

COLORADO RETAIL FOOD ESTABLISHMENT RULES AND REGULATIONS

6 CCR 1010-2

Adopted by the State Board of Health

Previously amended: Section 3-301, Preventing Contamination from Hands, was amended February 15, 2006, effective March 1, 2007

Most recently amended November 21, 2012, effective March 1, 2013 with the exception of section 3-801 which will become effective July 1, 2013



Colorado Department
of Public Health
and Environment

Authority

**Sections 25-4-1604(1)(b)(I), 25-5-420, 25-1.5-104(1)(g)
and 25-1-108(1)(c)(I), Colorado Revised Statute**

COLORADO DEPARTMENT OF PUBLIC HEALTH
AND ENVIRONMENT
DIVISION OF ENVIRONMENTAL HEALTH AND SUSTAINABILITY
4300 CHERRY CREEK DRIVE SOUTH
DENVER, CO 80246-1530

This Title Page does not constitute an official part of any regulation. Information contained on the title page is provided by the Consumer Protection Division from sources deemed reliable and is solely for informational and historical purposes. This copy of the regulations is provided for the convenience of the user. Official copies of State of Colorado regulations are published by the Secretary of State's office through arrangement with private publishing firm(s). To obtain official copies of state regulations, please contact Weil Publications at 800-877-9345.

TABLE OF CONTENTS

CHAPTER 1.....	1
PURPOSE AND DEFINITIONS	1
1-101 Purpose	1
1-202 Definitions	1
CHAPTER 2.....	17
MANAGEMENT AND PERSONNEL	17
2-1 SUPERVISION.....	17
2-101 Responsibilities.....	17
*2-102 Demonstration.....	17
*2-103 Person in Charge.....	18
2-2 EMPLOYEE HEALTH	19
*2-201 Responsibility of Licensee, Person in Charge, and Employees.....	19
*2-202 Exclusions and Restrictions.....	21
*2-203 Removal, Adjustment, or Retention of Exclusions and Restrictions	22
2-204 Discharges from the Eyes, Nose and Mouth.....	23
2-3 AUTHORIZED PERSONNEL	23
2-4 PERSONAL CLEANLINESS	23
*2-402 Cleaning Procedure.....	23
*2-403 When to Wash.....	24
*2-404 Hand Antiseptics.....	24
*2-405 Where to Wash.....	24
*2-406 Fingernail Care	24
2-407 Clothing	24
2-408 Jewelry.....	24
2-5 HYGIENIC PRACTICES	25
*2-501 General.....	25

*2-502	Eating, Drinking, or Using Tobacco	25
2-503	Hair Restraints	25
CHAPTER 3	26
FOOD	26
3-1	CHARACTERISTICS	26
*3-101	General.....	26
3-2	SOURCES AND SPECIFICATIONS.....	26
3-201	Shellfish and Fish.....	26
3-202	Parasite Destruction	27
3-3	SOURCES AND SPECIFICATIONS.....	28
*3-301	Package Integrity	28
*3-302	Hermetically Sealed Food.....	28
*3-303	Dry Milk and Dry Milk Products.....	28
*3-304	Reconstitution of Dry Milk, Dry Milk Products and Non-Dairy Products	29
*3-305	Fluid Milk, Fluid Milk Products, and Frozen Dessert Mix.....	29
*3-306	Wild Mushrooms	29
*3-307	Meat, Poultry, Game Animals and Exotic Species	30
*3-308	Eggs	31
3-309	Ice	31
*3-310	Ice Used as Exterior Coolant, Prohibited as Ingredient.....	31
3-311	Storage or Display of Food in Contact With Water or Ice.....	31
*3-312	Juice	31
*3-313	Whole-Muscle, Intact Beef Steaks.....	32
3-4	PROTECTION FROM CONTAMINATION AFTER RECEIVING.....	32
*3-401	Preventing Contamination from Hands	32
3-402	Glove Use	34
*3-403	Preventing Contamination When Tasting.....	34
*3-404	General.....	34
*3-405	Cross-Contamination Control.....	34
3-406	Packaged and Unpackaged Food - Separation, Packaging, and Segregation	35

