



COLORADO

Department of Public Health & Environment

Dedicated to protecting and improving the health and environment of the people of Colorado

PROGRAM:	RETAIL FOOD
EFFECTIVE REGULATION:	<i>Colorado Retail Food Establishment Rules and Regulations, January 1, 2019</i>
INTERPRETIVE MEMO NO.:	19-09 (revised)
DATE:	February 15, 2020 (effective date)
SUBJECT:	Colorado Retail Food Program Requirements for Communicating Inspection Ratings

The department or a local public health agency (LPHA) may decide to display an inspection rating for a retail food establishment on their website. Section 25-4-1607.7(2) of the Colorado Revised Statutes (C.R.S.) requires that inspection ratings be determined in conformance with a system adopted by the department. Section 25-4-1611.5, C.R.S., changes enforcement from one that focuses on individual violations to one that uses violation pervasiveness to evaluate overall compliance. This interpretive memo is being updated to align the new enforcement methodology to the requirements for communicating inspection results pursuant to 25-4-1611.5(2), C.R.S., including the department’s system for generating a score, an associated rating, and the requirements for displaying ratings on an agency’s website.

A copy of the inspection checklist is included as Attachment A.

I. HOW TO DETERMINE A RATING

This rating system was developed to provide a uniform methodology for the thorough analysis of inspection results and the performance of retail food establishments (RFE) as noted during the “rated” inspection. This system with the attached rating symbols will serve as the singular tool to be utilized by any agency that is communicating an inspection result.

The system is intended to rate routine or re-inspections only. Each observed violation is assessed a value based on risk and the total point value is then applied. Some violations have only one possible point value. Other violations may be assessed a higher or lower point value based on the prevalence of the observed conditions as detailed in Table 1.

TABLE 1

Violation Number	Violation Description	Low	Medium	High
1	Person in charge present, demonstrates knowledge, and performs duties	0	15	15
2	Certified Food Protection Manager	0	10	10
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	0	5	5
4	Proper use of restriction and exclusion	0	25	25
5	Procedures for responding to vomiting and diarrheal events	0	5	5
6	Proper eating, tasting, drinking, or tobacco use	0	10	10
7	No discharge from eyes, nose, and mouth	0	5	5
8	Hands clean & properly washed	0	10	25
9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	0	15	25
10	Adequate handwashing sinks properly supplied and accessible	0	10	10
11	Food obtained from approved source	0	25	25
12	Food received at proper temperature	0	10	20
13	Food in good condition, safe, & unadulterated	0	5	20
14	Required records available: shellstock tags, parasite destruction	0	10	10
15	Food separated and protected	0	10	10
16	Food contact surfaces; cleaned & sanitized	0	10	20
17	Proper disposition of returned, previously served, reconditioned & unsafe food	0	20	20



Violation Number	Violation Description	Low	Medium	High
18	Proper cooking time & temperatures	0	5	25
19	Proper reheating procedures for hot holding	0	10	20
20	Proper cooling time and temperature	0	10	20
21	Proper hot holding temperatures	0	10	20
22	Proper cold holding temperatures	0	10	20
23	Proper date marking and disposition	0	5	10
24	Time as a Public Health Control; procedures & records	0	5	20
25	Consumer advisory provided for raw/undercooked food	0	5	5
26	Pasteurized foods used; prohibited foods not offered	0	20	20
27	Food additives: approved & Properly used	0	20	20
28	Toxic substances properly identified, stored & used	0	5	10
29	Compliance with variance / specialized process / HACCP	0	5	20
30	Pasteurized eggs used where required	0	5	5
31	Water & ice from approved source	0	20	20
32	Variance obtained for specialized processing methods	0	5	5
33	Proper cooling methods used; adequate equipment for temperature control	0	10	20
34	Plant food properly cooked for hot holding	0	5	5
35	Approved thawing methods used	0	2	2
36	Thermometer provided & accurate	0	5	5
37	Food properly labeled; original container	0	2	10
38	Insects, rodents, & animals not present	0	10	10
39	Contamination prevented during food preparation, storage & display	0	15	15
40	Personal cleanliness	0	10	10
41	Wiping Cloths; properly used & stored	0	2	2
42	Washing fruits & vegetables	0	15	15
43	In-use utensils: properly stored	0	2	2
44	Utensils, equipment & linens: properly stored, dried, & handled	0	2	2
45	Single-use / single-service articles: properly stored & used	0	10	10
46	Gloves used properly	0	1	2
47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	0	2	5
48	Warewashing facilities: installed, maintained, & used; test strips	0	5	5
49	Non-food contact surfaces clean	0	2	2
50	Hot & cold water available; adequate pressure	0	10	20
51	Plumbing installed; proper backflow devices	0	2	10
52	Sewage & waste water properly disposed	0	20	20
53	Toilet facilities: properly constructed, supplied, & cleaned	0	5	5
54	Garbage & refuse properly disposed; facilities maintained	0	2	2
55	Physical facilities installed, maintained, & clean	0	2	10
56	Adequate ventilation & lighting; designated areas used	0	1	2

The inspection rating is determined by adding the point value assessed for each item found OUT of compliance. The sum of the points is then compared to the schedule below to determine the rating.



Time In:

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME:		OWNER:		
ADDRESS:				
DATE:		INSPECTION TYPE:		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
<p>Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. Compliance status to be designated as IN, OUT, NA, NO for each numbered item.</p> <p align="center"> IN=In compliance OUT=Not in compliance NO=Not observed NA=Not applicable COS=Corrected on site R=Repeat violation </p>				
Compliance Status			COS	R
Supervision				
1		Person in charge present, demonstrates knowledge, and performs duties		
2		Certified Food Protection Manager		
Employee Health				
3		Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4		Proper use of restriction and exclusion		
5		Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6		Proper eating, tasting, drinking, or tobacco use		
7		No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8		Hands clean & properly washed		
9		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10		Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11		Food obtained from approved source		
12		Food received at proper temperature		
13		Food in good condition, safe, & unadulterated		
14		Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15		Food separated and protected		
16		Food contact surfaces; cleaned & sanitized		
17		Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18		Proper cooking time & temperatures		
19		Proper reheating procedures for hot holding		
20		Proper cooling time and temperature		
21		Proper hot holding temperatures		
22		Proper cold holding temperatures		
23		Proper date marking and disposition		
24		Time as a Public Health Control; procedures & records		
Consumer Advisory				
25		Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26		Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27		Food additives: approved & Properly used		
28		Toxic substances properly identified, stored & used		
Conformance with Approved Procedures				
29		Compliance with variance / specialized process / HACCP		

ATTACHEMENT A

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. OUT=Not in compliance COS=Corrected on site R=Repeat violation				
Compliance Status			COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water & ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometer provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping Cloths; properly used & stored		
42		Washing fruits & vegetables		
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use / single-service articles: properly stored & used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting; designated areas used		