Inspection process overview for Stores, Centers, Infused Product Manufacturers (MIP), & Hospitality Facilities

REGULATORY INSPECTIONS

Regular inspections will be conducted at your facility however, the frequency of inspections will be dependent on the processes occurring at the facility. 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 Hospitality 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 (beverages, tinctures, oils, butter, capsules, etc.) must be held cold (<41°F)
  • Manufacturers may receive approval to store products unrefrigerated if a Shelf Stability Affidavit is completed.
  • 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 using an EPA-approved sanitizing solution
✓ 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 hand washing sink

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. 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 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.

Sanitation Guidance documents can be found on our website under ‘What’s New?’ and are specific to each facility type. Please visit http://www.surveymonkey.com/s/foodinspectionsurvey to complete a brief survey and provide feedback on this visit. (Revised 3/2022)

Please note that this checklist is not all inclusive. Please visit our webpage to access regulations.