

# COLORADO



A Guide to  
Environmental  
Regulations  
for Restaurants &  
Food Service  
Businesses

# The purpose of this booklet ...

is to provide a general overview of the environmental regulations affecting restaurants, food service businesses, and grocery markets. It does not replace the actual regulations and does not eliminate an owner's or operator's responsibility to fulfill any legal obligation under the Colorado environmental laws or the promulgated regulations. This brochure ONLY applies to environmental regulations, and no other regulations.

**Be Aware:** The operation of your business impacts air, water, and land quality, as well as consumer health. In addition, pollution prevention options are available to you. Please make a difference and operate wisely.



A folder icon next to the text indicates that more information on the topic is available in the back pocket of this guide.

▶ Air Quality Regulations

▶ Water Quality Regulations

▶ Waste Regulations

▶ Consumer Protection Regulations

▶ Pollution Prevention Options

# Air Quality Regulations

Colorado has statewide odor, opacity (smoke density), and chlorofluorocarbons regulations that may apply to the operation of your business.

## Odor Regulations

If odors are leaving your property and impacting your neighbors, you may be in violation of state regulations.

**A Good Test:** Can you smell odors from your business at your property line? If so, you can make sure that you are in compliance with state regulations and can prevent odors through *good housekeeping practices*.



## Opacity Regulations

Opacity is the degree to which an air pollutant (e.g. smoke) obscures the view of an observer. State and local health department inspectors are certified to detect violations of opacity limits in Colorado through the use of a U.S. Environmental Protection Agency (EPA) method. Emissions must not exceed 20 percent opacity. You may violate the opacity standard when cooking and grilling.

**A Good Test:** Can you see smoke from your outside hood stack? If so, you can make sure that you are in compliance with state regulations through *good cooking practices*, and:



- If your restaurant uses chain-driven charbroilers, you may be able to install a catalytic converter; OR
- If your restaurant uses non-chain-driven charbroilers, you may be able to install a scrubber or electrostatic precipitator.

## Chlorofluorocarbons Regulations

Chlorofluorocarbons deplete the ozone layer of the Earth's stratosphere. Depletion of the ozone layer can cause significant public health problems, including increased skin cancer, eye cataracts, immune system suppression and damage to animal and human food supplies. Refrigeration systems contain chlorofluorocarbons and are regulated statewide.

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**A Good Test:** Do you have refrigeration systems that contain 50 pounds or more of refrigerant? If so, you must comply with certain record keeping and leakage rate requirements.

**Another Good Test:** Do you have refrigeration systems that contain 300 pounds or more of refrigerants? If so, you must register with the Colorado Chlorofluorocarbons Program.

For more information on the Colorado Chlorofluorocarbons Program, please contact:

Steve Fine Phone: 303-692-3164

Fax: 303-782-0278

E-mail: [cfc@state.co.us](mailto:cfc@state.co.us)

### **Local Ordinances**

There may be specific ordinances in your area concerning the operation of your restaurant. To receive more information, please contact your local health department, your city environmental health department, or your city government office.

### **For more information on state air regulations, please contact:**

Colorado Small Business Ombudsman

Phone: 303-692-2135 or toll-free (in-state) 1-800-886-7689

Fax: 303-691-1979

Website: <http://www.cdphe.state.co.us/el/sbo/sbomain.html>

-or-

Colorado Small Business Assistance Program <http://www.cdphe.state.co.us/ap/sbap/>

Phone: 303-692-3175

# Water Quality Regulations

Colorado has local ordinances that may apply to the operation of your business.

Your local ordinance may require you to keep oil and grease out of the drainage system.



**A Good Test:** Are you following *good housekeeping practices*? If not, your local ordinance may require the installation of a grease interceptor.

**For more specific information about your local water ordinance or installation of a grease interceptor, please contact:**



Your *Local Wastewater Pretreatment Coordinator*.

If you are not located in any of the areas listed in the insert, please contact your local wastewater treatment plant. If you cannot locate your local wastewater treatment plant, please contact your city government office.

