

SAN JUAN BASIN public health

The public and environmental health agency for Archuleta and La Plata counties

Retail Food Establishment Change of Ownership Packet

Application Date: _____

Date of Ownership Change: _____

Thank you for inquiring about your plans to change ownership of a retail food establishment, catering operation, or mobile unit. Please fill out and submit the following packet for review. In the event of extensive remodeling, menu changes, or equipment changes, a full plan review may be required, which can take up to 8 weeks to complete and approve.

ESTABLISHMENT INFORMATION											
Name of Proposed Establishment (DBA):											
Address:						Phone:					
City/State/Zip:						Fax:					
County:				Email:							
Website/Facebook Page:											
OWNERSHIP INFORMATION											
Individual(s) or Corporate Name:						Phone:					
Mailing Address:						Cell:					
City/State/Zip:				Email:							
CONTACT INFORMATION <i>(check if same as above)</i>											
Name of Primary Contact:						Phone:					
Address:						Cell:					
City/State/Zip:				Email:							
LICENSING INFORMATION											
Name of Existing/Most Recent Establishment:											
Closure Date:			For mobile units, county license was issued in:								
DAYS AND HOURS OF OPERATION											
Days	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday				
Hours	to	to	to	to	to	to	to				
CHECK ALL MONTHS YOU PLAN TO OPERATE											
Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec
PROJECTED DAILY MAXIMUM NUMBER OF MEALS TO BE SERVED <i>(where applicable)</i>											
Breakfast				Lunch				Dinner			

TYPE OF RETAIL FOOD ESTABLISHMENT <i>(check all that apply)</i>					
<input type="checkbox"/>	Full Service Restaurant	<input type="checkbox"/>	Market (Grocery)	<input type="checkbox"/>	Meat Market
<input type="checkbox"/>	Coffee Shop	<input type="checkbox"/>	Convenience Store	<input type="checkbox"/>	Bar
<input type="checkbox"/>	Fast Food	<input type="checkbox"/>	Deli	<input type="checkbox"/>	Caterer
<input type="checkbox"/>	Mobile Unit	<input type="checkbox"/> Other <i>(please specify)</i> :			

1. Submit floor plans drawn to scale that include the location and identification of all equipment, plumbing fixtures, and storage areas in the establishment.
2. Provide details on changes or alterations that increase or reduce the size of the kitchen or storage spaces. If no changes are to occur this is not applicable.
3. Number of seats in the establishment: Indoor _____ Outdoor _____
4. Number of restrooms in the establishment: _____
5. Are there alterations or revisions to the establishment or equipment that require a building or construction permit by local building authorities? Yes No
 - If yes, provide information on the changes.
6. Will the menu be changing from that of the previous establishment? Yes No
 - Provide a copy of the proposed menu(s). If making changes from the previous establishment's menu, provide a copy of this menu if available.
7. Are there alterations or revisions involving the retail food establishment or related equipment that requires a building or construction permit by local building authorities? Yes No
 - If yes, provide specification sheets for any new pieces of equipment.
8. Please indicate any additional changes being made to the establishment that has not been addressed above.

Change of Ownership Establishment Requirements

- The Establishment shall have adequate equipment to maintain food temperatures.
- All handsinks shall be supplied with soap and disposable paper towels.
- All food shall be obtained from approved sources that comply with the applicable laws relating to food and food labeling.
- Food shall be protected from cross-contamination while stored, prepared, displayed, dispensed, packaged, or transported from all agents of public health significance.
- Ill employees shall be excluded or restricted from the retail food establishment in accordance with *2-202 Colorado Retail Food Establishment Rules and Regulations. (see attached employee illness flowchart)
- In new or extensively remodeled establishments, bars, juice bars, coffee bars, drink stations, wait stations or other areas where soiled drinking glasses and mugs are emptied and staged for warewashing, a dump sink shall be provided and used for the sanitary disposal of liquid drink waste, ice and/or collection of debris emptied from glasses and mugs.
- Employees must be knowledgeable in food safety, which include but not limited to proper cooking and cooling of foods, when to wash hands, how to prevent food from bare hand contact, and practice good hygienic practices.

- New or extensively remodeled establishments with food that require washing shall have a food preparation sink.
- Provide a probe-type thermometer that is capable of registering 0-220°F and is calibrated and accurate to $\pm 2^\circ\text{F}$.
- Ensure that all necessary equipment is indirectly plumbed to the waste line (i.e., three-compartment sinks, coolers, ice machines, and food preparation sinks).
- Separate toilet facilities shall be required for each sex in establishments with seating capacity in excess of 20 patrons or more than 20 employees. Employees and patrons may use the same toilet facility provided that patrons have access to them without entering the food preparation, food storage, warewashing or utensil storage areas of the establishment.
- In new or extensively remodeled retail food establishments, at least one utility sink or curbed cleaning facility with a floor drain and hot and cold water shall be used for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water or similar liquid wastes. The use of hand washing lavatories, warewashing, or food preparation sinks for this purpose is prohibited.
- Other requirements and further guidance for provisions of a retail food establishment please see the Colorado Retail Food Establishment Rules and Regulations 6 CCR 1010-2. Copies are available from the department's web site at www.cdphe.state.co.us/dehs.