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Sanitary Standards for Food Establishments

Sec. 21a-101-1. Statement of purpose

The purpose of these regulations is to provide definitive sanitary standards for food establishments. Section 21a-101 (a) (4) of the Connecticut General Statutes provides that a food will be deemed to be adulterated if it has been produced, prepared, packed or held under unsanitary conditions whereby it may become contaminated with filth or whereby it may have been rendered diseased, unwholesome or injurious to health. A substantial failure to comply with these regulations will constitute such unsanitary conditions.

(Effective June 22, 1990; amended September 1, 2005)

Sec. 21a-101-2. Definitions

- (1) “Commissioner” means the Commissioner of Consumer Protection;
- (2) “Contaminated with filth” applies to any food, drug, device or cosmetic not securely protected from dust or dirt, and as far as may be necessary, by all reasonable means, from all foreign or injurious contaminations;
- (3) “Corrosion-resistant material” means a material that maintains its original surface characteristics under prolonged influence of food, cleaning compounds, and sanitizing solutions that may come in contact with it;
- (4) “Director” means the Director of the Division of Food and Standards of the Department of Consumer Protection;
- (5) “Easily cleanable” means readily accessible and of such material and finish, and so fabricated, that residues may be completely removed by usual cleaning methods;
- (6) “Employee” means any person working in a food establishment;
- (7) “Food” means (i) articles used for food or drink for man or other animals, and (ii) chewing gum, and (iii) articles used for components of any such article;
- (8) “Food contact surfaces” means those surfaces of equipment and utensils with which food normally comes in contact;
- (9) “Food Establishment” means any establishment in which food is stored, offered for sale, processed, or prepared, other than an eating or drinking establishment, and includes the transportation of any food;
- (10) “Inspector” means an employee or official of the department of consumer protection authorized by the commissioner;
- (11) “Operator” means any person who (i) alone or jointly or severally with others owns a food establishment, or (ii) has care, charge or control of a food establishment as agent or manager for the owner or as an independent contractor;
- (12) “Potentially hazardous foods” means any food of such type or condition capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms, which include any product consisting in whole or in part of milk or milk products, shell eggs or egg products, meat, poultry, fish, shellfish, or other ingredients. Potentially hazardous foods does not include:
 - (A) air dried hard boiled eggs with shells intact;
 - (B) foods with a water activity (aw) value of 0.85 or less;
 - (C) foods with a hydrogen concentration (pH) level of 4.6 or below;
 - (D) foods in unopened hermetically sealed containers, which have been commercially processed to achieve and maintain commercial sterility under conditions of non-refrigerated storage and distribution; or
 - (E) foods for which laboratory evidence demonstrates that rapid and progressive growth of infectious and toxigenic microorganisms cannot occur.

(13) “Perishable foods” means any food that may spoil;

(14) “Ready-to-eat” means food that is in a form or is advertised as a food that is edible without additional preparation; and

(15) “Sanitize” means effective bacterial treatment of clean surfaces or equipment and utensils by a process which is effective in destroying micro organisms, including but not limited to pathogens.

(Effective June 22, 1990; amended September 1, 2005)

Sec. 21a-101-3. Construction and maintenance

(a) All food establishments shall be constructed and equipped in such manner that food products prepared or sold therein shall not become contaminated with filth.

(b) Exterior construction:

(1) The exterior of the structure shall be so designed, fabricated, and finished so as to facilitate its being kept clean and to prevent the entrance of insects and rodents.

(2) All exterior entrances shall be equipped with self-closing doors, door screens or adequate air curtains except those which are opened and closed momentarily by normal movement of traffic. Ventilators and windows for ventilation shall be equipped with proper screening devices.

(3) Delivery entrances, presently existing without self-closing doors, door screens or air curtains, need not be redesigned, provided that the delivery doors are kept tightly closed at all times when products are not being received. Food establishments constructed or substantially renovated after the effective date of Sections 21a-101-1 to 21a-101-8, inclusive, of the Regulations of Connecticut State Agencies shall have delivery entrances equipped with adequate air curtains, fly fans, or other suitable means for keeping insects out of interior areas.

