

# 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

<b>CHAPTER 1.....</b>	<b>1</b>
<b>PURPOSE AND DEFINITIONS .....</b>	<b>1</b>
1-101    Purpose .....	1
1-202    Definitions .....	1
<b>CHAPTER 2.....</b>	<b>17</b>
<b>MANAGEMENT AND PERSONNEL .....</b>	<b>17</b>
<b>2-1    SUPERVISION.....</b>	<b>17</b>
2-101    Responsibilities.....	17
*2-102    Demonstration.....	17
*2-103    Person in Charge.....	18
<b>2-2    EMPLOYEE HEALTH .....</b>	<b>19</b>
*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
<b>2-3    AUTHORIZED PERSONNEL .....</b>	<b>23</b>
<b>2-4    PERSONAL CLEANLINESS .....</b>	<b>23</b>
*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
<b>2-5    HYGIENIC PRACTICES .....</b>	<b>25</b>
*2-501    General.....	25

*2-502	Eating, Drinking, or Using Tobacco .....	25
2-503	Hair Restraints .....	25
<b>CHAPTER 3</b>	.....	<b>26</b>
<b>FOOD</b>	.....	<b>26</b>
<b>3-1 CHARACTERISTICS</b>	.....	<b>26</b>
*3-101	General.....	26
<b>3-2 SOURCES AND SPECIFICATIONS</b>	.....	<b>26</b>
3-201	Shellfish and Fish.....	26
3-202	Parasite Destruction .....	27
<b>3-3 SOURCES AND SPECIFICATIONS</b>	.....	<b>28</b>
*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
<b>3-4 PROTECTION FROM CONTAMINATION AFTER RECEIVING</b>	.....	<b>32</b>
*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

*3-407	Pasteurized Eggs, Substitute for Shell Eggs for Certain Recipes .....	35
3-408	Washing Fruits and Vegetables/Additives/Sulfites .....	35
3-409	In-Use Utensils, Between Use Storage .....	36
3-410	Wiping Cloths .....	36
3-411	Re-Use of Tableware .....	37
3-412	Refilling Returnables .....	37
3-413	Food Storage .....	37
3-414	Food Storage, Prohibited Areas .....	37
3-415	Food Display .....	38
3-416	Condiments, Protection .....	38
*3-417	Consumer Self-Service Operations .....	38
*3-418	Reservice .....	38
<b>3-5</b>	<b>DESTRUCTION OF ORGANISMS OF PUBLIC HEALTH CONCERN....</b>	<b>39</b>
*3-501	Temperature .....	39
*3-502	Cooking Potentially Hazardous Foods (Time/Temperature Control For Safety Foods) .....	39
*3-503	Non-Continuous Cooking of Raw Animal Foods .....	41
*3-504	Reheating .....	42
*3-505	Preparation for Immediate Service .....	42
<b>3-6</b>	<b>LIMITATION OF GROWTH OF ORGANISMS OF PUBLIC HEALTH CONCERN.....</b>	<b>42</b>
3-601	Thawing .....	42
3-602	Slacking .....	43
*3-603	Cooling .....	43
3-604	Cooling Methods .....	43
3-605	Time as a Public Health Control .....	44
*3-606	Specialized Processing Methods .....	45
*3-607	Reduced Oxygen Packaging .....	46
3-608	Breading Mixtures .....	48
<b>3-7</b>	<b>ON-PREMISES LABELING .....</b>	<b>49</b>
3-701	Labeling .....	49
3-702	Special Requirements for Highly Susceptible Populations .....	49
<b>3-8</b>	<b>CONSUMER ADVISORY (Section Effective July 1, 2013) .....</b>	<b>51</b>















































































































































































































































































































































































































