



COLORADO

**Division of Environmental
Health & Sustainability**

Department of Public Health & Environment

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Mobile Food Establishment Plan Review

CHECKLIST

The following are REQUIRED to complete your review:

- ☐ A. \$155 Application fee
- ☐ B. A brief written description of the scope of work. Describe your mobile operation
- ☐ C. Provide proposed menu
- ☐ D. Provide drawings and/or photos of the mobile unit. If photos are provided, ensure that photos are taken inside and outside the mobile unit including pictures of water tanks, water inlets/outlets, water heaters, hand sinks, refrigerators, and any equipment used to prepare food.
- ☐ E. Provide equipment specification sheets. These must include make and model numbers and all equipment must be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Please note: If a specification sheet lists more than one piece of equipment, identify the specific equipment to be used.
- ☐ F. Provide completed Retail Food Establishment License Application.
- ☐ G. Provide Completed Plan Review Packet (Attached).

The fee for filing an application for a plan review is \$155.00, and the filing fee does not include the cost of plan review activities. An invoice for the actual time spent for the review will be sent to you at a later date and will not exceed \$900.00.00 [(CRS 25-4-1607(2))].

There will be a delay in your plan review if either the application fee or a fully completed application form are not submitted with the plans.

Please make check payable to: CDPHE

Mail the completed application and check to the address above.

RETAIL FOOD ESTABLISHMENT PLAN REVIEW & PERMIT APPLICATION

This form will be used by the Health Department for various review fees for retail food establishments as provided in statute 25-4-1601 to 1612, C.R.S.

PHYSICAL LOCATION DETAILS (Commissary)		
Name of Mobile Unit:		
Type of Unit: <input type="checkbox"/> Mobile (Trailer/Food Catering Truck) <input type="checkbox"/> Push cart <input type="checkbox"/> Prepackaged Only ¹		
Street Address:		
City:	State:	Zip:
County:		
Phone:	Facility Email:	
Website:		
LEGAL OWNERSHIP DETAILS		
Legal Ownership Type: <input type="checkbox"/> Corporation/LLC <input type="checkbox"/> Partnership <input type="checkbox"/> Individual (Sole Proprietor) <input type="checkbox"/> Non-Profit <input type="checkbox"/> Government		
Legal Owner Name (either Legal Organization Name or Individual (Sole Proprietor) First and Last Name) :		
Owner Mailing Address:		
Owner Mailing Attention Line:		
City:	State:	Zip:
Owner Primary Phone:	Owner Primary Email:	
Owner Secondary Phone:	Owner Secondary Email:	
Send Invoices to this contact <input type="checkbox"/>	Send Licenses to this contact <input type="checkbox"/>	
CONTACT DETAILS DURING PLAN REVIEW PROCESS		
Primary Contact Name:		
Mailing Address:		
Phone:	Email:	
Send Invoices to this contact <input type="checkbox"/>	Send Licenses to this contact <input type="checkbox"/>	
Secondary Contact Name:		
Mailing Address:		
Phone:	Email:	
Send Invoices to this contact <input type="checkbox"/>	Send Licenses to this contact <input type="checkbox"/>	

¹ - **Prepackaged Only:** For operations that offer prepackaged foods only, please complete page 1-3, provide a menu, and contact your Local Public Health Agency.

PLAN REVIEW DETAILS			
Application Date:			
Expected Opening Date:			
Has your mobile unit been previously licensed?		<input type="checkbox"/> Yes <input type="checkbox"/> No	Sales Tax #
If YES, provide the following information	Year:	State & County where licensed:	
If NO, is the construction of the mobile unit complete?			
Days of Operation:			
Hours of Operation:			
Seasonal: YES <input type="checkbox"/> NO <input type="checkbox"/>		Months of Operation:	
Maximum number of projected meals per week:			
LOCATION DETAILS			
Facebook:	X:	Mobile App:	
Food Truck Row Location:			
Location used most frequently:			
LICENSE TYPE (SELECT ONE):			
<input type="checkbox"/> Mobile Unit (limited/prepackaged TCS)*	\$338	<input type="checkbox"/> Mobile Unit (full service food)*	\$481
<input type="checkbox"/> Special Event*	Set locally		

Updated license fees go into effect September 1, 2025. You will be invoiced for your license fee at a later date upon completion of your plan review.

For the purposes of this form, the Colorado Department of Public Health and Environment accepts your typed name, title and date as an electronic signature equivalent to your valid signature on a paper copy of the form. As such, this electronically completed form subjects the signatory to the same responsibilities as a hand-signed form. Per Section 18-8-306, C.R.S., it is a felony to submit false information to a state official.

