

Colorado Food Code Transition

**January 1, 2019 Colorado Food Code:
2013 FDA Model Code Incorporated By Reference**

[Colorado.gov/pacific/cdphe/food-code-transition](https://colorado.gov/pacific/cdphe/food-code-transition)



Major Changes for Operators

****PLEASE NOTE:** These new requirements listed are ones that are identified to possibly have an impact on your operation. This is not an exhaustive list of all the changes.

1. Certified Food Safety Protection Manager
2. Date Marking --- 7 days for TCS Foods
3. Vomiting and Diarrhea Clean-Up Procedures
4. Handwashing when changing tasks
5. Handwashing signs must be posted
6. Refillable containers can be reused if washed, rinsed & sanitized
7. Variances required for Specialized Processes
8. Equipment is not required to be ANSI
9. PHF is now TCS Time/Temperature Control for Safety Food
10. Critical/Non-Critical Violations are now Priority^P, Priority foundation^{Pf}, & Core

Person in Charge / Demonstration of Knowledge

Chapter 2: 2-102.12

Certified Food Protection Manager

What has changed?

- At least one person affiliated with the facility with management/supervisor responsibility will need to be a "Certified Food Protection Manager" from an accredited program.
- They are able to direct the food service operation
- Certified Food Protection Manager (CFPM) - will be required at most establishments - some exceptions may apply.

How this will affect operators?

- An employee with management responsibility will need to be manager certified from an accredited food safety program

How this will protect public health?

- CFPM promotes Active Managerial Control
- Reduces the risks of FBI (foodborne illness) outbreaks.

Acceptable Food Protection Manager Training

360 Training

<http://www.learn2serve.com>
(877) 881-2235

AboveTraining/StateFoodSafety.com

<https://www.statefoodsafety.com>
(801) 494-1416

Environmental Health Testing

(National Registry of Food Safety Professionals)
<http://www.nrfsp.com>
(800) 446-0257

National Restaurant Association

<https://www.servsafe.com>
(800) 765-2122

Prometric, Inc.

<http://www.prometric.com>
(877) 725-3708

Date Marking
Ready-to-Eat, Time/Temperature
control for Safety Food

Chapter 3: 3-501.17

Date Marking of TCS Foods

What has changed?

- Seven (7) day date mark is required on certain ready-to-eat (RTE) time/temperature control for safety (TCS) foods
- Date mark is required if the food is held longer than 24 hours
- Date the product is made or the date of the oldest RTE ingredient shall count as day one

How this will affect operators?

- These foods must be sold, served or discarded within 7 days

How this will protect public health?

- Hazards related to microbial growth are controlled

Date Marking Exemptions:

All RTE, TCS foods held for longer than 24 hours need to be date marked for use, service, or disposal 7 days from “born on date” (with the day it is made or the date of the oldest RTE ingredient to count as day one (1)) *except:*

- Commercially pre-packaged deli salads
- Cultured dairy products
 - Yogurt, sour cream and buttermilk
- Preserved fish products
 - Pickled herring, dried or salted cod
- Shelf-stable dry fermented sausages, pepperoni and salami
 - Must not have “keep refrigerated” on the label

Date Marking Exemptions:

Some Hard and Semi-Soft Cheeses are also exempt from Date Marking: (this is a partial list from the master list of exemptions)

- Asadero
- Asiago medium or old
- Cheddar
- Colby
- Cotija
- Gruyere
- Oaxaca
- Parmesan
- Pecorino
- Romano
- Reggiano
- Stilton (blue veined)
- Swiss
- Asiago soft
- Blue
- Fontina
- Gorgonzola (blue veined)
- Gouda
- Havarti
- Manchego
- Monterey
- Muenster
- Provolone
- Roquefort (blue veined)

Clean Up of Vomiting and Diarrheal Events

Chapter 2: 2-501.11

Clean Up of Vomiting and Diarrheal Events

What has changed?

- Procedures are required in the event of a diarrhea or vomiting event in all establishments.

How this will affect operators?

