



COLORADO

Department of Public
Health & Environment

Dedicated to protecting and improving the health and environment of the people of Colorado

PROGRAM:	RETAIL FOOD
EFFECTIVE REGULATION:	<i>Colorado Retail Food Establishment Rules and Regulations, January 1, 2019</i>
GUIDANCE NO.:	G21-01
DATE:	July 30, 2021 (Effective Date January 1, 2022)
SUBJECT:	Guidance - Risk-Based Inspection Frequency

Purpose of the Risk-Based Inspection Frequency:

Retail Food Establishments (RFE) in Colorado must be inspected twice per year or at a frequency determined by a risk-based alternative method. A risk-based inspection frequency determination method is intended to calculate a frequency for routinely inspecting facilities based on:

1. The food risk category is based on food types, preparation practices, and population served; and
2. The compliance history as determined by total violation points accumulated during the most recent routine inspection.

Other factors may also influence the RFE inspection frequency. These factors may outweigh the considerations listed above for automatically determining routine inspection frequencies and dictate manually scheduling the next inspection rather than relying on the automated process discussed in this guidance. Such factors include, but are not limited to:

3. The number of re-inspections required to help a facility achieve compliance following their last routine inspection, or
4. Whether the facility was strongly suspected or directly linked to a food-borne illness in the previous year.

For the Colorado Department of Public Health and Environment (CDPHE) and local public health agencies utilizing CDPHE's HealthSpace data system, the risk-based methodology described in this guidance will be used to determine inspection frequencies. All jurisdictions implementing Colorado's retail food program under delegation from CDPHE may satisfy inspection frequency requirements by:

1. Using this guidance to determine risk-based inspection frequencies; or
2. Using a risk-based or alternative methodology approved by CDPHE, such as inspecting each retail food establishment twice per year as allowed by the FDA Food Code.

Due to the significant change to enforcement, all previously approved inspection frequency plans must be re-submitted for review and approval to ensure contract and statutory compliance prior to effective date of this document.

Methodology:

To utilize the risk-based methodology, the food risk factor and inspection history factor must be identified for each facility. Inspection frequency intervals will be calculated on a four-month, six-month, one year, or two-year basis depending on the final risk category assignment. Instructions for

categorizing each risk factor and the resulting assigned inspection frequency intervals are detailed below:

1. **Food Risk Factor:** Consists of four categories. By reviewing the menu, population served, and types of food preparation processes, the inspector will choose the category with the greatest applicable point value of high risk, medium risk, low risk, or very low risk for the facility. The food risk factor point value will be used as part of the calculation to determine the inspection frequency interval. A facility's food risk factor should be reviewed and adjusted, if necessary, at each routine inspection. Use Table 1 to assign the point values based on the food risk factor.

Table 1 - Food Risk Factor Point Values

Food Risk Factor	Total Point Value
1 - Very low	5
2 - Low	10
3 - Medium	15
4 - High	20

Examples of foods, food preparation and processes for each category:

High Risk (20 points):

- Extensive food preparation or meal volume
- Juice bottling
- Central/main commissary kitchen for chain RFEs
- Utilizes food or preparation processes that require hazard analysis critical control point (HACCP) plans
- Serves a highly susceptible population
- Extensive time/temperature control for safety (TCS) food in self-service buffets

Medium Risk (15 points):

- Fresh green salads
- Ground beef, as hamburger patties, meatloaf, taco meat, or casserole
- Gravies, sauces, chili, meat stews and soups (from scratch)
- Cooling cooked or hot held foods
- Beans, including refried
- Rice, pasta, and tofu
- Cooked dressings and stuffing
- French toast, omelets and other menu items made from unpasteurized eggs
- Raw poultry, meats, and/or fish
- Sushi or meat/fish market
- Offering foods that require a consumer advisory (serves raw or undercooked animal proteins)
- Cooks raw animal proteins
- Increased food preparation or food handling

Low Risk (10 points):

- Sandwich assembly (deli meats and cheese)
- Ice cream (soft-serve or otherwise) or frozen yogurt made in-house
- Fresh pizza
- Boiled or hash brown potatoes, cooked vegetables
- Pre-cooked chicken, turkey, ground beef
- Use of precooked or pasteurized products
- Non TCS pastries and baked goods
- Moderate amounts of food preparation and handling (deli sandwich assembly, pizza assembly)

Very Low Risk (5 points):

- Beverages with ice
- Hard packed ice cream
- Drink/bar garnish
- Pre-packaged TCS foods
- Low-risk convenience store foods (e.g. hot dogs, nacho cheese)
- Microwave commercially prepared sandwiches, burritos, or frozen pizza
- Limited to no food preparation and handling

2. **Inspection History Factor:** This is determined by the total violation points accumulated during the most recent routine inspection which dictate the result of that inspection. Each observed violation is assessed a value based on risk, as detailed in Retail Food Interpretive Memo 19-09 (IM 19-09), and the total point value is then applied. Violations may be assessed a higher or lower point value based on the pervasiveness of the observed conditions.
3. The inspection score/result determines the inspection history factor multiplier as detailed below. A 1.5x multiplier is applied if the most recent routine inspection results in a re-inspection. A 2x multiplier is applied if the most recent routine inspection results in a closure. Inspection history factor point values should be assigned as shown in Table 2.

Table 2 - Inspection History Factor Point Value

Inspection Score (Result)	Compliance History Multiplier
Pass	1x
Re-inspection required	1.5x
Closure	2x

4. **Inspection Frequency Interval:** The inspection frequency for each facility is based on the total cumulative points determined by multiplying the Food Risk Factor and the Inspection History Factor. Changes to the food risk factor and results of the most recent routine inspection cause a recalculation of the inspection frequency interval. Total point values will yield an inspection frequency interval of 4 months, 6 months, 1 year, or 2 years. Risk-based inspection interval should be assigned as shown in Table 3.

Table 3 - Risk-Based Inspection Frequencies

Calculated Risk Factor	Inspection Frequency Interval
0 - 9 points	720 days (Once per 2 years)
10 - 19 points	360 days (Once per year)
20 - 29 points	180 days (Twice per year)
≥ 30 points	120 days (Three times per year)

Inspection Frequency Factor Calculation Examples:

Food Risk Factor	Food Risk Point Value	Calculated Inspection Frequency Factor Based on Most Recent Inspection Result (multiplier)		
		Pass (1x)	Re-inspect (1.5x)	Closed (2x)
		<i>Calculated Risk Factor</i>		
1 – Very low	5	5	7.5	10
2 – Low	10	10	15	20
3 – Medium	15	15	22.5	30
4 – High	20	20	30	40

Calculated Risk Factor	Inspection Frequency Interval
0 - 9 points	720 days (Once per 2 years)
10 - 19 points	360 days (Once per year)
20 - 29 points	180 days (Twice per year)
≥ 30 points	120 days (Three times per year)