

Please see the definitions below for each food classification:

- Commercially prepackaged Food class-I is a food service establishment with commercially prepackaged foods and /or hot or cold beverages only. No preparation, cooking or hot holding of potentially hazardous foods is included except that commercially packaged pre-cooked foods may be heated and served in the original package within four (4) hours. Examples of a Class I are convenience stores with prepackage foods and beverages, newspapers stands, coffee shops serving pastries, beverages and prepackaged foods, snack bars at theaters serving prepackaged foods, popcorn and beverages.
- Cold or Ready to Eat Foods class-II is a food service establishment using cold or ready to eat commercially processed food requiring no further heat treatment and/or hot or cold beverages. No cooking, heating or hot holding of potentially hazardous foods is included, except that commercially packaged precooked foods may be heated and served in the original package within four (4) hours and commercially precooked hot dogs, kielbasa and soup may be heated if transferred directly out of the original package and served within four (4) hours. Examples of a Class II are donut shop, sandwich shop, ice cream and yogurt shops and delicatessens
- Hot food prep. serve within 4 hours- class III is a food service establishment having on the premises exposed potentially hazardous foods that are prepared by hot processes and consumed by the public within four (4) hours of preparation. Examples of a Class III are day care centers, cafeteria including schools.
- Hot food prep. serve more than 4 hours class-IV is a food service establishment having on the premises exposed potentially hazardous foods that are prepared by hot processes and held for more than four (4) hours prior to consumption by the public. Examples of a Class IV are hospitals, caterers and restaurants.
- An itinerant food vending definition is a food vending business serving food or drink from any establishment or conveyance without fixed location and without connection to water supply and sewage disposal systems – definition found in the State of Connecticut Public Health Code 19-13-B48(a)(7)
- A catering food service establishment definition is a business involved in the sale or distribution of food and drink prepared in bulk in one (1) geographic location for service in individual portions at another or which involves preparation and service of food on public or private premises not under the ownership or control of the operator of such service- definition found in the State of Connecticut Public Health Code 19-13-b49(a)(2)
- Retail food store. Any establishment or section of an establishment where food and food products are offered to the consumer and intended for off-premise consumption. The term includes delicatessens that offer prepared food in bulk quantities only. The term does not include establishments which handle only prepackaged, nonpotentially hazardous foods; roadside markets that offer only fresh fruits and fresh vegetables for sale; food service establishments; [7] or food and beverage vending machines.