



Eatery Insights

WELD COUNTY DEPARTMENT OF
PUBLIC HEALTH & ENVIRONMENT

SEPTEMBER
2019

New Enforcement Process Coming to State of Colorado

Dan Joseph

On January 1, 2020, the State will transition to a new enforcement model for retail food facilities.

Major changes include:

- Using an overall picture of the facility versus a violation to violation model.
- No longer issuing enforcement letters.
- Conducting full re-inspections rather than follow-up inspections.
- Closure of facility once 4 out of 4 or 4 out of 5 inspections exceed the violation point threshold.



Structurally, you probably won't see large changes. We currently conduct follow-up inspections for facilities that receive a high fair, marginal, or unacceptable rating. The new enforcement requirements will be within the same realm. What changes is that, rather than a "follow-up" inspection, we will conduct a full re-"inspection" if your facility falls in one of these three categories. During a follow-up inspection we would, for the most part, just assess the violations noted at your last inspection and may not conduct a full inspection. A re-inspection requires that we conduct another full inspection and assess the score after that inspection. If the score is high again, then the process continues. If the score reaches an acceptable level, then enforcement ends.

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New Enforcement Process Coming to State of Colorado (continued)...

If the facility scores high on 4 out of 4 or 4 out of 5 inspections (regular and re-inspections combined), then we have the authority to close the facility and assess a civil penalty up to \$1000. The facility will then have to meet certain conditions (determined by the health department and based on the violations) in order to reopen. Overall, approximately 15% of facilities currently inspected would exceed the score on a regular inspection and require a re-inspection. Of that 15%, a small percentage would go on to exceed that score during the re-inspection.



Why the change? Over the years our current enforcement system did not seem to reduce the rate of violations cited. Every year, cold holding is our highest violation cited, followed by hand washing. The old system wasn't affecting long term change. The new system changes our focus from following up on one violation to an overall look at the facility. Basically, we are going to focus our resources on the worst performing facilities to hopefully affect long term change.

Even with these changes, we will continue to use what we call alternative contacts to help ensure violations are maintained corrected, or to provide a facility a little extra help to ensure the violation remains corrected over time. You may hear that we will be back for a check-in visit (focused usually on one or two items), we may offer a targeted training (where we focus on training for one violation such as cooling), or we may offer an announced inspection (where we conduct a non-regulatory inspection for your facility). While the enforcement system is focused on large scale issues, we will still be visiting facilities to ensure singular violations (i.e., cooler being down, cooling issues, etc.) have been resolved.

We often get asked why we make these changes all the time. Most often these changes occur at the statute level, meaning that the state legislature voted for the change or changes. When it comes to enforcement proceedings, local public health agencies follow state statute. This change to the enforcement process, to the food code the year before, and other changes such as these are all conducted at the state level.

Meet our newest inspectors...



Hello, my name is Nick Trautner. I am happy to be returning to the Weld County Department of Public Health and Environment my second stint in Environmental Health. Since my departure, I have spent time with the City of Aspen and United Airlines working as a food safety professional. I graduated from Colorado State University with a degree in Biology and am just about to wrap up a Master’s degree in Food Safety with Michigan State University. In my free time I chase around my two children and stay active enjoying Colorado. Born and raised in Weld, I am excited to be back and protecting public health in our community.



Hello, My name is Candace Urlik and I am a new Environmental Health Specialist at the Weld County Department of Public Health and Environment. I am a Colorado native and I love exploring this beautiful state. I graduated from Colorado State University with a Bachelor of Science in Biology with minors in Environmental Health and Food Science and Safety. I will work primarily within the food program as an inspector, and helping teach the Weld STAR classes and editor for the Eatery Insights newsletter. I am passionate about food safety and education and forward to being a resource for Weld County food establishments and protecting the community!

Food Program Staff

Consumer Protection Manager:

Gabri Vergara

Food Program Coordinator:

Dan Joseph

Food Program Inspectors:

- Kevin Antuna
- Angela Crawford
- Kristeen Bevel
- Lila Chang
- Dan Joseph
- Cassie Theisen
- Nick Trautner
- Candace Urlik
- Casey Vogt

Upcoming Classes & Meetings

September 23rd	Weld STAR	2-5pm
October 21st	Weld STAR/Spanish	1-5pm
November 4th	Food Safety Forum	2-4pm
December 2nd	Weld STAR	2-5pm
January 20th	Weld STAR	2-5pm
March 16th	Weld STAR	2-5pm
April 20th	Weld STAR/Spanish	1-5pm
Classes and the Food Safety Forum are held in Room 103 of the Health Department.		

Hepatitis

A

Growing Prevalence of Hepatitis A

Candace Urlik

About

The substantial increase in cases of Hepatitis A in Colorado and throughout the nation is bringing attention to the importance of controlling and preventing the virus in the food industry. Hepatitis A is a very contagious virus that can lead to liver disease. In rare cases, it can be lethal. The virus is shed through feces, and a person becomes infected by ingesting the virus from objects, food, or drinks contaminated by an infected individual or from close person to person contact. The virus can survive outside the body for months. A person infected with Hepatitis A may not show symptoms for 15 to 50 days. Individuals may be asymptomatic or have the following symptoms: jaundice (yellowing of skin and eyes), fatigue, low appetite, nausea and vomiting, stomach pain, dark urine, pale or clay colored stool, diarrhea, fever, and joint pain. Asymptomatic individuals can still be contagious (shed the virus). Diagnosis is made through a blood test. Once diagnosed, it can take several months for individuals to feel better.