# Waste Regulations

Colorado has statewide waste regulations that may apply to your grease trap and lighting waste.

## Grease Trap Wastes

The tons of cooking oil, grease and food wastes that your restaurant generates can block your sewer system and cause wastewater to back up into your restaurant. Grease traps capture the oil and grease from wastewater by cooling the water and allowing the grease to solidify.

**A Good Test:** Are you washing greasy food and other wastes down your drain with hot water? If so, you can make sure that you are in compliance with state regulations and can prevent sewer system blockage by cleaning your grease trap frequently, either by:

- Hiring a professional pumping service (see “Grease Traps and Service” or “Septic Tanks and Systems—Cleaning” in the Yellow Pages);
- Adding a biological grease digester to your grease trap to reduce grease and odors; or
- Cleaning the grease trap yourself.

**Another Good Test:** Are you disposing of your grease trap wastes properly? Here are some ways:

- Send the grease to a rendering/tallow plant for recycling;
- Put the grease in water-tight containers, such as plastic trash bags, and place in a secure trash receptacle; (In this case, be sure to contact the landfill to make sure they are willing to accept your grease trap wastes); or
- As a last resort, obtain permission to package and transport your grease trap wastes to your local wastewater treatment plant.

## **Lighting Waste**

Many commonly used lights contain small amounts of mercury. These include: fluorescent, high pressure sodium, mercury vapor and metal halide lights. Also, fluorescent light fixtures contain small, metal box-shaped devices called ballasts that may contain polychlorinated biphenyls, or PCBs, a hazardous material. You must determine whether or not your lights are hazardous.

**A Good Test for Mercury:** Do you have manufacturer’s information or have you tested your lights to determine if they contain mercury? If not, you must assume your lights are hazardous and manage them by:

- Sending your lighting wastes to a recycler or reclaimer; or
- Assuring delivery of your lighting wastes to an approved hazardous waste disposal facility.

**A Good Test for PCBs:** Do you know if your fluorescent lights were manufactured before 1980? If so, they contain PCBs. Lights manufactured more recently will be labeled “No PCBs” if they do not contain them. PCB-containing ballasts must be disposed of properly. Here are some ways:

- Small, non-leaking ballasts may be disposed of as solid waste with the advance approval

of the landfill operator and the Solid Waste Unit of the Hazardous Materials and Waste Management Division. Contact the unit at 303-692-3320 or toll-free at 1-888-569-1831; or

- If the ballast has been punctured or damaged and an oily, tar-like substance can be seen, the ballast and all materials it contacts are considered PCB wastes. They must be sent to a high-temperature incinerator in accordance with U.S. Environmental Protection Agency regulations. Care must be taken not to expose yourself or your workers to this material. Contact the U.S. Environmental Protection Agency at 1-800-227-8917 for a list of commercially-permitted PCB disposal facilities.

**Note:** Lighting wastes that are not hazardous may be disposed of at a solid waste landfill.

Additionally, you may generate other regulated waste from your restaurant maintenance activities. These wastes may include such things as paint-related wastes, spent or left over cleaning compounds, left over pesticide products or material containing asbestos. If you have any questions on how to properly dispose of waste generated from your restaurant, please contact the Hazardous Materials and Waste Management Division at 303-692-3320.

**For More Information on State Waste Regulations, please contact:**

The Hazardous Materials and Waste Management Division,  
Customer Technical Assistance  
Phone: 303-692-3320 or toll-free at 1-888-569-1831  
Fax: 303-759-5355  
E-mail: [comments.hmwmd@state.co.us](mailto:comments.hmwmd@state.co.us)

Website at: <http://www.cdphe.state.co.us/hm/>

**For More Information on PCB Waste Disposal, please contact:**

The Toxic Substances Control Act hotline at: 202-554-1404  
The Local U.S. Environmental Protection Agency Office at: 1-800-227-8917

# C onsumer Protection Regulations

Colorado has statewide consumer protection regulations that include environmentally-related requirements for ventilation, ventilation hood systems, water, plumbing, and waste.

