connecticut Qualified Food Operator is also responsible for ensuring training of all food preparation personnel (including instruction in proper food temperature control; food protection; personal health and cleanliness; and sanitation of the facility, equipment, supplies and utensils), and maintain written documentation of the training program and training records of individual employees – and the qualified food operator must make these records available to the local health department upon request.

Acquiring a Connecticut Qualified Food Operator Certification is essential for your restaurant, because it will ensure all your staff is educated in preventing foodborne illnesses and keeping a safe food environment. This will help you retain customer loyalty and build trust in your clients. Customers will feel happy knowing that you care for their safety and that they are being served by a knowledgeable and well trained staff.

The Connecticut Qualified Food Operator Certification course is available from ServSafe, NRFSP, Learn2Serve (through 360 training), and Prometric.

So, if you're looking for a Connecticut Qualified Food Operator Certification, then you must know FNASafety is Connecticut's leading provider of qualified food operator certifications. We offer training and exam certification via instructor led live classes, home study programs, and online training (including a network of over 16,000 testing centers nationwide).

FNA Safety is the leading authority in food safety training and certification in Connecticut, and our clients include world-renowned companies such as Subway, KFC, Dunkin' Donuts, and Courtyard Marriot.