(4) All service connections through an exterior wall of the structure, including water, gas, electrical and refrigeration connections shall be grommeted or sealed so as to preclude the entrance of dust, moisture, insects and rodents. All connections to such utilities shall be such as to discourage their unauthorized or unintentional disconnection.

(c) **Interior construction:** (1) All interior wall and ceiling surfaces shall be smooth, impervious to water and easily cleanable.

(2) Floor surfaces in all food storage, food processing, and equipment-washing rooms and in walk-in refrigerators, dressing or locker rooms, toilet rooms and lavatories shall be smooth and impervious to water and so constructed as to be easily cleanable.

(3) Floors shall be installed and maintained so as to eliminate all cracks, depressions or other low areas that would accumulate liquids. Floor drains shall be provided in all rooms where floors are subject to flooding-type cleaning or where normal operations release or discharge water or other liquid waste onto the floor, and such floors shall be properly pitched for efficient drainage.

(4) All interior areas shall be provided with adequate illumination. At least 50-foot candles shall be required on all working surfaces and at least 20-foot candles on all other surfaces and equipment, in food-preparations, equipment-washing, and hand-washing areas, and toilet rooms. Light bulbs or fixtures suspended over any food-preparation area shall be of the safety-type or otherwise protected to prevent food contamination in the event of breakage.

(5) All interior areas shall be provided with adequate ventilation. A sufficient amount of mechanical ventilation shall be installed so that all areas are kept reasonably free of excessive heat, steam, condensation, vapors, smoke or fumes and so that

grease or condensate is prevented from dripping into food or onto food-preparation surfaces. Filters, where used, shall be readily removable for cleaning or replacement.

(d) Toilet and hand-washing facilities: (1) All food establishments shall provide adequate, conveniently located, flush-type toilet facilities for its employees. Such toilet facilities shall be properly vented, kept in a clean condition, and kept in good repair and free of objectionable odors.

(2) Toilet rooms shall be completely enclosed and shall have tight-fitting, self-closing doors. Doors to toilet rooms shall not open directly into areas in which food is handled, stored or prepared.

(3) All food establishments shall be provided with adequate, conveniently located hand-washing facilities for its employees in the toilet room or adjacent to it and in any area in which food is processed, prepared, or packaged. Hand washing facilities shall be equipped with hot and cold running water, hand cleaning soap or detergent from a dispensing unit, and a single service sanitary towel dispenser.

(4) All toilet and hand-washing areas shall be maintained in a sanitary condition and supplied with toilet tissue, sanitary towels and hand cleaners.

(5) The operator shall provide easily cleanable covered receptacles for all waste materials and shall insure that such receptacles are emptied as frequently as necessary to prevent excessive accumulation of waste materials.

(e) Sewage disposal and plumbing facilities: (1) All sewage shall be disposed of in a public sewerage system. If because of non-availability, distance, or ground conditions, a connection to a public sewerage system is not practicable, the sewage disposal facilities may be of any other means acceptable to the local authorities having jurisdiction over such matters.

(2) Plumbing shall be properly installed and maintained so as to prevent the contamination of water supply, food products, equipment or utensils, or the creation of obnoxious odors or other nuisance.

(3) The water must be supplied from a source that is approved by the Connecticut State Department of Public Health as potable. Ice intended for any use in the establishment must meet the same standards of quality required for potable water.

(4) Hot and cold running water under pressure shall be provided in all areas where food is packaged, prepared or processed and where equipment, utensils or containers are washed.

(f) Dressing and locker facilities: (1) Adequate facilities shall be provided for the orderly storage of employees' clothing and personal belongings. Where employees routinely change clothes within the establishment, one or more dressing rooms or designated areas shall be provided for this purpose.

(2) Designated dressing areas shall be located outside of the food preparation, storage and processing areas and equipment-washing and storage areas. If lockers are used, they shall be either equipped with at least six-inch legs or installed on solid bases. The lockers shall have slanted tops so as not to create a harborage for dirt or debris.

(3) There shall be no operations of a food establishment conducted in any room or area used for residential purposes.

(Effective June 22, 1990; amended September 1, 2005)

Sec. 21a-101-4. Equipment and utensils

(a) Equipment includes all display cases, storage bins, meat blocks, tables, counters, refrigerators, sinks, scales, meat handling or processing equipment, food temperature measuring devices and other items used in the operation of a food establishment.