## **Ventilation and Ventilation Hood Systems**

State regulations require that you have sufficient ventilation to prevent excessive heat, steam condensation, vapors, obnoxious odors, aerosols, smoke, and noxious fumes from occurring in all of your rooms. Equipment from which these nuisances may originate must be vented to the outside air or through an approved ventilation system. Additionally, you must maintain an adequate number of hood systems to prevent grease or condensation build-up. All of your grease-producing equipment must be vented through a ventilation hood and a grease collection system. Mobile units may vent directly to the outside air.

**A Good Test for Ventilation:** Do you have adequate ventilation or an approved ventilation system for all of your rooms? If so, you must not allow any unsightly, harmful, or unlawful discharge to occur when the ventilation systems are vented to the outside.

**A Good Test for Hood Systems:** Are your filters or other grease-extracting equipment easily removable for cleaning and replacement when not designed for in-place cleaning?

**A Good Test for Grease-producing Equipment:** Is your steam-producing equipment vented to the outside through air ducts or recirculated back into the room? If so, you must not create any nuisances such as obnoxious odors, smoke, or noxious fumes.

## **Water, Plumbing, and Waste**

State regulations require that the potable water supply for your business must be adequate, uncontaminated, and lawfully operated.

**A Good Test:** Is your plumbing sized, installed, and maintained in accordance with applicable state and local plumbing codes, ordinances, regulations and standards?

**Another Good Test:** Is your sewage waste disposed of by a sewage disposal system constructed, maintained and operated according to law?

**Note:** The Consumer Protection Regulations are extensive, and not all of the requirements have been addressed.

**For more information on State Consumer Protection Regulations, please contact:**

The Consumer Protection Division at: 303-692-3620

or your Local Retail Food Program Contact (see insert)

Website: <http://www.cdphe.state.co.us/cp/>



## Pollution Prevention Options

Pollution Prevention is much more than recycling. Through *good housekeeping*, purchasing, product handling, food preparation and storage practices, you can reduce waste, save money, protect the environment, and improve your public image.

### **Purchasing**

- Ask suppliers to take back reusable boxes and containers.
- Buy in bulk when sales volume and storage space allow (food supplies, meats, shelled eggs, etc.).
- Serve beverages from a beverage gun or dispenser, and buy bar mixes in concentrate form.

### **Product Handling and Storage**

Check deliveries carefully for rotten or damaged product, and return any substandard product.

Use older stock first (“first in, first out”), have a system for rotating stock, and arrange storage areas to provide easy access and labeling.

**Attention:  
Denver County  
Restaurants**

All food handlers working in restaurants located in Denver County must successfully complete an exam to be certified as a food handler. The certification is good for 5 years.

For more information, please contact:  
The Denver County Health Department  
at: 303-285-4085.

Clean coolers and freezers regularly to ensure that food has not fallen behind shelving and spoiled.

**Food Preparation and Storage**

Whenever possible, prepare foods to order.

Regularly compare production levels to customer demand to avoid over-prepping and unnecessary wastes. Adjust portion size if meals are consistently returned unfinished.

Find other uses for leftover food (stale bread for croutons or bread pudding, meat and vegetable trimmings for soup stock, etc.).

**Note:** Not all pollution prevention options that are available to you have been listed.

**For more information on these and other pollution prevention options, please contact:**

Kathy Dale, Colorado Pollution Prevention Program  
Phone: 303-692-2976  
Fax: 303-782-4969  
E-mail: [kathy.dale@state.co.us](mailto:kathy.dale@state.co.us)

Website: [http://www.cdphe.state.co.us/el/p2\\_program/](http://www.cdphe.state.co.us/el/p2_program/)

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# Good Cooking Practices

The key to minimizing visible emissions from hood stacks is **routine** maintenance!

