

Summary of Changes CO Regulations vs Food Code

Elements not in CO Regulations

Certified food protection manager

CO Regs: ✗

Food Code: 2-102.12

CO Regulations require demonstration of knowledge for the person in charge. FC says at least one supervisor or manager be a certified food protection manager through an accredited program.

Additional illness exclusions and restrictions

CO Regs: ✗

Food Code: 2-201.11; 2-201.12

FC provides requirements on restrictions & exclusions based on possible exposures and diagnoses. FC annexes provide operators with decision tree to implement appropriate actions when symptoms are reported.

Clean-up of vomiting & diarrheal events

CO Regs: ✗

Food Code: 2-501.11

FC requires operators to have procedures on how to properly clean up after a vomiting or diarrheal event. Annex provides guidance on appropriate procedures.

Handwashing signs

CO Regs: ✗

Food Code: 6-301.14

FC requires signage on handsinks that notifies employees to wash hands.

Elements in CO Regulation to "Build In" Compliance

Chemical dispensing towers

CO Regs: 5-202 (C)

Food Code: ✗

CO Regulations require a dedicated hot & cold water supply for chemical dispensing towers. Hazards already protected under backflow prevention in CO Regs and FC.

Dump sinks

CO Regs: 5-210 (D)

Food Code: ✗

CO Regulations require dump sinks to be installed at drink stations and bars unless other methods approved by the department are used.

Food Prep Sinks

CO Regs: 3-408

Food Code: 4-501.16

CO Regulations require separate food prep sink. FC allows for warewash sink to be used for food prep as long as it's been properly washed, rinsed and sanitized before use per section 4-7 of FC.

Refilling returnables

CO Regs: 3-412

Food Code: 3-304.17

CO Regulations state establishments cannot refill re-useable container with potentially hazardous food. FC allows to refill properly designed containers with PHF, containers may be subject to visual inspection and cleaning.

Commercial design ANSI certified

CO Regs: 4-101

Food Code: 4-205.10

CO Regulations require equipment be commercially designed and certified from an ANSI accredited certification program or approval by CDPHE with applicable fees. FC allows for noncommercial/non ANSI certified equipment to be reviewed using the criteria in sections 4-1 and 4-2.

3-compartment sink

CO Regs: 4-403 (A)

Food Code: 4-6; 4-7

CO Regulations require a 3-compartment sink in all retail food establishments. The FC requires a 3-compartment sink when manual warewashing is occurring.

Drainboards

CO Regs: 4-405

Food Code: 4-301.13

CO Regulations require specific drainboard sizing. FC states "large enough to accommodate" which allows for the drainboard sizing to be based off the operation and business plan.

Ventilation hoods

CO Regs: 4-212

Food Code: 4-204.11; 4-301.14; 6-304.11

CO Regulations reference 2006 IMC or local building code if more strict. FC requires sufficient ventilation to prevent grease or condensation build up. FC specifies not less than what the Law requires which is covered under building code.

Number of toilets

CO Regs: 5-209

Food Code: 5-203.12

CO Regulations require separate toilet facilities for each sex with 15 or more seats. FC specifies not less than what the Law requires which is covered under building code.

Other Differences

Handwashing between glove use

CO Regs: 2-403 (F)

Food Code: 2-301.14 (H)

CO Regulations require hand washing between each glove change, FC only requires washing hands when changing tasks.

Wild mushrooms

CO Regs: 3-306

Food Code: 3-201.16

CO Regulations mirrors FC. Except, that additional information is in the CO Regs on determining wild mushroom experts.

Thawing

CO Regs: 3-601

Food Code: 3-501.13

CO Regulations require food be removed from package only when thawing under running water. The FC only requires that ROP fish be removed from the ROP prior to thawing, but only when labeled to do so.

Egg cooling and holding

CO Regs: 3-603

Food Code: 3-501.14

CO Regulations require eggs to be cooled and held at 41°F. FC allows cold holding for eggs at 45°F because Listeria concerns do not exist with raw shell eggs.

Date marking

CO Regs: 3-702

Food Code: 3-501.17; 3-501.18

Currently already applies in CO Regulations to all HSP facilities to control Listeria hazard. FC would require date marking to be incorporated into all facilities and identifies the disposition of food in relation to date marking.

Handwashing sink size

CO Regs: 5-208 (J)

Food Code: 5-203.11

In CO Regulations requires height and sizing criteria for handsinks. The FC requires handsinks be convenient for employee use.

Mobile unit section

CO Regs: Ch. 9

Food Code: Throughout

CO Regulations have a specific chapter on mobile units. The FC Annexes provided matrix (chart 4-D) to the appropriate FC principles that pertain to a mobile unit. In addition, multiple States have FC checklists to assist in the mobile unit review process.

Temp event section

CO Regs: Ch. 10

Food Code: Throughout

CO Regulations have a specific chapter on temp events. The principles of the FC still apply. In addition, multiple States have FC checklists to assist in the temp event review process.