Denver, Colorado

Food establishments are inspected by the City of Denver using a food code based on the 2001 Food Code, but with adjustments. Denver has 11 full-time inspectors and one part-time inspector who visit approximately 3,500 establishments and many other temporary outdoor booths, carts, and mobile units. Each inspector covers an average of 304 establishments.

Full-service restaurants are inspected three to four times annually. Health violations are not scored but, according to the health department, critical violations are more likely to lead to closure than non-critical violations. Restaurants are not required to show inspection reports to consumers, but consumers can access results online. Denver averaged 1.2 violations per establishment, and a weighted score of 3.0. Each of the 30 requested inspection reports were provided. There were many violations of improper holding temperatures and improper employee hygiene. In addition, Denver had at least two or more violations in all but two categories, including violations in each of the CDC’s most hazardous categories.

Denver restaurants were cited for, among other violations:
- Improper sewage disposal
- Evidence of insects or rodents
- Garbage and refuse accumulation/uncovered

Restaurants studied: Aix, Black Pearl, La Fondue, Morton’s the Steakhouse, Tamayo Restaurant, Tula., Wellshire Inn, Mizuna, Venice ristorante, Vesta Dipping Grill, Macaroni Grill, Rioja, Il Posto, Victory American Grill, Three Sons, Ruby Tuesday’s, Cheesecake Factory, Milagro Taco Bar, Del Mar Crab House, BB’s on Pearl, McDonald’s, Quiznos, Good Times, Arby’s, Starbucks, Grandpa’s Burger Haven, Ben and Jerry’s, Panera, Jimmy John’s