- Clean your grills at least twice a day; this means quick wiping/scraping of the grill to prevent grease buildup or remove food buildup.
- Break down and clean your grill at the end of each business day.
- Wipe down the counter tops that immediately surround your grill frequently throughout the business day.
- Periodically check and remove any food buildup from your cooking oil (fryers).
- Clean stack filters with a mild degreasing solution at the end of each business day.
- Thoroughly clean stacks and hoods inside and out. Cleaning frequency is dependent on volume; high volume restaurants typically have this done monthly. Note: Most restaurant chains contract out for this service and a pressure wash system is used.
- Replace stack filters during the thorough stack and hood cleaning process.



# Good Housekeeping Practices

- Scrape food from plates into a garbage can.
- Wipe off greasy pots, pans, and kitchen utensils before washing instead of hosing down sink. Pour all liquid grease from pots and pans into a waste grease bucket stored at the pot washing sink.
- Prewash plates by spraying them off with cold water over a small mesh catch basin positioned over a drain. This catch basin should be cleaned into a garbage can as needed.
- Keep fatty liquids such as salad dressings, creams, and butter from going down the drain.
- Wipe up grease spills -- do not hose grease down the floor drain.
- Do not dump mop water or wash floor mats or kitchen equipment outside. Dump mop water down a drain connected to the sewer. Take floor mats to a local car wash for cleaning.
- Clean and service equipment regularly (including grills) to keep it in good working order and reduce energy costs.
- Clean fryers and filter the oil daily. Built-up carbon deposits on the bottom of the fryer act as an insulator that forces the fryer to heat longer, causing oil to break down sooner.
- If warranted, install a grease interceptor to collect grease from wastewater. Pump out grease and solids from the interceptor regularly (when two-thirds full or every four months).

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## Local Wastewater Pretreatment Coordinators

### **City of Boulder**

Ridge Dorsey  
Industrial Pretreatment Specialist  
4049 75th Street  
Boulder, CO 80301  
(303) 441-3251

### **Boxelder Sanitation District**

Sherri Jensen/Mike Carr  
2217 Airways Avenue, #3  
P. O. Box 1518  
Fort Collins, CO 80522  
(970) 498-0604

### **City of Broomfield**

Ken Rutt  
Industrial Pretreatment Coordinator  
P. O. Box 1415  
Broomfield, CO 80038-1415  
(303) 466-5185

### **Centennial Water & Sanitation District**

Al Baker  
62 West Plaza Drive  
Highlands Ranch, CO 80126  
(303) 791-2185 ext. 523

### **Cherokee Metro District**

Art Sintas  
1335 Valley St.  
Colorado Springs, CO 80915  
(719) 597-5080

### **City of Colorado Springs**

Bill Giannetto, Ind. Waste Administrator  
703 East Las Vegas Street  
Colorado Springs, CO 80903  
(719) 448-4497

### **City of Delta**

Scott Williams, Pretreatment Coordinator  
360 Main Street  
Delta, CO 81416  
(970) 874-7566

### **City of Fort Collins**

Dave Meyer  
Pollution Control Services Supervisor  
3036 East Drake Road  
P. O. Box 580  
Fort Collins, CO 80525  
(970) 221-6927

### **City of Fort Morgan**

Mike Hecker Pretreatment Coordinator  
P. O. Box 100  
Fort Morgan, CO 80701  
(970) 542-0726

### **City of Golden**

Vicki Coppage, Pretreatment Coordinator  
1445 Tenth Street  
Golden, CO 80401  
(303) 384-8182

### **Grand Junction**

Dan Tonello, Pretreatment Coordinator  
250 North Fifth Street  
Grand Junction, CO 81501  
(970) 244-1489

### **City of Greeley**

Joe Kunovic, Pretreatment Coordinator  
300 East 8th Street  
Greeley, CO 80631  
(970) 350-9363

### **Inverness Water & Sanitation District**

Terry Cunningham  
2 Inverness Drive East, Suite 200  
Englewood, CO 80112  
(303) 790-7434

### **City of La Junta**

Glenn Pleasants,  
POTW Supervisor  
P. O. Box 489  
La Junta, CO 81050  
(719) 384-3633



