

# Denver Department of Public Health & Environment - Public Health Investigations

## Inspection process overview for Stores, Centers, Infused Product Manufacturers (MIP), & Social Consumption Facilities

### **REGULATORY INSPECTIONS**

Regular inspections occur 1-2 months after the license sign-off inspection and approximately every 6 months thereafter. Re-inspections may be needed to demonstrate correction of violations following the inspection. Regular inspections and complaint-based inspections are unannounced visits.

### **PUBLIC HEALTH RISK FACTORS THAT ARE MONITORED DURING REGULATORY VISITS INCLUDE:**

*(Applicable to Stores, Centers, MIPs, and Social Consumption licensees)*

#### **APPROVED SOURCE**

- ✓ All ingredients are sourced from licensed and inspected manufacturers
- ✓ Ingredients not spoiled or unwholesome

#### **PRODUCT CONTAMINATION**

- ✓ Laboratory reports for tests such as microbials or pesticide residues may be requested and reviewed
- ✓ Robust controls should be in place for solvent, mold, chemical, and microbial control

#### **EMPLOYEE ILLNESS & EMPLOYEE KNOWLEDGE**

- ✓ Verification of Employee Illness Policy to ensure employees experiencing gastrointestinal symptoms are not handling consumable products
- ✓ Operator must ensure employees receive proper training as it relates to their duties

#### **PERSONAL HYGIENIC PRACTICES**

- ✓ Employees must be trained how to properly wash hands, where to wash, and when to wash
- ✓ Employees must not handle ready-to-eat products with bare hands

#### **TEMPERATURE CONTROL**

- ✓ If facility has potentially hazardous foods requiring temperature control:
  - Potentially hazardous infused foods (*hash oil, tinctures, oils, butter, etc.*) must be held cold (*at or below 41°F*)
  - PHI may approve infused foods to not be held cold and issue approval letter on case-by-case basis
  - A calibrated probe thermometer (*ranging from 0°F-220°F*) must be on site and used if potentially hazardous foods are present in facility

#### **SANITIZATION of EQUIPMENT**

- ✓ Food contact surfaces must be properly washed, rinsed, and sanitized
- ✓ In-place sanitizer must be provided in all areas of active food handling
- ✓ Facility must have the appropriate test strips to monitor sanitizer concentration

#### **HAND WASHING & TOILET FACILITIES**

- ✓ Hot water must achieve 100°F within 30 seconds of activation at hand washing sinks
- ✓ Soap and paper towels must be provided at each handsink

#### **PEST CONTROL MANAGEMENT & ANIMALS**

- ✓ Pests must be minimized
- ✓ No evidence of animals on premise

#### **TOXIC MATERIALS**

- ✓ Toxic materials must be stored below and away from consumable products
- ✓ Toxic material must be clearly labeled and used per label instructions

Repeat critical violations in a 12-month period can result in the assessment of fines against food facilities. To learn more or to access training resources, food safety information, or inspection results, visit us online at [www.denvergov.org/phi](http://www.denvergov.org/phi). The division of Public Health Investigations strongly encourages you to implement your own internal daily "inspection." Check out our Food Safety System Toolkit which is designed to help you identify issues that you should monitor on a daily basis. Contact your area investigator or write us at [phicomments@denvergov.org](mailto:phicomments@denvergov.org) to set up a free consultative visit that can include a mock inspection, an assessment of your processes, education for your staff, or a combination, or information about free cannabis food safety classes taught periodically throughout each year. Find us on Facebook at [www.facebook.com/DenverPHI](https://www.facebook.com/DenverPHI).

Please visit <http://www.surveymonkey.com/s/foodinspectionssurvey> to complete a brief survey and provide feedback on this visit. The Denver Department of Environmental Health is now offering a 90-minute online food safety training course for the cost of \$10 in English, Spanish, Vietnamese, Mandarin, and Korean. A link to the course can be found on our website ([www.denvergov.org/phi](http://www.denvergov.org/phi)).

Please note that this checklist is not all inclusive. Please visit [our webpage](#) to access regulations.