

Food Handling Processes

Please note that some businesses might do all of the processes listed below and some might only do one or two.

Selling pre-packaged cold foods (no food handling/preparation)	
Business Types	Traditionally a gas station/convenient store, but others might sell these items too such as grocery stores, drug store (CVS), Starbucks, ice cream truck, or a vending machine
Examples	<ul style="list-style-type: none"> Ice cream in cartons or individually packaged Pre-made salads Pre-made sandwiches Lunchables String cheese

Scooping ice (including bagged ice for retail sale) or Open food handling of non-potentially hazardous foods	
Business Types	<p>Traditionally liquor stores would scoop ice but could include fast-food type restaurants that scoop ice from a bin or a facility that scoops buckets of ice for the well at the bar.</p> <p>Traditionally taking shelf stable food from a display and putting it into a bag for a customer at a bakery or chocolate store would be considered open food handling, but garnishing drinks with limes, cherries or other items would also fall into this category.</p>
Examples	<ul style="list-style-type: none"> Scooping ice to bag (usually 5-20lb bags) for sale to customers Scooping ice for fountain drinks or for mixed drinks at a bar Scooping ice to fill a self-dispensing ice machine from a soda fountain machine (i.e., the machine does not make its own ice) Garnishing drinks with oranges at a brewery Boxing chocolates from bulk into smaller portions for customers Putting pastries into bags for customers from a bulk display

Heating commercially processed foods or cold holding foods

Business Types	Traditionally heating commercially processed foods takes place at a convenience stores, but most restaurants that are making food or serving food onsite would be holding food cold including in a cold top cooler, a walk-in cooler, condiment station, etc. This might include sandwich shops, ice cream shops that scoops ice cream, a restaurant that assembles burgers, etc.
Examples	<ul style="list-style-type: none"> • Nacho cheese • Frozen pizza, chicken wings, tacos, fries, etc. • Hot dogs • Salsa bar • Deli sandwiches that are assembled onsite

Cooking raw animal products

Business Types	Cooking any meat and hot holding before service or serving it direct to customer (no saving food for later). This is traditionally done at fast-food type restaurants, but other restaurants who cook to order would do this as well.
Examples	<ul style="list-style-type: none"> • Egg for a breakfast sandwich • Hamburgers • Steak, chicken, fish, etc. • Gyro or pastor spit (Shaved meats off skewer) • Deli in grocery store frying chicken

Cooling cooked foods

Business Types	This would be if you make things in large batches and then cool them down or cooking something and saving it to serve cold later. If a business is cooling something down, they are most likely also reheating previously cooked foods (next process)
Examples	<ul style="list-style-type: none"> • Green chili • Soups • Beans • Spaghetti Sauce • Chicken breasts used to make a cold chicken salad mix • Pasta to make a macaroni salad

Reheating previously cooked (and cooled) foods	
Business Types	This would be if the facility saves food after cooking and cooling it, traditionally done in large batches, and then reheats throughout the week. If a facility is reheating previously cooked food, then they also are cooling cooked foods (previous process)
Examples	<ul style="list-style-type: none"> • Green chili • Soups • Beans • Spaghetti Sauce

Serving raw or undercooked animal products	
Business Types	Anything that requires a consumer advisory on the menu, where so the business is allowing for the customer to request the final cook temperature of their food
Examples	<ul style="list-style-type: none"> • Hamburgers-medium • Eggs over easy • Sushi • Steak tartare

Engage in a specialized process	
Business Types	This is a process that requires additional paperwork and oversight to ensure food is being produced safely under; traditionally this is done with a HACCP plan. It can be done by any business, but I would advise you have a customer reach out to phicommments@denvergov.org for verification prior to checking this box, to make sure they are doing it safely
Examples	<ul style="list-style-type: none"> • Fermentation • Reduced oxygen packaging (commonly called Cryovacing) • Curing • Sous vide

Infused products with hemp	
Business Types	This would be if a bar is adding a hemp extract to a drink or if a gas station is selling infused pre-packaged products
Examples	<ul style="list-style-type: none"> • Gummies • Drinks • Tinctures

Food Handling Processes by Business Type

These are examples of the types of processes a business might select:

Business Type Example	Processes Selected
A liquor store that bags ice for sale to customers	<ul style="list-style-type: none"> • Scooping ice
A gas station or convenience store with both hot and cold food	<ul style="list-style-type: none"> • Selling prepackaged cold foods • Heating commercially processed foods and cold holding foods
A fast-food facility	<ul style="list-style-type: none"> • Scooping ice (unless all machines make and dispose ice without a scoop) • Heating commercially processed foods or cold holding foods • Cooking raw animal products • Reheating previously cooked foods (depending on facility type) • Selling prepackaged cold foods (depending on facility type)
Fine dining/full-service restaurant with a bar doing a specialized process	<ul style="list-style-type: none"> • Scooping ice • Heating commercially processed foods or cold holding foods • Cooking raw animal products • Cooling cooked foods • Reheating previously cooked foods • Serving raw or undercooked animal products • Specialized process