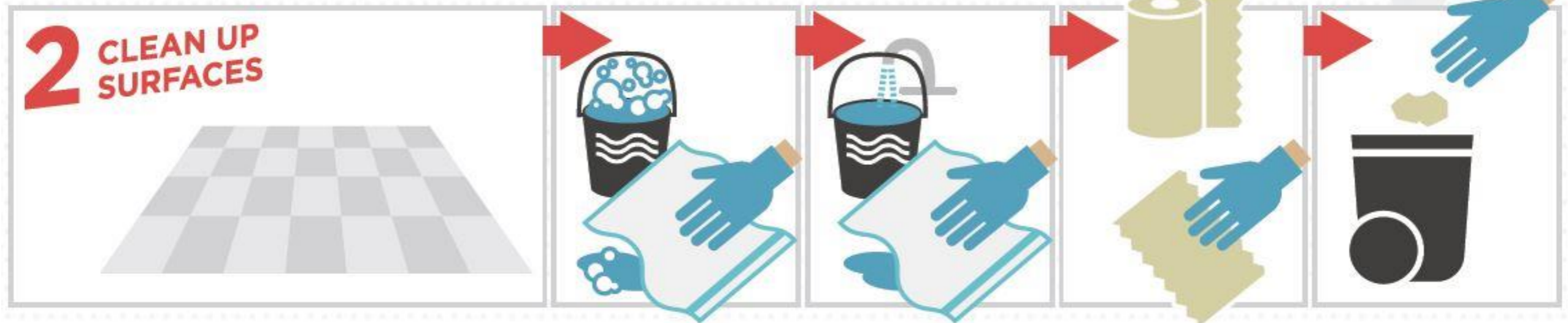
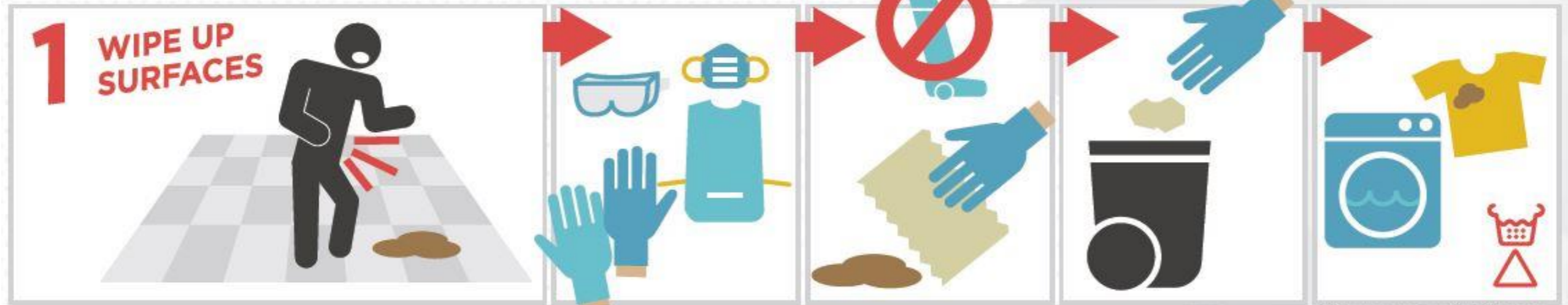
- Operators will need to inform all employees on how to safely clean up bodily fluid discharges.

How this will protect public health?

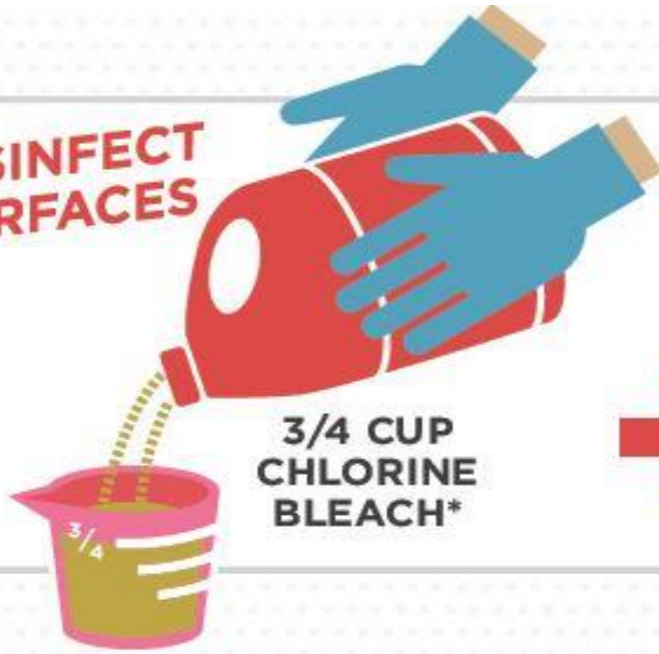
- Reduces the potential for spreading harmful bacterial or viral pathogens.

Clean Up & Disinfect For **NOROVIRUS** A STOMACH BUG

Act fast! Clean up any vomit or diarrhea immediately.



3 DISINFECT SURFACES



3/4 CUP
CHLORINE
BLEACH*

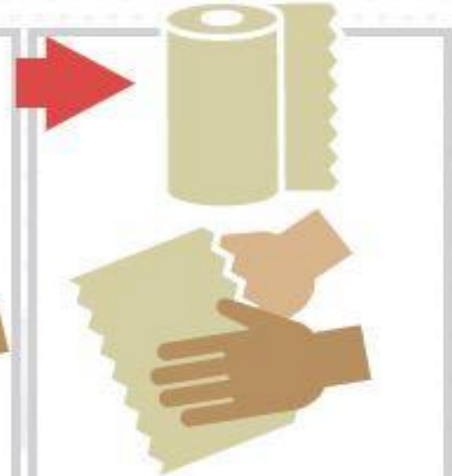


1
GALLON
WATER



*If using regular strength bleach (5.25%), increase the amount of bleach to 1 cup.

