

STATE OF COLORADO

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Executive Director and Chief Medical Officer

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

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Colorado Department
of Public Health
and Environment

PROGRAM:	RETAIL FOOD
EFFECTIVE REGULATION:	<i>Colorado Retail Food Establishment Rules and Regulations, July 1, 2013</i>
INTERPRETIVE MEMO NO.:	14-06
DATE:	February 14, 2014
SUBJECT:	HACCP Plan Approval for Specialized Food Processing Methods

Retail food establishments that use specialized food processing methods such as curing, smoking, and sprouting beans are required to submit a Hazard Analysis Critical Control Point (HACCP) plan to the department and obtain approval prior to implementing the process, in accordance with Section 3-606 of the revised *Colorado Retail Food Establishment Rules and Regulations*.

In an effort to create a uniform application of the requirements and adequately protect consumers from the increased risk of foodborne illness from Specialized Processing Methods, **the department requires that the HACCP plan initially be submitted to, and approved by, a recognized Process Authority or other HACCP specialist approved by the department.** All documentation shall then be submitted to the applicable local or state public health agency for final approval prior to implementing the process.

Please see the attached Process Authority or Equivalent List for a list of contacts. This is not an exhaustive listing, and mention of a company or university on it does not represent an endorsement by the Colorado Department of Public Health and Environment.

Failure to follow the above provisions may result in the regulatory authority citing the violative condition and seeking corrective action such as denaturing and disposing of the mishandled product.

All previous interpretive memoranda issued pertaining to this subject are hereby superseded as of the effective date above.

Jeff Lawrence, Director
Division of Environmental Health and Sustainability

Attachment A: Process Authority or Equivalent Contact List

25-4-1601 C.R.S. provides CDPHE's authority for the uniform statewide administration, implementation, interpretation, and enforcement of *The Colorado Retail Food Establishment Rules and Regulations*. This interpretive memo is issued in accordance with this authority and CDPHE expects its contents to be implemented in accordance with the statutory requirement.



Process Authority or Equivalent List

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Last revision: January 2014

Company/School	Department	Address & website	Contact	Contact Number	Services Provided
Colorado State University	Food Processing Laboratory	1571 Campus Delivery 242 Gifford Building Fort Collins, CO 80523-1171	Martha Stone, Faculty Coordinator Janice Brown, Assistant	(970) 491-3874	Product Analysis Process Evaluation http://www.fshn.chhs.colostate.edu/outreach/food-support.aspx
Colorado State University	Department of Animal Sciences	1171 Campus Delivery Fort Collins, CO 80523-1171	Dr. Keith Belk, Professor keith.belk@colostate.edu	(970) 491-5826	Product Analysis Evaluate HACCP plans Process Evaluation (Meat Processing – Curing, Smoking, Jerky, Acidification, others upon request)
Kansas State University	Food Science Institute Thermal Processing Lab	216D Call Hall Manhattan, KS 66506	Dr. Fadi Aramouni, Ph.D. Professor & Extension Specialist aramouni@ksu.edu Dr. Liz Boyle, Ph.D. Professor in Meat Science/Extension specialist lboyle@ksu.edu	(785) 532-1668 (785) 532-1247	Product Analysis Evaluate & Compose HACCP plans Process Evaluation (ROP, Meat Processing, Fermentation, Curing, Acidification)
University of Kentucky	Department of Animal & Food Sciences	203 W.P. Garrigus Building Lexington, KY 40546-0215	Dr. Angela Anandappa, Ph.D. Program Coordinator angela.anandappa@uky.edu	(859) 257-7272 ext. 286	Product Analysis Evaluation of HACCP plans Process Evaluation (Fermentation, including Kombucha, Curing, Acidification) For services, visit: http://www.uky.edu/fsic/services.php , click on Process Review Submissions under Analytical Services
University of Nebraska, Lincoln	The Food Processing Center	143 Food Industry Complex PO Box 830930 Lincoln, NE 68583	Dr. Jayne Stratton E-mail: jstratton1@unl.edu	(402) 472-2829	Product Analysis Process Evaluation (Acidification) http://fpc.unl.edu



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Company/School	Department	Address & website	Contact	Contact Number	Services Provided
New Mexico State University	College of Agriculture & Home Economics	P.O. Box 30003 MSC 3AE Las Cruces, NM 88003-8003 http://aces.nmsu.edu/ces/foodtech	Nancy C. Flores, Ph. D. Food Technology Extension Specialist naflores@nmsu.edu	(575) 646-1179	Product Analysis Evaluate HACCP plans Process Evaluation (ROP, Fermentation, Smoking, Curing, Acidification, Low Acid Canned Food, Sprouting)
North Carolina State University	Department of Food, Bioprocessing, & Nutrition Sciences	Campus Box 7624 Raleigh, NC 27695	Fletcher Arritt, Ph.D. Assistant Professor Food Science fletcher_arritt@ncsu.edu	(919) 513-0176	Product Analysis Evaluate HACCP plans Process Evaluation (Meat Processing, Acidification, additional processes upon request) http://www.ncsu.edu/foodscience/extension.htm
PhF Specialists, Inc.		P.O. Box 7697 San Jose, CA 95150	Peter Cocotas phfspec@pacbell.net	(408) 275-0161	Product Analysis Process Evaluation (Smoking, Fermentation, Acidification, Low Acid Canned Food, Beverages) www.phfscpec.com
Warren Analytical Laboratory		650 "O" St. Greeley, CO 80631	None provided	(800) 945-6669	Product Analysis Process Evaluation www.warrenlab.com
Dr. Arthur A. Teixeira, Ph.D., P.E.	Former Food Engineering Professor University of Florida		*Dr. Arthur A. Teixeira, Ph.D., P.E. atex@ufl.edu	Contact by email	Product Analysis Process Evaluation (Jerky, Reduced Oxygen Packaging, Fermentation, Acidification, Low Acid Canned Food, and Retorting) <i>*Services will be provided beginning April 1, 2014</i>
IEH Laboratories & Consulting Group		15300 Bothell Way NE Lake Forest Park, WA 98155	Dr. Sam Myoda, Ph.D. sam@iehinc.com	(800) 491-7745 (831) 261-0076	Product Analysis Evaluate and Compose HACCP plans Process Evaluation (Reduced Oxygen Packaging, Fermentation, Smoking, Curing, Acidification, Low Acid Canned Food, Sprouting, and others) www.iehinc.com