

Colorado Retail Food Enforcement

(Effective January 1, 2020)

KEEPING YOUR FOOD BUSINESS IN COMPLIANCE...

PASS YOUR INSPECTION AND AVOID POSSIBLE FINES/CLOSURE

THE INSPECTION PROCESS

Routine Inspection

Inspections identify risk. If you meet basic food safety standards, you pass. If you do not pass, you must immediately correct the violations and a re-inspection will be required.

Re-Inspection

A re-inspection is a complete review of your operation. If you meet basic food safety standards you pass. If you do not pass, a re-inspection will again be required (up to 3 times).

Closed

If you have 3 re-inspections that do not "pass," you may be closed* for up to 3 days. If you are closed, you must receive health department approval to reopen.



HOW DO I PASS MY INSPECTION?

Inspection primarily focus on the things that cause illness (the severity and amount of violations are considered). What can you do to reduce the risk? Pay attention to....

Food holding temperature (cold/hot)

Food cooking temperatures

Contaminated equipment

Food from safe sources

Actively manage food safety

Sick employees

Wash your hands

Bare hands on ready-to-eat food (use gloves/utensils)

- Prior to closure, formal notice will be provided. You will be given a reasonable amount of time to comply with the Regulations. You are entitled to enact the grievance process pursuant to section 25-4-1609.5, C.R.S. at any time during this process.

Issued: 9/25/2019

For more information about this enforcement process please contact your local health department or visit:

<https://www.colorado.gov/pacific/cdphe/find-your-local-public-health-agency>



COLORADO
Department of Public
Health & Environment