



**Colorado Department
of Public Health
and Environment**



Retail Food Update

Rocky Mountain Food Safety
Conference

May 19, 2010

Retail Food Regulation Review

- Stakeholder Process
 - FDA, State, Local Health and Industry
 - Began December 2008
 - Initial Review Completed May 2010
- Draft document for review & comment



Retail Food Regulation Review

Colorado Retail Food Establishment Rules and Regulations

- 2001 FDA Food Code: current basis of reg.
- 2005 FDA Food Code
- 2007 Supplement
- 2009 FDA Food Code

Retail Food Regulation Review

- Time/Temperature Control for Safety(TCS)
- MAP/ROP
- Employee Health
- Shellfish Tags
- Cross Contamination



Retail Food Regulation Review

- Food Preparation Sink
- Injected/Mechanically Tenderized Meat Cook Temperature
- Consumer Advisory



Retail Food Regulation Review

- Specialized Processing Methods
- Three-Compartment Sink
- Water Supply
- Alternative Emergency Water Supply
- Handsinks



Retail Food Regulation Review

- Toilet Rooms
- Dump Sinks
- Raw Milk
- Mobile Units
- Temporary Food Establishments



Retail Food Regulation Review

- Cut Leafy Greens as PHF/TCS
- Possible 3 Tiered Violations
- Inspection Form Change: In, Out, N/A, NO
- Date Marking is still being considered for inclusion.

Retail Food Regulation Review

Guidance Documents Under Development:

- Hot Water Calculation
- Map of Violations
- FAQ Webpage for Operators



Retail Food Regulation Review

- Tentative Timeline for Completion
 - May 2010: Initial review by committee completed
 - July 2010: Draft document available for review and comments available
 - September/October: Submitted to BOH
 - Early 2011: Effective date



Questions



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