



Top 5 changes to the Colorado Food Code

Beginning on March 16th, 2024 the Colorado Food Code has adopted the FDA 2022 Food Code. Below is a list of the top 5 changes to the current code, this list is not all-inclusive, please refer to your local health agency if you have any questions.

1 Certified Food Protection Manager (CFPM)

Currently, most food establishments must have a CFPM, beginning **March 1st, 2025** the person in charge must be a CFPM at most food establishments. A CFPM may not be required during all hours of operation. Examples include, but are not limited to: low risk food preparation prior to the establishment opening (bakeries) or an establishment that has operation times when drinks/low risk foods are served but the kitchen is closed (bars).

2 Clean Up of Vomiting and Diarrheal Events

Written procedures for cleaning up vomiting and diarrheal events will be required. The second page of this document will meet this new requirement.

3 Allergen Food Labeling

Retail food establishments shall notify customers of major food allergens used as ingredients. Notification can be either physical or electronic means such as; brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means. The nine major food allergens are Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Wheat, Peanuts, Soy, and Sesame.

4 Storage of packaged and unpackaged food

Raw animal food shall be stored separately from unwashed fruits and vegetables. This change codifies the industry standard of not storing unwashed fruits and vegetables below raw animal proteins.

5 Manufacturer Cooking Instructions

Commercially packaged food that has cooking instructions must be prepared according to those instructions unless the manufacturer states it can be consumed without further cooking. These foods were not processed to control for pathogens, so they may not be offered as ready to eat unless the cooking instructions are followed.

Issued: 3/16/24

For more information, contact your local health department or visit:

cdphe.colorado.gov/retail-food/retail-food-resources



COLORADO
Department of Public
Health & Environment

Clean-up Procedures for Vomit/Fecal Events

Regulation 6 CCR 1010-2: Retail Food Establishments

The 2024 Colorado Food Code requires that all food establishments have a written procedure for responding to vomiting and diarrheal events. This is an example procedure for employees to follow when responding to vomiting and diarrheal events in food establishments.

Regulation

2-501.11 Colorado Food Code

A Food Establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the Food Establishment. This document serves as recommended guidance for this requirement.

Vomit and diarrhea spreads viruses quickly

When there is a vomit or diarrheal event there is a high potential for the spread of viruses. A proper response to such an event in a timely manner can reduce the likelihood that food may become contaminated and that other may become ill as a result.

Environmental Protection Agency -
other effective disinfectants

[epa.gov/pesticide-
registration/selected-epa-
registered-disinfectants](https://www.epa.gov/pesticide-registration/selected-epa-registered-disinfectants)

Center for Disease Control -
Prevention Norovirus Infection

[cdc.gov/norovirus/about/preve
ntion.html](https://www.cdc.gov/norovirus/about/prevention.html)

Vomiting and diarrheal accidents should be cleaned up using the following recommended steps:

- Minimize the risk of disease transmission through the prompt removal of ill employees, customers and others from areas of food preparation, service, and storage.
- Segregate the area, and cover the vomit/fecal matter with single use disposable towel to prevent aerosolization.
- Mix a chlorine bleach solution that is stronger than the chlorine solution used for general sanitizing [the Centers for Disease Control and Prevention recommends 5000 ppm or 1 cup of regular household bleach (8.25%) per gallon of water. Other effective disinfectants can be found on Environmental Protection Agency's website listed below.
- Wear disposable gloves during cleaning. To help prevent the spread of disease, it is highly recommended that a disposable mask and/or cover gown, (or apron), and shoe covers be worn when cleaning liquid matter.
- Ensure the affected area is adequately ventilated (the chlorine bleach solution can become an irritant when inhaled for some individuals and can become an irritant on skin as well).
- Soak/wipe up the vomit and/or fecal matter with towels and dispose of them into a plastic garbage bag.
- Apply the bleach solution onto the contaminated surface area and allow it to remain wet on the affected surface area for the least 1 minute. Allow the area to air dry. Dispose of any remaining disinfectant solution once the accident has been cleaned up.
- Discard all gloves, masks, and cover gowns (or aprons) in plastic bag and dispose of the bag immediately.
- Take measures to dispose of and/or clean and disinfect the tools and equipment used to clean up the vomit and/or fecal matter.
- PROPERLY WASH YOUR HANDS - AND IF POSSIBLE TAKE A SHOWER AND CHANGE YOUR CLOTHES.
- Discard any food that may have been exposed in the affected area.
- Document the information of the person(s) who was ill. Information such as: name, address, age, and travel history (itinerary of last few days), and a 3 day food consumption history should be included.
- Complete an incident report of actions taken. Include information such as: the location of the incident, the time and date, and procedures of the cleanup process. Keep the information on file by the business for at least a year. NOTE: the information may be useful for the health department's investigation.

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