

ACHD Environmental Health Division: Retail Food Presentation

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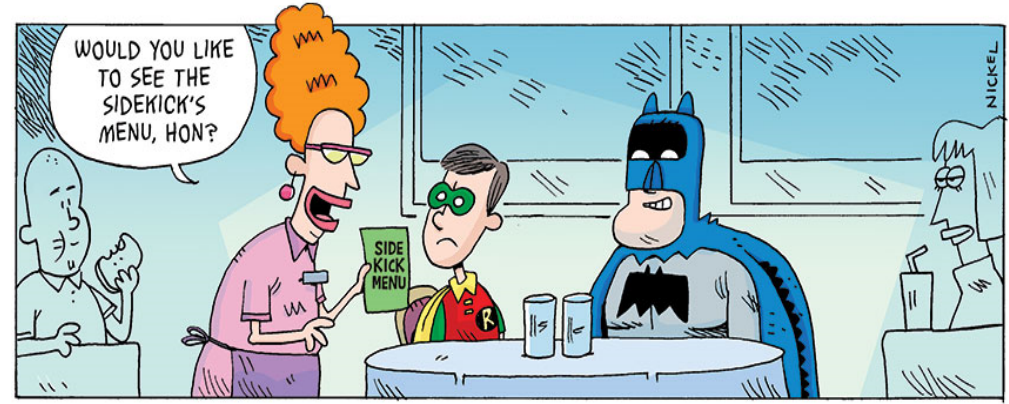


Retail Food Program:

- Program Highlights
- Inspections
- Scoring of Retail Food Establishments (RFE's)
- Enforcement
- Food and Drug Administration's (FDA's) Voluntary National Standards (VNS)
- Tri-annual Review Process

Retail Food: Highlights

- Largest revenue-generating program in Environmental Health.
- Over 1900 licenses and growing.
- Revenue of over \$610,000.00 per year from license fees. We license them; hence retain regulatory authority.
- Delegated program; hence have support from the Colorado Dept. of Public Health and Environment (CDPHE).
- Food Code and Food Protection Act: Colorado Revised Statute (C.R.S) 25-4-1610 (1)(a-d).
- Grant Opportunities (Food and Drug Administration's Voluntary National Standards).



Retail Food: Highlights

- A retail operation that stores, prepares, or packages food for human consumption or serves or otherwise provides food for human consumption to consumers directly or indirectly through a delivery service, whether such food is consumed on or off the premises or whether there is a charge for such food.
- Restaurants, convenience stores, grocery stores, marijuana facilities (edible-producing kitchens), mobile food trucks/trailers/pushcarts, school kitchens, special events.
- Plan Reviews: mobile food trucks/trailers, brick and mortar facilities, partial plan reviews.
- Complaints, including foodborne illness and outbreak investigations.
- Scoring of Inspections: Ratings.
- Enforcement



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"Compliments? Well, someone said the salt and pepper tastes nice."

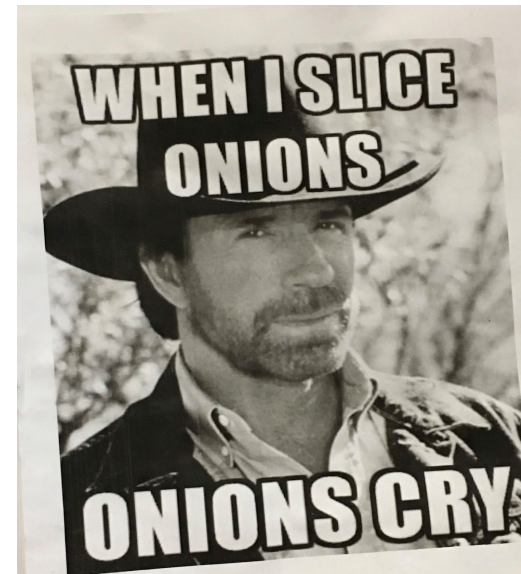


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Retail Food: Inspection Frequency

- Retail Food Establishments are normally scheduled for inspections one to three times per year.
 - Based on the following factors:
 - Complexity of the menu.
 - Quantity of food prepared from the raw state.
 - Quantity of food prepared in advanced and cooled versus cooked-to-order.
 - Whether the establishment has been investigated for a suspect or confirmed foodborne illness outbreak.
 - Whether the facility is in the enforcement process.
 - Facility serves a highly susceptible population.
 - Types of cited violations:
 - Priority
 - Priority Foundation
 - Core