## Local Wastewater Pretreatment Coordinators -- page 2

### **Littleton/Englewood Bi-City WWTP**

Mary Gardner, Pretreatment Administrator  
2900 South Platte Drive  
Englewood, CO 80110  
(303) 762-2605

### **City of Longmont**

Don Wagner, Pretreatment Coordinator  
1100 South Sherman  
Longmont, CO 80501  
(303) 651-8667

### **City of Louisville**

Ken Mason, WWTP/Ipp Coordinator  
749 Main Street  
Louisville, CO 80027  
(303) 665-7452

### **City of Loveland**

Bill Thomas, Pretreatment Coordinator  
200 North Wilson Avenue  
Loveland, CO 80537  
(970) 962-3719

### **Metro Wastewater Reclamation District**

Theresa Pfeifer, Pretreatment Coordinator  
6450 York Street  
Denver, CO 80229  
(303) 286-3340

### **City of Montrose**

Michael Carrano, IP Coordinator  
P. O. Box 790  
Montrose, CO 81402  
(970) 240-1488

### **City of Northglenn**

Bill Haas, Pretreatment Coordinator  
2350 West 112th Avenue  
Northglenn, CO 80234  
(303) 450-4051

### **City of Pueblo**

Paul Cozzetta, Pretreatment Coordinator  
211 East "D" Street  
Pueblo, CO 81003  
(719) 543-2860

### **Security, Water & Sanitation District**

Ray Schweining, Asst. Superintendent  
P. O. Box 5156  
Colorado Springs, CO 80931  
(719) 392-7844

### **South Adams County Water & Sanitation District**

J-M Grebenc, Pretreatment Coordinator  
P. O. Box 597  
Commerce City, CO 80037-0597  
(303) 289-5769

### **South Fort Collins Sanitation District**

Terry Farrill / Suzanne Vest  
4700 South College Avenue  
Fort Collins, CO 80525  
(970) 226-3104

### **City of Sterling**

William D. Wright, Superintendent  
P.O. Box 4000  
Sterling, CO 80751  
(970) 522-4804

### **City of Westminster**

Big Dry Creek Wastewater Treatment Plant  
Carl Hill, Operations Coordinator  
6777 West 88th Avenue  
Westminster, CO 80030  
(303) 430-2400 ext. 2508

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## Local Retail Food Program Contacts

### **Alamosa, Conejos, Costilla, Mineral, Rio Grande, and Saguache Counties**

Roger Sandidge  
Colorado Department of Public Health & Environment  
Consumer Protection Division  
Alamosa Office  
1570 12th Street  
Alamosa, CO 81101  
719-589-4512  
Fax: 719-589-2073

### **Boulder County Health Department**

Ann Linn  
3450 Broadway  
Boulder, CO 80304  
303-441-1197  
Fax: 303-441-1468  
E-mail: AFWHE@co.boulder.co.us

### **Denver Department of Environmental Health**

Jim Austin  
1391 Speer, Suite 700  
Denver, CO 80204-2558  
303-285-4077  
Fax: 303-285-5618

### **Eagle County Health Department**

Ray Merry  
P.O. Box 179  
Eagle, CO 81631  
970-328-8757  
Fax: 970-328-7185  
E-mail: eccmdeva@vailnet

### **Chaffee County Health Department (includes Lake County)**

Paul Sopko  
County Courthouse  
P.O. Box 699  
Salida, CO 81201  
719-539-2124  
Fax: 719-539-7442

### **Clear Creek County Health Department**

Bill Snyder  
405 Argentine Street  
P.O. Box 2000  
Georgetown, CO 80444  
303-534-5777, ext. 335  
Fax: 303-679-2440  
E-mail: bsnyder@co.clear-creek.co.us

### **Delta County Health Department**

Ken Nordstrom  
255 W. 6th Street  
Delta, CO 81416  
970-874-2165  
Fax: 970-874-0222  
E-mail: kntnordy@co.tds.net