4 WASH YOUR HANDS



Any vomit or diarrhea may contain norovirus and should be treated as though it does.

Cualquier vomito o diarrea puede contener norovirus y debe ser tratado como si lo hiciera.

Toute vomissure ou diarrhée peut contenir un norovirus et doit être traitée comme si elle en contenait.

任何呕吐或腹泻都可能含有诺如病毒，治疗时应视为含有诺如病毒处理。

Scientific experts from the U.S. Centers for Disease Control and Prevention (CDC) helped to develop this poster. For more information on norovirus prevention, please see <http://www.cdc.gov/norovirus/preventing-infection.html>.



Hand Washing When Changing Tasks

Chapter 2: 2-301.14

Hand washing when changing tasks

What has changed?

- A hand wash is no longer required before EVERY glove change. If no risk of contamination has occurred, employees can change gloves without washing

How this will affect operators?

- Employees will be able to change gloves without washing hands as long as a task change and contamination did not occur.

How this will protect public health?

- This ensures that employees can efficiently and safely prepare food without unnecessary interruptions.

Handwashing Signage

Chapter 6: 6-301.14

Handwashing Signage



*example

What has changed?

- A sign or poster that notifies food employees to wash their hands is required at all handwashing sinks used by food employees and must be clearly visible.

How this will affect operators?

- They will have to post signs or posters at all hand sinks used by employees.
- Posters will be provided for free or operator can purchase their own.

How this will protect public health?

- Studies show that visual reminders increase hand washing frequency, thus further reducing foodborne outbreaks.

Refilling Returnable Food Containers

Chapter 3: 3-304.17

Take-Home Food Container Reuse

What has changed?

- Refilling take-home food containers for food and beverages is now allowed.

How this will affect operators?

- Operators will need to wash, rinse, sanitize and inspect the refillable container if it is for food or a TCS beverage.
- Refillable containers - The design criteria and process is defined by Code
- Non-TCS beverages will be allowed to be refilled by the operator after rinsing with hot water, and can be refilled by the customer if contamination can be prevented.

How this will protect public health?

- This ensures that reusable containers are durable, and are capable of being adequately cleaned and sanitized before refilling.

Equipment

Chapter 4: 4-1 & 4-2

Equipment

- ***What has changed?***

- Appliances and equipment are no longer required to be ANSI certified.

- ***How this will affect operators?***

- This allows flexibility for operators to use equipment that meets specific design criteria and not only ANSI certified equipment.

- ***How this will protect public health?***

- Food equipment and utensils need to be safe, durable, and cleanable.
- If they cannot maintain their original characteristics over time, they may become difficult to clean.
- They must be designed and constructed so parts do not break, creating a possible injury hazard to consumers.

Variations Required for Special Processes

Chapter 3: 3-502.11

Variations Required for Specialized Processes

What has changed?

- Variations are needed for special processes from Colorado Department of Public Health and Environment (CDPHE) granted through your local health department.

How this will affect operators?

- A variance must be granted if a facility is;
 - Smoking, curing, or acidifying food for preservation
 - Some (but not all) reduced oxygen packaging
 - Custom processing animals
 - Sprouting seeds/beans

How this will protect public health?

- Variance requests must be granted by your local health department and approved by CDPHE to ensure that food safety is controlled and there is uniformity.

Nomenclature Change: *PHF is now called TCS*

Chapter 1: 1-201.10

Time/Temperature Control for Safety Food

What has changed?

- “potentially hazardous” food (PHF) has been redefined to “time/temperature control for safety” food (TCS).

How this will affect operators?

- No change to any requirements - only nomenclature
- Formally defines cut tomatoes and cut leafy greens as TCS
- It provides a method of determining if food is non-TCS based on the food’s water activity and pH or if a product assessment is needed.

How this will protect public health?

- This clarifies the process when determining if a food can support pathogen growth to reduce the risk of foodborne illness.

PHF = TCS

Critical/Non-Critical Violations

*Now called Priority Item, Priority
Foundation, or Core*

Chapter 1: 1-201.10

Priority Item^P, Priority Foundation Item^{Pf}, & Core

What has changed?

- “critical” and “non-critical” are replaced
 - “Priority” Item or “P”
 - “Priority Foundation” Item or “Pf”
 - “Core” Item (unmarked provisions) - are now used.

How this will affect operators?

- Code provisions are based on risk
 - **“Priority”** Items are directly associated with foodborne illness or injury (such as food temps and date marking)
 - **“Priority Foundation”** Items support “Priority” Items (such as equipment, utensils, and facilities)
 - **“Core”** Items focus on sanitation and good retail practice (such as cleaning frequency and maintenance)

How this will protect public health?

- The three tiers of provisions identify risk controls within the food code.

****PLEASE NOTE, THESE ARE NOT THE ONLY CHANGES TO THE REGULATION**

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