Retail Food: Scoring of Inspections

- Inspection Ratings:
 - **Pass**: The risk index is below 50 points.
 - **Re-Inspection Required**: The risk index is 50-109 points.
 - **Closed**: The risk index is 110 or above.
- Communication of Inspection Ratings/Scoring:
 - Notated on the inspection report.
 - Available for the public to view online via inspection look-up link on our website:

Home > Inspection Look-Up

Inspection Look-Up

≡ MENU

Retail Food Licensing

Food Trucks and Push
Carts

Welcome to the inspection look-up page for Adams County Health Department. On this page, you can access restaurant, child care, body art, and pool inspections utilizing the following link: [My Health Department - Adams County Health Department - Environmental Health](#).

You can also access inspections in other counties within the State of Colorado utilizing the following link: [My Health Department - CDPHE](#).



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[File a Complaint](#)

Adams County Health Department – Environmental Health

4430 South Adams County Pkwy Suite 200, Brighton CO 80601 | [Visit Official Website](#)

Scoring of Restaurant Inspections

Pass means the establishment meets fundamental food safety standards. The risk index range is 0-49 total points.

Re-Inspection Required means that violations were found to exceed fundamental food safety standards. Corrections may have been made but the rating requires a re-inspection to ensure basic food safety standards are met. The risk index range is 50-109 total points.

Closed means that significant unsanitary conditions or other imminent health hazards were found. Facility must cease operations until conditions and violations are corrected. The risk index range is 110 total points or higher.

Inspections for Body Art, Child Care, and Recreational Water are also available.

Locate an establishment.

Search

Locate an establishment.

Search

Showing results for: **McDonalds**

McDonalds

7400 Federal Blvd Westminster, CO 80030-4905

McDonalds

4833 E Bridge St Brighton, CO 80601-8365

McDonalds

1191 S 1st St Bennett, CO 80102-7908

McDonalds

3151 Airport Blvd Aurora, CO 80011-3332

McDonalds 13682

5750 Washington St Denver, CO 80216-1322

McDonalds 219

11025 E Colfax Ave Aurora, CO 80010-2502

McDonalds 2878

8700 Washington St Thornton, CO 80229-4712

McDonalds Restaurant

3994 E 120th Ave Thornton, CO 80233-1606

McDonalds Restaurant

3690 E 104th Ave Thornton, CO 80233-4427

Retail Food | Routine Routine
July 12, 2023

View

Retail Food | Routine Routine
December 12, 2022

View

Retail Food | Routine Routine
April 12, 2023

View

Retail Food | Routine Routine
February 10, 2023

View

Retail Food | Routine Routine
June 12, 2023

View

Retail Food | Routine Routine
July 11, 2023

View

Retail Food | Routine Routine
December 2, 2022

View

Retail Food | Routine Routine
November 15, 2022

View

Retail Food | Routine Routine
January 26, 2023

View

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| [Adams County Health Department – Environmental Health](#) | [McDonalds Restaurant](#) | Retail Food | Routine

McDonalds Restaurant

3994 E 120th Ave Thornton, CO 80233-1606

Retail Food | Routine | Retail Food

November 15, 2022

Score & Grade: 10

Observations & Corrective Actions

16: 4-501.114 The dishwasher did not have any sanitizer and had been being used this morning to wash dishes. Corrective action: The facility will wash dishes in the 3-compartment sink until the dishwasher is repaired.

22: 3-501.16 (A) (2) One container of raw beef patties (46 - 50 degrees F) in the refrigerator drawer by the grill measured greater than 41 degrees F. Corrective action: The one container of beef patties out of temperature was moved back to the walk in to cool more.

51: 5-205.15 (A) The drain under the dash washing machine was clogged and pooling water underneath when turned on. Corrective action: The machine was unplugged and the facility scheduled maintenance for the machine.

THE INSPECTION PROCESS

Routine Inspection

Inspections identify risk. If you meet basic food safety standards, you pass. If you do not pass, you must immediately correct the violations and a re-inspection will be required.

Re-Inspection

A re-inspection is a complete review of your operation. If you meet basic food safety standards you pass. If you do not pass, a re-inspection will again be required (up to 3 times).