Prevention

There are precautionary steps you can take in your facility to prevent the spread of Hepatitis A. Employees should be aware of the symptoms to watch for and report to management if they have any of the symptoms or if they have been exposed. Prevention can be established through proper food handling practices, such as proper hand washing (especially after using the restroom), not contacting ready to eat food with bare hands, and proper hygienic practices, overall. There is a safe and effective vaccine available through most health care providers and pharmacies. Locations that offer the vaccine can also be found on <https://vaccinefinder.org/>. The vaccine is not required in Colorado, but it can prevent the illness and spread of the virus. An unvaccinated individual who has been exposed can get vaccinated within 14 days of exposure to prevent severe illness.

Hepatitis A positive employee

If you have an employee with Hepatitis A or that has reported having symptoms, send the worker home and notify the Weld County Department of Public Health and Environment at 970-304-6415.

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Hepatitis A (Continued...)

Hepatitis A in Colorado

The outbreak is currently affecting people experiencing homelessness and those with substance-use issues, along with individuals who are incarcerated, and the contacts of those at-risk. From October 2018 through August 2019, there have been 140 cases and 102 hospitalizations in Colorado.



Precautionary actions should be taken to prevent the spread in food establishments. Any questions from the public can be directed to CO-Help at 303-389-1687 or 1-877-462-2911 in English or Spanish or online at <https://www.colorado.gov/pacific/cdphe/hepa>.

Important Facts About CBD in Retail Food

Cassandra Theisen

Cannabidiol, commonly known as CBD, is a growing industry in Colorado. There are some rules and restrictions you must be aware of if you plan to use CBD as an ingredient in a food or beverage product. Here are a few key facts regarding CBD as a food ingredient in Colorado:

- CBD is defined as having 0.3% or less THC, which is the psychoactive component of marijuana. Products with a concentration above this limit are considered marijuana and are prohibited from use in food in a licensed retail food establishment.
- CBD must come from an approved source. Manufacturers that produce and sell CBD products to be used as a food or beverage ingredient must be registered as a wholesaler with the State Health Department. The producer must be able to document that the finished product does not contain more than 0.3% THC and must clearly label the product with all required information.
- It is illegal under federal law to label or market CBD or products containing CBD as a dietary supplement or as treatment for any disease or condition.
- Approval for use of CBD as a food ingredient is only given by the State in which the food is manufactured/prepared, therefore interstate sales are prohibited.
- Your customers must be informed, and your food products must be labeled appropriately. The label shall include all ingredients, including CBD.
- Cottage food producers may only use hemp seeds or oil from hemp seeds that are from an approved industrial hemp manufacturer as an ingredient. Use of other parts of the plant, such as CBD oil, is prohibited.



Always refer to your local public health agency if you have questions!

Buying Equipment: What's the way to go... USED or NEW?

Gabri Vergara



One of the primary expenses to opening a restaurant, cafe, bakery, or other retail food establishment is the commercial equipment needed. New equipment is shiny and pretty, but not always a necessity. Used equipment can help spread your budget, but it also has its downfalls. It's important that you do your homework and consider the pros and cons before buying used. Budget, needs, and anticipated usage are the major considerations.

Besides saving you money, at least up front, that can be applied towards other start-up expenses (i.e., food, insurance, advertising, payroll, etc.), there are some additional benefits to buying your equipment used, including:

- Many vendors offer **complimentary items** when purchasing several used pieces. These free options can include devices like a mixer, prep table, or a toaster.
- Used **prices are often negotiable**. If you are good at negotiating, you shouldn't be afraid to counter the original offer and, even if they refuse, it never hurts to ask.
- If you are **environmentally friendly**, used equipment is a great way to go, as it is also a form of recycling or upcycling.
- There are **plenty of second-hand appliances** available for commercial kitchens.

There are a few liabilities to consider, however, before you decide to buy used equipment, including:

- **LACK OF WARRANTIES**... Usually you purchase used equipment "AS-IS." Therefore, there is always a gamble when you buy it.
- If you buy used appliances that don't work, you **could end up spending more money** than if you bought a new one. You should always be careful when choosing used appliances. It's important that you have a professional staff to communicate with that has experience with used commercial equipment.
- While kitchen equipment is durable, **used options tend to have a shorter lifespan**.
- When buying used equipment, you usually have a more **limited selection** than when buying new, and you may need to settle for a device without the additional features you were hoping your appliance would have.
- Restaurant equipment is always evolving to provide a better product, whether that means stainless steel surfaces are added so it's easier to clean, coved corners are used so bacteria can't collect as easily, or ventilation is improved to reduce fire potential. As the technology develops, regulations typically aren't far behind. That could mean the used piece you're looking at is **ruled out by new health or safety regulations**.
- From the price tag, purchasing new equipment is pretty simple. Unfortunately, when you buy used, there is more to the purchase. You **need to put in more effort**, such as additional research, comparing prices, and/or inspecting the device.

Only you can decide what's best for your needs and budget. In general, if the business has the finances to do so, buying new is the best option. New equipment should offer more long-term value, less upkeep, and less worry that something may go wrong.