Utensils include all tableware and kitchenware used in the storage, preparation or conveying of food.

(b) Equipment shall be designed and constructed so as to facilitate the maintenance and cleaning of both the equipment itself and all areas adjacent thereto.

(c) The food contact surfaces of all equipment shall be free of scale, smooth, nonporous, and free from pits, crevices, seams, and joints in which food particles might lodge. Food contact surfaces shall be made of a nontoxic, corrosion-resistant, non-absorbent substance and shall be easily accessible for cleaning.

(d) Equipment and utensils used in the processing, preparation, packaging, or transporting of food shall be cleaned and sanitized as often as necessary and at least once every four hours to ensure that they are maintained in a clean sanitary condition. Such equipment and utensils used in refrigerated prep areas shall be cleaned and sanitized at least once daily.

(e) All utensils and food contact surfaces shall be sanitized by any one of the following methods:

(1) Immersion for at least one minute in clean hot water at a temperature of at least 170 degrees Fahrenheit;

(2) Immersion for a period of at least one minute in a sanitizing solution containing: (A) Not less than fifty parts per million of available chlorine at a temperature not less than 75 degrees Fahrenheit; or (B) any other chemical sanitizing agent which is effective and non-toxic under use conditions, and for which a suitable field test is available. Such sanitizing agents, in use solutions, shall provide the equivalent bactericidal effect of a solution containing not less than fifty parts per million of available chlorine at a temperature not less than 75 degrees Fahrenheit;

(3) Equipment too large to be treated by the above method may be treated (A) by the use of cleansers approved for that purpose, thoroughly rinsing with potable water and by sanitizing; or (B) in accordance with the manufacturer's specification for cleaning and sanitizing; or (C) by spraying or swabbing with a chemical sanitizing solution in accordance with the manufacturer's instructions.

(f) All sanitizers, cleaning compounds, or other compounds intended for use on food-contact surfaces shall not be used in a way that: (1) leaves a toxic residue on such surfaces; (2) constitutes a hazard to employees or other persons, (3) contaminates food, equipment, or utensils, or (4) is not in full compliance with the manufacturer's labeling.

(g) Food contact surfaces of cleaned and sanitized equipment and utensils shall be handled in such a manner so as to be protected from contamination. Utensils shall be air-dried before being stored in a self-draining position or on suitably located hooks or racks constructed of corrosion-resistant material. Whenever practicable, stored containers and utensils shall be covered or inverted.

(h) All kitchenware and food contact surfaces of equipment used in the processing, preparation, service, display, or storage of foods shall be maintained in a sanitary manner prior to such use and following any interruption of operations during which contamination of the food contact surfaces is likely to have occurred.

(i) All refrigerated display cases, storage refrigerators, and walk-in coolers shall be equipped with an accurate visible thermometer or sensor probe mounted in the warmest part of the food storage area.

(j) Walk-in coolers shall be equipped with condensation trays properly maintained, the floors shall be properly drained, and the blower and racks shall be clean and properly maintained.

(k) Wet food storage compartments constructed after July 27, 1984, shall be provided with a drain outlet which permits complete draining of the compartment. All such drains shall be easily cleanable. Currently existing wet food storage compartments which do not meet these specifications shall be either self-draining or regularly mopped so as to prevent the accumulation of liquid waste materials. Food stored in such areas shall be set on racks constructed of impervious materials.

(l) Dry storage areas shall be properly closed off so as to prevent the entrance of vermin. Supplies kept in such areas shall be stored on shelves or racks maintained in good condition at least six inches above the floor and adequate passageways shall be maintained between walls and shelves or racks. Newly delivered supplies may remain on pallets.

(m) Equipment installed and in use in a particular food establishment prior to July 27, 1984 and which does not fully satisfy all of the design or construction requirements of Sections 21a-101-1 to 21a-101-8, inclusive, of the Regulations of Connecticut State Agencies may be continued in use if it is in good repair and is capable of being maintained in a sanitary condition. Within 90 days from July 27, 1984, the operator of such food establishment shall have made written application to the commissioner for a dispensation from the regulations with which he is unable to comply.