Closed

If you have 3 re-inspections that do not "pass," you may be closed* for up to 3 days. If you are closed, you must receive health department approval to reopen.

Routine

Re-Inspection

Re-Inspection

Re-Inspection

Closed

HOW DO I PASS MY INSPECTION?

Inspection primarily focus on the things that cause illness (the severity and amount of violations are considered). What can you do to reduce the risk? Pay attention to....

Food holding temperature (cold/hot)

Food cooking temperatures

Contaminated equipment

Food from safe sources

Actively manage food safety

Sick employees

Wash your hands

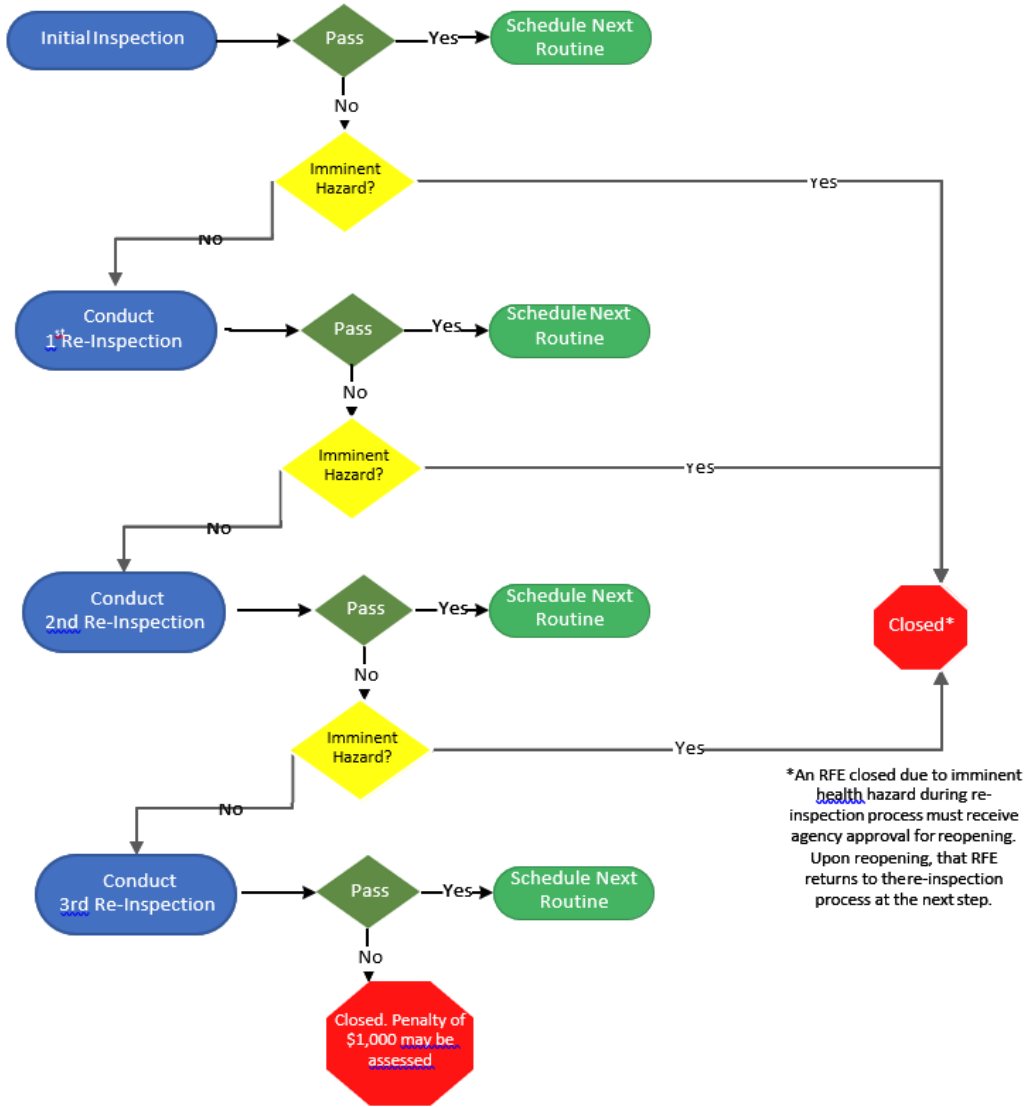
Bare hands on ready-to-eat food (use gloves/utensils)

- Prior to closure, formal notice will be provided. You will be given a reasonable amount of time to comply with the Regulations. You are entitled to enact the grievance process pursuant to section 25-4-1609.5, C.R.S. at any time during this process.