Name & Title of Applicant (Please Print)

Signature of Applicant

*To qualify for a No-Fee License, you must meet one of the following criteria from §25-4-1607 (9)(a): (I) Public or nonpublic school for students in kindergarten through twelfth grade or any portion thereof; (II) Penal institution; (III) Nonprofit organization that provides food solely to people who are food insecure, including, but not limited to, a soup kitchen, food pantry, or home delivery service; and (IV) Local government entity or nonprofit organization that donates, prepares, or sells food at a special event, including, but not limited to, a school sporting event, firefighters' picnic, or church supper, that takes place in the county in which the local government entity or nonprofit organization resides or is principally located.

MENU AND FOOD HANDLING PROCEDURES

- A. Submit a complete menu.
- B. Check all the food handling procedures that apply and indicate the location where they will take place in *Table 1* below.

FOOD HANDLING PROCEDURES				
Procedure	Y	N	If yes, indicate where procedure will take place	
			Commissary	Mobile
Will food be held cold?				
Will food be held hot?				
Will produce need to be washed?				
Will food be cooled after cooking?				
Will food be reheated after cooling?				
Will food that is frozen need to be thawed?				
Will food be cooked? (example: raw meat)				
Will facility serve raw, undercooked, or cooked to order eggs, meat, poultry, or fish?				
Will foods be prepared that will be sold to other establishments?				
Will catering be conducted?				

**** Food shall be obtained from approved sources that comply with the applicable laws relating to food and food labeling****

****Preparation of food or storage of any items related to the operation is prohibited in a personal home.****

Food Handling Procedure Descriptions

Complete Applicable Sections

- A. List the foods that will require rapid cooling (examples: rice, green chili, soup, etc.):

In addition, describe what methods will be used in your facility to rapidly cool cooked food. Check only those that apply in your establishment.

- | | | |
|--|---|--|
| <input type="checkbox"/> Under refrigeration | <input type="checkbox"/> Ice water bath | <input type="checkbox"/> Adding ice as an ingredient |
| <input type="checkbox"/> Rapid cooling equipment | <input type="checkbox"/> Shallow pans | <input type="checkbox"/> Separating food into smaller portions |
| <input type="checkbox"/> Other _____. | | |

Food Handling Procedure Descriptions

B. Describe what methods will be used in your facility to rapidly reheat cooled foods/leftovers.

List the equipment that will be used for reheating

☐ Stove ☐ Microwave ☐ Other:

C. Describe how frozen foods will be thawed.

☐ Under refrigeration ☐ Under running water ☐ In a microwave
☐ As part of a cooking process ☐ Other

D. Describe where personal items will be stored.

E. Describe where chemicals used for operation will be stored.

F. How will bare hand contact with ready to eat foods be prevented during preparation?

☐ Gloves ☐ Utensils ☐ Deli Tissue ☐ Other:

G. Are there any refrigeration units that will only be used to cold-hold individual servings of pre-packaged foods for immediate customer service?

PHYSICAL FACILITIES

FINISH SCHEDULE						
INSTRUCTIONS: Indicate which materials (quarry tile, stainless steel, fiberglass reinforced panels (FRP), ceramic tile 4" plastic coved molding, etc.). Indicate Not Applicable (NA) as appropriate.						
Floors			Walls		Ceiling	
Material	Finish	Type of Base	Material	Finish	Material	Finish
<i>Stainless</i> <i>Example</i>	<i>Smooth</i> <i>Example</i>	<i>Rubber Cove</i> <i>Example</i>	<i>FRP</i> <i>Example</i>	<i>Smooth</i> <i>Example</i>	<i>Stainless</i> <i>Example</i>	<i>Smooth</i> <i>Example</i>

Windows and Doors: To prevent the entry of pests, outer openings must be protected.

Are windows and doors screened? ☐ Yes ☐ No unit is a push cart? ☐ Yes ☐ No

If no, please describe how the unit will be protected from pest entry:

Are service windows self-closing? ☐ Yes ☐ No unit is a push cart? ☐ Yes ☐ No

If no, please describe how the unit will be protected from pest entry:

Ventilation: If the mobile unit is enclosed and grease cooking is conducted, such as cooking meats on a stovetop or deep-frying, a Type 1 hood may be required.

If applicable, provide specification sheets for the exhaust hood and fan, and provide the hood information in *Table 3* below. Provide the size in feet (*length x width*) of hood. Include manufacturer's recommended exhaust listings in cubic feet per minute (CFM)s.