### **Elbert, Grand, and Jackson Counties (Grand Lake, Grandby, Parshall, and Hot Sulphur Springs only)**

Erin Mathiason  
Colorado Department of Public Health & Environment  
Consumer Protection Division, CPD-GS-B2  
4300 Cherry Creek Drive South  
Denver, CO 80246-1530  
303-692-3636  
Fax: 303-753-6809

### **El Paso County Department of Health & Environment**

Dan Bowlds  
301 S. Union Boulevard  
Colorado Springs, CO 80910  
719-575-8636  
Fax: 719-578-3192

### **Fremont County Health Department**

Sid Darden  
615 Macon, Room B5  
Canon City, CO 81212  
719-275-7021  
Fax: 719-275-7538

## Local Retail Food Program Contacts -- page 2

### **Garfield County**

**(Glenwood Springs north of I-70 only,  
New Castle, Silt, Rifle, and Parachute)**

Vicky Smith

Colorado Department of Public Health & Environment  
Consumer Protection Division

4300 Cherry Creek Drive South

Denver, CO 80246-1530

303-692-3651

Fax: 303-753-6809

### **Garfield County**

**(Glenwood Springs — everything other than north of  
I-70 & Carbondale), and Gilpin County**

George Bailey

Colorado Department of Public Health & Environment  
Consumer Protection Division

4300 Cherry Creek Drive South

Denver, CO 80246-1530

303-692-3632

Fax: 303-753-6809

### **Grand County**

**(Winter Park, Fraser, Tabernash, and Kremmling only)**

Linda Cherry

Colorado Department of Public Health & Environment  
Consumer Protection Division

4300 Cherry Creek Drive South

Denver, CO 80246-1530

303-692-3634

Fax: 303-753-6809

### **Gunnison County**

**(Gunnison, Pitkin, Ohio City, Powderhorn, Sapinero,  
Parlin, and Waunita Hot Springs only)**

Rick Colonna

Colorado Department of Public Health & Environment  
Consumer Protection Division

4300 Cherry Creek Drive South

Denver, CO 80246-1530

303-692-3628

Fax: 303-753-6809

### **Gunnison County**

**(Crested Butte, Mount Crested Butte, Almont, Tincup,  
Marble, and Somerset only)**

Jackie Whelan

Colorado Department of Public Health & Environment  
Consumer Protection Division

4300 Cherry Creek Drive South

Denver, CO 80246-1530

303-692-3647

Fax: 303-753-6809

### **Hinsdale County Health Department**

Richard Baumann

P.O. Box 277

Lake City, CO 81235

970-944-2319

Fax: 970-944-2630

### **Jefferson County Department of Health and Environment**

Craig Sanders

260 South Kipling Avenue

Lakewood, CO 80226

303-239-7075 (switchboard)

Fax: 303-239-7076

E-mail: CSanders@co.jefferson.co.us

### **Kit Carson County Environmental Health Department (Kit Carson, Lincoln, and Cheyenne)**

Jeff Rogers

P.O. Box 70

252 South 14th Street

Burlington, CO 80807

719-346-7158, ext. 38

Fax: 719-346-8066

E-mail: kccphs@ria.net



## Local Retail Food Program Contacts -- page 3

### **Larimer County Department of Health and Environment**

Jim Devore  
1525 Blue Spruce Drive  
Fort Collins, CO 80524  
970-498-6780  
Fax: 970-498-6772  
E-mail: devorej@co.larimer.co.us

### **Las Animas-Huerfano District Health Department (Las Animas, Huerfano, and Custer)**

John Martinez  
412 Benedicta Avenue  
Trinidad, CO 81082  
719-846-2213  
Fax: 719-846-4472

### **Mesa County Health Department**

**Darleen McKissen**  
515 Patterson Road  
Grand Junction, CO 81506  
970-248-6968  
Fax: 970-248-6972  
E-mail: Darleenm@mchealth.com