(n) An accurate durable food temperature measuring device shall be required.
(Effective June 22, 1990; amended September 1, 2005)

Sec. 21a-101-5. General sanitary requirements

(a) All food preparation and processing areas, toilet rooms and hand-washing facilities shall be thoroughly cleaned at least daily and shall be maintained in a clean and sanitary condition.

(b) When not in use, poisonous and toxic materials used for maintenance purposes shall be stored in cabinets equipped with locks and used for no other purpose or in a place outside the food storage, food preparation, and cleaned equipment and utensil storage rooms. Permanent automatic cleaning and sanitizing systems shall be maintained in a safe, sanitary condition. Bactericides and cleaning compounds shall not be stored in the same cabinet or area of the room with insecticides, rodenticides, or other poisonous materials.

(c) Coats, aprons, or other uniform apparel shall be laundered at regular intervals so as not to become contaminated with filth. Soiled linens, coats, and aprons shall be kept in laundry bags or other suitable containers until removed for laundering.

(d) The spreading of sawdust on floor surfaces is prohibited.

(e) No domestic animals or pets of any type shall be allowed on the premises of a food establishment, except guide dogs for the blind.

(f) The outside premises directly adjoining a food establishment shall be kept reasonably neat and free of litter and rubbish. The ground surfaces immediately adjacent to the building shall be graded away from the building as to insure proper drainage and to minimize dust.

(g) **Disposal of rubbish and offal:** (1) Rubbish and offal shall be so conveyed, stored, and disposed of as to minimize the development of odor, prevent waste from becoming an attractant and harborage or breeding place for vermin, and prevent contamination of food, food contact surfaces, ground surfaces, and water supplies.

(2) All garbage and rubbish containing food wastes shall, prior to disposal, be kept in leak-proof, non-absorbent containers and be stored so as to be inaccessible to vermin. Such containers, unless kept in a special verminproofed room or enclosure

or in a food-waste refrigerator, shall be covered with tight-fitting lids when filled, stored, or not in continuous use.

(3) All other refuse shall be stored in containers, rooms or areas in a sanitary manner. The operator shall insure that each container, room or area be thoroughly cleaned after the emptying or removal of garbage and rubbish.

(4) Food-waste grinders, if used, shall be suitably constructed, installed in compliance with state and local plumbing standards, and properly operated to prevent the creation of unsanitary conditions. Such grinders shall be prohibited in cases where private sewerage disposal systems exist.

(5) The operator shall insure that all garbage and rubbish be disposed of at regular intervals of sufficient frequency and in such a manner as to prevent the creation of objectionable conditions.

(h) **Extermination of rodents and insects:** (1) The operator shall take effective measures to protect against the entrance into the establishment and the breeding or presence on the premises of rodents, flies, roaches, and other vermin.

(2) Poisonous materials shall not be used in any way as to contaminate food, food equipment or food packaging materials.

(3) Breeding and harborage areas shall be eliminated. Holes, cracks, openings and other means of possible entry of vermin shall be sealed off or screened.

(Effective June 22, 1990; amended September 1, 2005)

Sec. 21a-101-6. Cleanliness of personnel

(a) All employees shall wear clean outer garments, maintain good personal hygiene, including having clean fingernails, and conform to necessary hygienic practices during all working hours.

(b) All employees shall wash their hands thoroughly with soap and warm water in an adequate hand-washing facility before starting work, after using the toilet facilities, and as often as may be additionally necessary to remove soil and contamination. Employees shall dry their hands by paper towels. The hands of all employees shall be kept clean while engaged in the handling of food and food contact surfaces. Food employees shall minimize bare hand contact with ready-to-eat foods.

(c) Hair nets, head bands, caps, or other effective hair restraints shall be used by male and female employees engaged in the preparation, processing, or packaging of food products when necessary to keep hair from falling into food or onto food contact surfaces.

(d) Employees shall not use tobacco in any form or eat while engaged in food preparation, processing, or packaging, or while in equipment and utensil washing or food preparation and processing areas.

(e) No person known to be affected with any disease in a communicable form, or known to be a carrier of such disease, or known to be afflicted with boils, infected wounds, open sores, or known to have acute respiratory infection shall be permitted to work in any area of a food establishment in any capacity in which there is a likelihood of such person contaminating food or food contact surfaces with pathogenic organisms; and no person known or believed to be affected with any such disease or condition shall be employed in such an area or capacity while so affected.