VENTILATION		
Hood Type (Type 1 or Type 2)	Dimensions (feet) of Hood (length x width)	Exhaust Flow (CFM)

****Please note:** Fire suppression systems may be required in certain jurisdictions. Please contact your local fire department. For more information on fire safety in mobile units, please visit this link:

<https://www.nfpa.org/-/media/Files/Public-Education/By-topic/Food-trucks/FoodTruckFactSheet.pdf>

REFRIGERATION / FREEZER CAPACITY		
TYPE OF UNIT	# OF UNITS PROVIDED	Make & Model Number
Reach-in Cooler (under counter)		
Reach-in Cooler (stand up)		
Open Top Sandwich Cooler		
Reach-in Freezer (under counter)		
Reach-in Freezer (stand up)		
Other cold holding storage:		

HOT HOLDING UNITS		
TYPE OF UNIT	# OF UNITS PROVIDED	Make & Model Number
Steam Tables		
Hot Box		
Cook & Hold Units		
Other hot holding storage:		

UTENSILS AND WAREWASHING

A. Where will utensil washing take place? (Check all that apply)

- ☐ Commissary
☐ Mobile Unit

If utensil/equipment washing will take place on the mobile unit, provide specifications for the compartment sink in Table below.

MANUAL WAREWASHING				
LENGTH (inches) OF SOILED DRAINBOARD	DIMENSIONS OF (inches) SINK COMPARTMENTS			LENGTH (inches) OF CLEAN DRAINBOARD
	LENGTH	WIDTH	DEPTH	

****Sink compartments must be large enough to accommodate the largest piece of equipment or utensil used.****

WATER SYSTEMS:

A. Provide plumbing diagrams or schematics showing location of water heater, plumbing fixtures, water supply and wastewater tanks, drain lines and water inlets/outlets on the floor plan. Materials used in the construction of a mobile water tank and accessories shall be safe, durable, corrosion resistant, and finished to have a smooth easily cleanable surface. A water tank, pump, and hoses shall be flushed and sanitized before being placed in service after construction, repair, modification, and periods of non-use. 5-304.11

B. Hot Water

1. How will hot water be provided to plumbing fixtures in the unit? (Check all that apply)

☐

Water Heater

☐

Instantaneous water heater

☐

Other (specify): _____

2. If a water heater is installed, complete the table below:

WATER HEATER			
Make	Model #	KW/BTU Rating	Tank Capacity

C. Water Supply Information

1. Provide location where water will be obtained below.

_____	_____	_____	_____
Business Name	Street Address	City	State/Zip

2. Provide total capacity of all potable water supply tanks (in gallons) below.

3. Provide the maximum number of hours operating between filling water supply tank/s.

4. What plumbing fixtures will be present on the mobile unit? (Check all that apply)

☐

3-compartment sink

☐

Hand sink (Indicate number of sinks): _____

☐

Food preparation sink

☐

Pre-rinse sprayer

☐

Utensil soak sink

☐

Mop sink

☐

Dish machine

☐

Toilet

☐

Other (specify): _____

D. Wastewater Tank/Disposal Information

1. Provide location where wastewater will be disposed of below.

Business Name

Street Address

City

State/Zip

2. Provide wastewater tank capacity (in gallons) below.

NOTE: The wastewater tank must be at least 15% larger than water supply tank.

3. Prevention of Cross-Contamination to Water Supply: How will you ensure there is no cross-contamination between the drinking water and waste water tanks and hoses? (Check all that apply)

☐

Drinking water inlet above waste outlet

☐

Different colored or sized hoses

☐

Different colored or sized removable tanks

☐

Different threaded on inlet and outlet

☐

Other (specify): _____

Be Advised: Take necessary steps to winterize the mobile unit by insulating pipes (chemical additives are not allowed). Temperatures in Colorado frequently drop below 32° F and may cause water tanks and hoses to freeze resulting in damage to the system. Ensure pipes, water heater, and storage tanks in your unit are completely drained during cold weather months. Without water you cannot operate your mobile unit.

6-402.11 Toilet rooms shall be conveniently located and accessible to employees during all hours of operation.

COMMISSARY AGREEMENT

Date

I, _____ of _____
(Commissary Owner/Operator) (Commissary Establishment Name)

located at _____
(Address of Establishment, City, State, Zip)

give my permission to _____ of _____
(Mobile Unit Owner/Operator) (Name of Mobile unit)

to use my kitchen facilities to perform the following tasks on their operational days:

- ☐ Preparation of food such as produce, cutting meats/seafood, cooking, cooling, reheating
- ☐ Warewashing
- ☐ Filling water tanks
- ☐ Dumping waste water
- ☐ Storage of foods, single service items, and cleaning agents
- ☐ Service and cleaning of equipment
- ☐ Other (specify) _____

A **Commissary Use Log** will be maintained and made available to the department upon request.
Indicate how and where the commissary use log will be maintained:

Commissary Water Supply:

☐ Public ☐ Private Public Water System ID Number (PWSID#) _____

Commissary Sanitary Sewer Service:

☐ Public ☐ Private

Commissary Start Date _____ Commissary End Date _____

Signature _____ Date _____
(Commissary Owner/Operator)

Commissary Contact phone number: _____

Commissary Email address: _____

This Commissary Agreement is valid until the end date

Plan Review (PR):

The fee for filing an application for a plan review is \$155.00, and must accompany the application (when required). The application filing fee does not include the cost of plan review activities. An invoice for the actual time spent on review activities will be sent to you at a later date and will not exceed \$900.00.00 [(CRS 25-4- 1607(2))]. There will be a delay in reviewing your plan review if either the application fee or the application form are not submitted with the plans.