### **Moffat and Rio Blanco Counties**

Dan Rifkin  
Colorado Department of Public Health & Environment  
Consumer Protection Division  
4300 Cherry Creek Drive South  
Denver, CO 80246-1530  
303-692-3644  
Fax: 303-753-6809

### **Montezuma County Health Department (Montezuma and Dolores)**

Dianna Fahrion  
106 West North Street  
Cortez, CO 81321  
970-565-3056  
Fax: 970-565-0647

### **Montrose County Health Department (Montrose and Ouray)**

John Milligan  
300 North Cascade, Suite 2  
Montrose, CO 81402  
970-249-6603  
Fax: 970-249-0861

### **Northeast Colorado Health Department (Logan, Morgan, Phillips, Sedgwick, Washington, and Yuma)**

Robb Witt  
700 Columbine Street  
P.O. Box 3300  
Sterling, CO 80751  
970-522-3741, ext. 122  
Fax: 970-522-1412  
Morgan County Office  
228 W. Railroad  
Fort Morgan, CO 80701  
970-867-4981  
Yuma County Office  
County Courthouse  
Wray, CO 80758  
970-332-4422

### **Otero County Health Department**

Chrisy Bowman  
County Courthouse, Room 111  
13 West Third Street  
La Junta, CO 81050  
719-383-3053  
Fax: 719-383-3060  
E-mail: ljochd@iguana.ruralnet.net

### **Park County Health Department**

Don Bantam  
P.O. Box 216  
Fairplay, CO 80440  
719-836-4267, ext. 267  
Fax: 719-836-4275

## Local Retail Food Program Contacts -- page 4

### **Pitkin County Health Department (Aspen-Pitkin)**

Tom Dunlop  
Pitkin County Health Department  
130 S. Galena  
Aspen, CO 81611  
970-920-5070  
Fax: 970-920-5197  
E-Mail: tom@d@ci.aspen.co.us

### **Prowers County Environmental Health Department (Prowers, Baca, Bent, and Kiowa)**

Monty Torres  
1001 South Main  
Lamar, CO 81052  
719-336-8988, ext. 27  
Fax: 719-336-9763  
E-mail: torresmk@ria.net

### **Pueblo City-County Health Department**

Jim Hoffman  
151 Central Main Street (mailing address)  
131 South Main Street (location)  
Pueblo, CO 81003-4297  
719-583-4340  
Fax: 719-583-4322

### **Routt County Health Department**

Mike Zopff  
Box 770087, 136-6th Street  
Routt County Courthouse  
Steamboat Springs, CO 80477  
970-879-0185  
Fax: 970-879-3992  
E-mail: mzopff@yampa.com

### **San Juan Basin Health Department (Archuleta, La Plata, and San Juan)**

Patrick Sheperd  
P.O. Box 140 (mailing address)  
Durango, CO 81302  
281 Sawyer Drive (location)  
Durango, CO 81301  
970-247-5702, ext. 218  
Fax: 970-247-9126

### **San Miguel County Health Department**

Dave Schneck  
P.O. Box 4130  
Telluride, CO 81435  
970-728-0447  
Fax: 970-728-6325  
E-mail: smceh@telluridecolorado.net

### **Summit County Health Department**

Jim Rada  
P.O. Box 5660 - 37 Summit County Road #1005  
Frisco, CO 80443  
970-668-4072  
Fax: 970-668-4225  
E-mail: jimr@co.summit.co.us

### **Teller County Health Department**

Dr. Tom Wood  
P.O. Box 5079  
540 Manor  
Woodland Park, CO 80866  
719-687-5250  
Fax: 719-687-5256  
E-mail: woodt@co.teller.co.us

### **Tri-County Health Department (Adams, Arapahoe, and Douglas)**

Chuck Henry  
7000 E. Bellview, Suite 301(admin. office)  
Englewood, CO 80111  
303-220-9200  
Fax: 303-220-9208

### **Tri-County Health Department**

Aurora Office (Ken Barber)  
15400 East 14th Plaza  
Aurora, CO 80011  
303-341-9370  
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# Local Retail Food Program Contacts -- page 5

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