(f) The management of any food establishment, when it knows or has reason to believe that any employee has contracted any disease in a communicable form transmissible through food or has become a carrier of such disease, shall immediately notify the local director of health and the Department of Consumer Protection.

(Effective June 22, 1990; amended September 1, 2005)

Sec. 21a-101-7. Source of food

(a) All food shall be from an approved source and shall be clean, wholesome, free from spoilage, decay, or misbranding, and safe for human consumption. All food products, while being stored, prepared, or transported, shall be handled so as to prevent their becoming contaminated with filth. Food shall be protected from cross contamination by separating raw animal foods by species and by separating raw animal foods from raw ready-to-eat foods and ready-to-eat foods.

(b) All food products shall meet the standards of identity established for such products under applicable federal and state regulations, codes, or statutes.

(c) All fresh and frozen oysters, clams, mussels, and other shell fish shall be from approved sources.

(1) All shell stock tags/labels shall be retained for 90 days from the date that the container is emptied.

(2) Before service or sale in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish other than molluscan shellfish and tuna of the species *thunnus alalunga*, *thunnus albacares* (yellowfin tuna), *thunnus atlanticus*, *thunnus maccoyii* (bluefin tuna, southern), *thunnus obesus* (bigeye tuna), or *thunnus thynnus* (bluefin tuna, northern) shall be frozen and stored at a temperature of -4 degrees Fahrenheit (-20 degrees Celsius) or below for 168 hours (7 days) in a freezer; or frozen at -31 degrees Fahrenheit (-35 degrees Celsius) or below until solid and stored at -31 degrees Fahrenheit (-35 degrees Celsius) for 15 hours. If raw, raw-marinated, partially cooked, or marinated-partially cooked fish are served or sold in ready-to-eat form, the person in charge shall record the freezing temperature and time to which the fish are subjected and shall retain the records of the food establishment for 90 calendar days beyond the time of service or sale of the fish.

(d) All baked goods, frozen desserts, and non-alcoholic beverages manufactured or offered for sale in a food establishment shall have been manufactured or produced in a facility duly licensed by the Connecticut Department of Consumer Protection.

(e) All meat and meat products and all poultry and poultry products held or sold in food establishments shall have been inspected for wholesomeness under an official regulatory program. The temperature in meat storage rooms shall be 41 degrees Fahrenheit or lower. The temperature in meat cutting and wrapping rooms shall be maintained to insure that the temperature of the meat shall be 45 degrees Fahrenheit or lower.

(f) All potentially hazardous foods shall be stored and transported at the safe temperature of 45 degrees Fahrenheit or below or 135 degrees Fahrenheit or above in order to protect against rapid and progressive growth of infectious or toxigenic microorganisms. Potentially hazardous foods shall be thawed at refrigerated temperatures of 45 degrees Fahrenheit (7 degrees Celsius) or below; or under cool potable running water 70 degrees (21 degrees Celsius) or below; or quick thawed as part of the cooking process. Potentially hazardous products stored in open display cases shall not be stacked above the load level line.

(g) All perishable foods shall be stored at such temperature as will protect against spoilage.

(h) All food products shall have been prepared in a commercial food processing establishment; provided, that the director may accept other sources which are in his opinion satisfactory and which are in compliance with applicable state and local laws and regulations.

(i) All non-acid and low-acid hermetically sealed foods shall have been processed in commercial food processing establishments.

(j) All potentially hazardous foods shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked:

(1) 165 degrees Fahrenheit (74 degrees Celsius) or above for 15 seconds for poultry, wild game animals, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites except that raw animal foods cooked in a microwave oven shall also be rotated, stirred, and covered during the cooking process;

(2) 155 degrees Fahrenheit (68 degrees Celsius) or above for 15 seconds for eggs not prepared for immediate service, and comminuted foods containing fish, meats, game animals, and ratites; and

(3) 145 degrees Fahrenheit (63 degrees Celsius) or above for 15 seconds for all other potentially hazardous foods.

(k) All potentially hazardous foods shall be reheated so that all parts of the food reach 165 degrees Fahrenheit (74 degrees Celsius) in less than 2 hours.

