



**MESA COUNTY  
HEALTH DEPARTMENT**

*Working Together for a Healthy Community*

P.O. Box 20,000  
Grand Junction, CO 81502-5033  
(970) 248-6900  
[www.health.mesacounty.us](http://www.health.mesacounty.us)

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## 2017 Mesa County Health Department Approval

Vendor Name: **Rimrock Concessions, Inc.**

Owner Name: **Rafter 4L, Inc.**

Vendor Phone Number: **(970) 858-3114**

The above vendor is exempt from the Colorado Retail Food Establishment Rules and Regulations. Due to the exemption this vendor does not need a Colorado Retail Food Establishment license for the following menu:

**Flavored kettle korn, pre-packaged candy, pre-packaged cotton candy per cottage food law, and bottled water.**

The vendor is approved to operate at the following types of events:

**Special Event:** A single community event or celebration that operates for a period of time of not more than 14 consecutive days and may include town celebrations, fairs, festivals and farmer's markets operating 4 hours or less and one day a week. Examples are Fruita Fall Fest, Pork and Hops, JUCO, etc.

This food operation may be inspected at any time during operation by a representative of the Mesa County Health Department to ensure compliance with the above information. If the operator is found to be selling foods requiring a Colorado Retail Food Establishment License, the operation will be closed until the required license is obtained.

Please review the following food safety information and if providing open food or beverages please provide a hand wash station at your site.

All potentially hazardous foods should be held at 41°F or less or 135°F or greater.

If cooking raw meats make sure minimum internal temperatures are reached. (155°F ground beef & 165°F poultry)

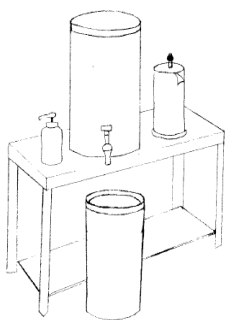
If preparing foods in advance and cooling them prior to the event please make sure foods cool from 135°F to 70°F in two hours and then 70°F to 41°F in the next four hours. Foods should be reheated to 165°F within two hours.

Foods that will not receive any further cooking or will never be cooked should not be handled with bare hands. Utensils, deli papers or gloves should be available at all times to handle these foods.

Safe glove use requires handwashing prior to obtaining gloves. Gloves are never a substitute for washing hands. A hand wash station should be available in your food area whenever handling any open foods including ice and beverages. Hand sanitizer is not an acceptable substitute for a handwashing set-up.

For more food handling information please visit: [www.health.mesacounty.us/environment/foodsafety](http://www.health.mesacounty.us/environment/foodsafety).

**Example of a handwash station**



- 1) A minimum of 5 gallons of warm potable water (refilled as needed) in a container with a 'hands-free' spigot so water can flow freely while washing both hands
- 2) Soap
- 3) Dispensed paper towels
- 4) Large trash can or tall bucket to catch and contain wastewater until it is properly disposed

Issued on date March 10, 2017

**Regina Clark**  
Environmental Health Specialist  
Consumer Protection  
Office: [\(970\) 248-6968](tel:9702486968)  
[regina.clark@mesacounty.com](mailto:regina.clark@mesacounty.com)