Equipment Product Review (ER):

The fee for filing an application for an equipment or product review is \$155.00. This fee must accompany the application. The application filing fee does not include the cost of the review activities. An invoice for the actual time spent on the review activities will be sent to you at a later date and will not exceed \$775.00 [(CRS 25-4- 1607(3))].

HACCP Plan Review (HPR):

An application filing fee is not required for this review process. Upon completion of the operational review, an invoice for actual time spent will be generated. The invoice will not exceed \$620.00. [(CRS 25-4-1607(4))].

Note: If a HACCP plan undergoes significant changes from the original approved plan, the second review may be required as a new plan review. A facility may be required to have separate HACCP plans for food preparation methods that deviate from more than one section of the regulation.

Real Estate (RE):

A \$120 pre-paid fee is required with this application, but shall be applied to the actual cost of the services. Additional fees will be added upon completion of the review. An invoice for actual time spent on the review activities will be sent to you [(CRS 25-4-1607(5))].

Special Events (SE):

No application filing fee is required. Actual cost of services associated with the oversight of a special event will be billed when services are completed [(CRS 15-4-1607(6))].

Special Services (SS):

The fee for any other requested service that involves review activities and that are not specifically listed above are based on the actual cost of such service [(CRS 25-4-1607(7))].

Fee Exempt (EX):

Parochial, public and private schools, penal institutions, and charitable organizations (benevolent, nonprofit retail food establishments) are exempt from the fees associated with plan review activities.

The following pages are provided as guidance and a template for an employee illness policy. Adopting the following procedures at your establishment will help you provide a safe and healthy work environment for your employees.

If you would like a copy of these documents in another language, please visit:

<https://www.fda.gov/food/guidanceregulation/retailfoodprotection/industryandregulatoryassistanceandtrainingresources/ucm113827.htm#forms>

Form 1-B Conditional Employee or Food Employee Reporting Agreement

Preventing Transmission of Diseases through Food by Infected Conditional Employees or Food Employees with Emphasis on Illness due to Norovirus, *Salmonella* Typhi, *Shigella* spp., or Shiga Toxin-producing *Escherichia coli* (STEC), nontyphoidal *Salmonella* or Hepatitis A Virus

The purpose of this agreement is to inform conditional employees or food employees of their responsibility to notify the person in charge when they experience any of the conditions listed so that the person in charge can take appropriate steps to preclude the transmission of foodborne illness.

I agree to report to the person in charge:

Any Onset of the Following Symptoms, Either While at Work or Outside of Work, Including the Date of Onset:

1. Diarrhea
2. Vomiting
3. Jaundice
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part, or other body part and the cuts, wounds, or lesions are not properly covered (such as boils and infected wounds, however small)

Future Medical Diagnosis:

Whenever diagnosed as being ill with Norovirus, typhoid fever (*Salmonella* Typhi), shigellosis (*Shigella* spp. infection), *Escherichia coli* O157:H7 or other STEC infection, nontyphoidal *Salmonella* or hepatitis A (hepatitis A virus infection)

Future Exposure to Foodborne Pathogens:

1. Exposure to or suspicion of causing any confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other STEC infection, or hepatitis A.
2. A household member diagnosed with Norovirus, typhoid fever, shigellosis, illness due to STEC, or hepatitis A.
3. A household member attending or working in a setting experiencing a confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other STEC infection, or hepatitis A.

I have read (or had explained to me) and understand the requirements concerning my responsibilities under the Food Code and this agreement to comply with:

1. Reporting requirements specified above involving symptoms, diagnoses, and exposure specified;
2. Work restrictions or exclusions that are imposed upon me; and
3. Good hygienic practices.

I understand that failure to comply with the terms of this agreement could lead to action by the food establishment or the food regulatory authority that may jeopardize my employment and may involve legal action against me.

Conditional Employee Name (please print) _____

Signature of Conditional Employee _____ Date _____

Food Employee Name (please print) _____

Signature of Food Employee _____ Date _____

Signature of Permit Holder or Representative _____ Date _____