(l) Ready-to-eat food taken from a commercially processed, hermetically sealed container, or from an intact package from a food processing plant that is inspected by the food regulatory authority that has jurisdiction over the plant, shall be heated to a temperature of at least 135 degrees Fahrenheit (60 degrees Celsius) for hot holding.

(m) Cooked potentially hazardous food shall be cooled from 135 degrees Fahrenheit (60 degrees Celsius) to 70 degrees Fahrenheit (21 degrees Celsius) within 2 hours, and from 70 degrees Fahrenheit (21 degrees Celsius) to 45 degrees Fahrenheit (7 degrees Celsius) or below within 4 additional hours. Potentially hazardous food shall be cooled within 4 hours to 45 degrees Fahrenheit (7 degrees Celsius) or below if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna.

(n) If time only, rather than time and temperature, is used for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption, such food shall be marked to indicate when the food was removed from temperature control, and shall be cooked and/or served within 4 hours from the time the food was removed from temperature control. Food that is in unmarked containers or packages or exceeds the 4 hour limit shall be discarded.

(Effective June 22, 1990; amended September 1, 2005)

Sec. 21a-101-8. Administrative provisions

(a) The operator of any food establishment who in good faith and for valid and sufficient reasons finds it impossible to comply with certain of Sections 21a-101-1 to 21a-101-8, inclusive, of the Regulations of Connecticut State Agencies may, within 90 days of the effective date of Sections 21a-101-1 to 21a-101-8, inclusive, of the Regulations of Connecticut State Agencies, make written application to the commissioner for dispensation therefrom. Such dispensation will be permitted only if the establishment is maintained in the highest possible state of repair and is capable of being maintained in a sanitary condition.

(b) Food establishments constructed after the effective date of Sections 21a-101-1 to 21a-101-8, inclusive, of the Regulations of Connecticut State Agencies and establishments which are extensively altered after said date shall strictly comply with Sections 21a-101-1 to 21a-101-8, inclusive, of the Regulations of Connecticut State Agencies.

(c) Sections 21a-101-1 to 21a-101-8, inclusive, of the Regulations of Connecticut State Agencies shall not apply to the direct sale of produce at farmers' roadside

stands provided that such roadside stands shall not market or offer for sale any type of potentially hazardous foods unless they meet the sanitary standards prescribed in Sections 21a-101-1 to 21a-101-8, inclusive, of the Regulations of Connecticut State Agencies.

(d) All food establishments within this state shall be subject to periodic investigations by inspectors duly authorized by the commissioner. Following the completion of an investigation, the inspector shall file a written report of his findings. A copy of this report will be left with the operator or an authorized representative of the food establishment so investigated.

(e) Failure by any food establishment to fully comply with all corrective actions recommended by an inspector shall cause all food products stored or offered for sale therein to be deemed to be “adulterated” within the meaning of Section 21a-101 of the Connecticut General Statutes. The sale of such adulterated food shall subject the operator of such food establishment to the penalties enumerated in Section 21a-95 of the Connecticut General Statutes.

(f) Prior to reporting any violation to a prosecuting attorney, the commissioner or his duly authorized representative shall notify the operator in writing, advising him of the reasons for which such disciplinary action is being contemplated. The notice shall specify a time, date and place for an informal hearing before the commissioner to be held pursuant to the provisions of Section 21a-97 (b) of the Connecticut General Statutes.

(g) At the hearing the respondent will be given an adequate opportunity to be heard and to show why disciplinary action is not warranted. The respondent may be accompanied by counsel, if he so chooses.

(h) If the respondent offers no satisfactory explanation for his failure to eliminate the alleged unsanitary conditions, the violations will be duly reported to a prosecuting attorney for the institution of criminal proceedings.

(i) The commissioner is additionally authorized to apply to the Superior Court for a temporary and permanent injunction restraining the respondent from further violations of the Uniform Food, Drug and Cosmetic Act, whether or not there exists an adequate remedy at law. This authority is derived from Section 21a-94 of the Connecticut General Statutes.

(j) Any person allegedly aggrieved by the decision of the commissioner at such a hearing may appeal the decision by initiating appropriate proceedings in the Superior Court for the judicial district of Hartford.

(Effective June 22, 1990; amended September 1, 2005)