Food Safety Inspections and Enforcement Information

The Public Health Inspections (PHI) division of the Department of Environmental Health regulates restaurants, delicatessens, cafeterias, convenience stores, marijuana food businesses, manufacturers, and other types of food establishments.

Food safety inspection reports are made available to help residents when deciding where to dine in Denver. Inspection and enforcement information from as early as June 1, 2000 is available.

Any inspection report is a ‘snapshot’ of the day and time of the inspection. On any given day, a restaurant could have more or fewer violations than noted in the report. An inspection conducted on any given day may not be representative of the overall, long-term condition of an establishment. Also, at the time of the inspection, violations are recorded but whenever possible are corrected on the spot prior to the investigator leaving the establishment.

Inspection Process

Food safety inspections are conducted at a frequency dependent on the complexity of the menu, number of meals served, and compliance the restaurant. Full service restaurants are inspected at least twice per year. Facilities like convenience stores and bars with little food handling are inspected at least once every two years. These variable frequencies are due to the fact that the risk of foodborne illness can increase with the number of times that a food product is handled during preparation. (For example: restaurants that handle food more frequently are inspected more frequently than a convenience store that serves mostly pre-packaged foods.)

Two types of violations can be cited:

- Type 1 Violations (also known as “critical” violations): Violations which may not necessarily cause, but are likely to cause foodborne illness. Examples of Type 1 violations include poor temperature control of food; improper cooking, cooling, refrigeration or reheating temperatures. Such problems can create environments that cause bacteria to grow and thrive, which puts the consumer at risk for foodborne illness.
- Type 2 Violations (also known as “non-critical” violations): Violations not directly related to the cause of foodborne illness, but if uncorrected, could impede the operation of the restaurant. The likelihood of foodborne illness in these cases is low. Type 2 violations, if left uncorrected, could lead to Type 1 violations. Examples of Type 2 violations include a lack of facility cleanliness or improper cleaning of equipment and utensils.

Types of Inspections:

- Regular or Full Inspection: This is an unannounced inspection to check thoroughly for compliance in all applicable areas.
- Limited Inspection: This type of inspection is limited to just checking on specific issues, usually following up on a recent inspection or to investigate a complaint.
ENFORCEMENT ACTIONS

PHI imposes the following types of enforcement actions:

- Closure for imminent health hazard: A directive is given to cease and desist using unsafe portions of the facility or the entire facility to ensure public health. Grounds for closure due to imminent public health risks may include but are not limited to:
  
  | No hot water | Contaminated Food |
  | Sewage Problems | Food-borne illness outbreak |
  | No utilities | Extreme uncleanliness |
  | Fire | Inadequate refrigeration |
  | Pest infestation |

- Administrative citations: The department is authorized to levy fines of up to $2,000 for a violation of an order to correct Type 1 and Type 2 violations.

- Summons: An order to appear in court for alleged violations and failure to comply with applicable laws.