COLORADO FOOD BUSINESS SETUP

Start with what you know.

Type into the shaded fields and click the checkboxes, or print and complete by hand.
Save a copy to keep your progress.

01 Your business at a glance

Business or working name

Contact / prepared by

Date

Product(s) and proposed storage

Proposed kitchen, facility, or co-packer

02 Plan your starting point

- [ ] Describe ingredients, packaging, storage, and a rough process.
- [ ] Note how you will sell: direct, wholesale, online, or distributor.
- [ ] Confirm the responsible agency and registration or licensing path.
- [ ] Gather formulation, label, supplier, testing, and review information.
- [ ] Plan cleaning, hygiene, equipment care, and ingredient handling.
- [ ] Sketch ingredient lot > production batch > finished lot > recipient.

These are planning prompts, not an application submission list. The three acidified-food supporting document types are on page 2.

COLORADO APPLICATION / ACIDIFIED FOODS

Three supporting documents.

Complete this section when acidified-food requirements apply to your business.
These documents accompany your application; they are not the entire application.

03 Track the required documentation

- [ ] Better Process Control training certificate.
- [ ] Process control letters covering each product.
- [ ] Evidence that the process has been filed with FDA.

Include the completed application and applicable payment. Other attachments may apply, including a commissary agreement when using a shared kitchen.

04 Your next action

What needs to happen next?

Who will handle it?

When will you review it?

Open questions / information to confirm

Source: CDPHE Manufactured Food or Storage Facility Registration, July 2026-June 2027, page 2. Checked October 20, 2026.

Open the official CDPHE form

Planning aid only. Confirm the current application and requirements with CDPHE. This checklist does not establish registration, approval, or exemption eligibility.