Retail Food: Enforcement

The civil penalty and enforcement provisions of the Food Protection Act were enacted in 1998, revised in 2016, and again in 2019, to authorize local health departments and boards of health to levy monetary penalties upon retail food Establishments that commit substantial violations that can be detrimental to public health.

Retail Food Establishment Enforcement Flowchart



*An RFE closed due to imminent health hazard during re-inspection process must receive agency approval for reopening. Upon reopening, that RFE returns to there-inspection process at the next step.

A RFE that has 4 consecutive or 4 out of 5 inspections that do not "pass" is closed for up to 3 days and may be fined up to \$1000. An RFE closed under these conditions must receive agency approval for reopening.

Voluntary National Retail Food Regulatory Program Standards

The Retail Program Standards are designed to help food regulatory programs enhance the services they provide to the public. When applied in the intended manner, the nine program standards should:

- Identify program areas where an agency can have the greatest impact on retail food safety.
- Promote wider application of effective risk-factor intervention strategies.
- Assist in identifying program areas most in need of additional attention.
- Provide information needed to justify maintenance or increase in program budgets.
- Lead to innovations in program implementation and administration.
- Improve industry and consumer confidence in food protection programs by enhancing uniformity within and between regulatory agencies.

Voluntary National Retail Food Regulatory Program Standards

- Standard 1: Regulatory Foundation
- Standard 2: Trained Regulatory Staff
- Standard 3: Inspection Program Based on Hazard Analysis Critical Control Point (HACCP) Principles
- Standard 4: Uniform Inspection Program
- Standard 5: Foodborne Illness and Food Defense Preparedness and Response
- Standard 6: Compliance and Enforcement
- Standard 7: Industry and Community Relations
- Standard 8: Program Support and Resources
- Standard 9: Program Assessment

Retail Food: Triennial Review Process

- **Statutorily Required Triennial Review**
 - First established in 2015 - HB15-1226
 - CDPHE must convene stakeholders – LPHAs, County Commissioners, Industry (Colorado Restaurant Association), other interested parties, etc. - Fall of 2015
 - Purpose: Study retail food establishments, inspection programs, program funding, costs and uses of revenue for the uniform statewide administration and implementation.
- **First resulting bill - HB16-1401: “Fee bill” with additional items**
 - 50% increase in fees over a 3-year period (30% in 2017, 10% in 2018 and 10% in 2019).
 - Prohibits a county from spending the increased revenue from the fee increase on anything other than retail food health-related activities;
 - Requires CDPHE to create a uniform system to communicate health inspection results to the public and sets limitations on the development of the uniform system.
 - Requires CDPHE to attain certain targets, including significant statewide compliance with FDA’s voluntary national retail food regulatory program standards. To reach these targets the bill requires CDPHE to audit certain local public health agencies.
 - Authorizes CDPHE and a county of district board of health to issue a cease-and-desist order if a person or licensee has been issued a civil penalty and remains in noncompliance.
 - Decreases the maximum period of suspension of a license or certificate of license from 6 months to one month, except in cases of closure due to an imminent health hazard.



Retail Food: Triennial Review Process

- 2018 – Stakeholder process focused on Enforcement
- 2019 – HB19-1014 Retail Food Establishments Inspection and Suspension
 - Clarifies that emergency situations can create an "imminent health hazard";
 - Repeals language that separated violations found during inspections into critical and noncritical violations;
 - Aligns the requirements for the communication of inspection results with the determination of whether violations are sufficient to require a reinspection;
 - Removes the minimum amount for a civil penalty and establishes the maximum amount as \$1,000 for violations of rules promulgated by the department of public health and environment;
 - Provides that a retail food establishment that is found to be in violation during 4 out of 5 inspections during a 12-month period is subject to a civil penalty not to exceed \$1,000 and license suspension; an
- 2021 – No Stakeholder Process due to COVID
- 2024 – Anticipate process to be focused on fees
- 2025 – Anticipate next piece of legislation



Thank You!!
Questions?



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