

DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT

Division of Environmental Health and Sustainability

COLORADO WHOLESALE FOOD REGULATIONS

6 CCR 1010-21

[Editor's Notes follow the text of the rules at the end of this CCR Document.]

CURRENT GOOD MANUFACTURING PRACTICE IN MANUFACTURING, PACKING OR HOLDING HUMAN FOOD

1. Statutory Authority. Authority to promulgate these regulations is found at §25-5-420(1), C.R.S.
2. Applicability. These regulations shall apply to all wholesale manufacturers, packers or holders of human food in Colorado.
3. Incorporation of Federal Regulations by Reference.
 - a. These regulations incorporate by reference the requirements of 21 C.F.R. §§110.3-110.93 *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (1998) and do not include later amendments or editions.
 - b. The material incorporated by reference is available for public inspection and copying during regular business hours by contacting:

Division DirectorConsumer Protection DivisionColorado Department of Public Health & Environment4300 Cherry Creek Drive SouthDenver, CO 80246-1530
 - c. Materials or regulations incorporated by reference are also available for examination at the State Publications Depository and Distribution Center and are available for interlibrary loans.

STATEMENT OF BASIS AND PURPOSE FOR THE ADOPTION BY REFERENCE OF 21 CFR 110-CURRENT GOOD MANUFACTURING PRACTICE IN MANUFACTURING, PACKING OR HOLDING HUMAN FOOD

ADOPTED BY STATE BOARD OF HEALTH AUGUST 18,1999

The criteria in this federal regulation has been used for a number of years as an official policy guideline to determine whether a food is adulterated within the meaning of §25-5-410, C.R.S. of the Colorado Pure Food and Drug Act (Act) in that the food has been manufactured under such conditions that it is unfit for food; or within the meaning of §25-5-410(d), C.R.S. in that the food has been prepared, packed or held under unsanitary conditions whereby it may have been contaminated with filth, or whereby it may have been rendered injurious to health. The regulation pertains to food manufacturing and storage facilities for which there are not more specific federal regulations and for facilities which are operating as wholesalers not subject to the Colorado Sanitation of Food Service Establishments Rules and Regulations. 6 CCR 1010-2. We are seeing the continuing evolution of new food products and food processing techniques that in some cases may be found in both wholesale and retail establishments. There is also an increasing number of wholesale facilities that are being inspected by local government health agencies. Ensuring that these establishments are being inspected and regulated in a statewide uniform manner using the most appropriate statutes and regulations has become more difficult. The use of 21 CFR 110 as a policy guideline no longer achieves the purpose for which it was being used and all state health agencies need the ability to utilize it as an official state regulation. Therefore, under the authority of § 25-5-420(1), C.R.S. the Colorado Board of Health hereby adopts by reference 21 CFR 110.

The purpose of the adoption of 21 CFR 110 is to ensure a statewide uniform inspection program for wholesale operations involved in the manufacture and storage of human food.

Editor's Notes

History