



ROUTT COUNTY BOARD OF COUNTY COMMISSIONERS
AGENDA COMMUNICATION FORM

ITEM DATE: 12/10/2018	ITEM TIME: 3:30pm-4:00pm

FROM:	Scott Cowman & Heather Savalox
TODAY'S DATE:	12/3/2018
AGENDA TITLE:	Environmental Health Update – Retail Food Program

CHECK ONE THAT APPLIES TO YOUR ITEM:

- ACTION ITEM
- DIRECTION
- INFORMATION

I. DESCRIBE THE REQUEST OR ISSUE:

Retail Food Program updates – FDA Food Code Transition

II. RECOMMENDED ACTION:

None

III. DESCRIBE FISCAL IMPACTS (VARIATION TO BUDGET):

PROPOSED REVENUE: \$

PROPOSED EXPENDITURE: \$

FUNDING SOURCE:

N/A

IV. IMPACTS OF A REGIONAL NATURE OR ON OTHER JURISDICTIONS (IDENTIFY ANY COMMUNICATIONS ON THIS ITEM):

Routt County Environmental Health website updated to include information for operators and the public. <http://www.co.routt.co.us/372/Food-Safety>



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V. BACKGROUND INFORMATION:

During the course of 2017, the CDPHE conducted a series of stakeholder meetings with industry and local health partners to determine applicability of the U.S. Food & Drug Administration's (US FDA) 2013 model Food Code and 2013 Supplement to Colorado's food industries. On November 15, 2017, the state Board of Health unanimously voted to adopt the rule, with an effective implementation date of January 1, 2019. The FDA Food Code is a model for safeguarding public health and ensuring food is unadulterated and honestly presented when offered to the consumer. It represents FDA's best advice for a uniform system of provisions that address the safety and protection of food offered at retail and in food service. The food code transition will mean some operational changes for all retail food establishments.

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

Other Topics:

1. Special Events
2. Public Health Transformation

VI. LEGAL ISSUES:

None

VII. CONFLICTS OR ENVIRONMENTAL ISSUES:

None

VIII. SUMMARY AND OTHER OPTIONS:

Additional information has been provided in the packet as reference.