

COLORADO RETAIL FOOD ESTABLISHMENT RULES AND REGULATIONS

6 CCR 1010-2

Adopted by the State Board of Health

Previously amended: Section 3-301, Preventing Contamination from Hands, was amended February 15, 2006, effective March 1, 2007

Most recently amended November 21, 2012, effective March 1, 2013 with the exception of section 3-801 which will become effective July 1, 2013



Colorado Department
of Public Health
and Environment

Authority

**Sections 25-4-1604(1)(b)(I), 25-5-420, 25-1.5-104(1)(g)
and 25-1-108(1)(c)(I), Colorado Revised Statute**

COLORADO DEPARTMENT OF PUBLIC HEALTH
AND ENVIRONMENT
DIVISION OF ENVIRONMENTAL HEALTH AND SUSTAINABILITY
4300 CHERRY CREEK DRIVE SOUTH
DENVER, CO 80246-1530

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