

Retail Food Establishment Inspections March 2017

Establishment	Inspection Type	Number of Critical Violations	Type of Violation(s)
Farmer's Fresh Market	Follow-up	1	3c - Potentially hazardous food products are not being properly hot held at 135°F or above at all times during service.
Old School House	Regular	2	7a - Pests are present in the facility. 7c - Animals are not excluded from the facility.
Farmer's Fresh Market	Follow-up	0	No Critical Violations
Hesperus Oasis	Follow-up	0	No Critical Violations
Giant # 077	Follow-up	1	3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage.
Rite Aid	Follow-up	0	No Critical Violations
Hampton Inn	Regular	1	3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage.
College Drive Café	Regular	0	No Critical Violations
Soup Palette	Follow-up	0	No Critical Violations
Everyday Store	Regular	0	No Critical Violations
KFC/Taco Bell, Pagosa Springs	Regular	0	No Critical Violations
Mc Donald's, Pagosa Springs	Regular	0	No Critical Violations
Riversports Bar & Grill, Pagosa Springs	Regular	1	2g - Employee observed utilizing bare hand contact with ready-to-eat foods.
Bayfield High School	Regular	0	No Critical Violations
Bayfield Middle School	Regular	0	No Critical Violations
Bayfield Elementary School	Regular	0	No Critical Violations
Bayfield Primary School	Regular	0	No Critical Violations
Smiley Café, Durango	Regular	1	1c - Cross-contamination of raw to

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			ready-to-eat food is not prevented during storage, preparation, display, or transport.
Village Market & Deli, Purgatory	Regular	0	No Critical Violations
Paradise Pizza, Purgatory	Regular	1	8b - In-use/working containers used for poisonous or toxic material are unlabeled.
Durango Mountain Club	Regular	3	3e - Temperatures of potentially hazardous food are observed rising above 41°F during thawing under refrigeration. 3g - Facility does not have sufficient equipment for cooling, heating, or holding foods at proper temperatures. 6a - Facility has an inadequate quantity and/or improper location of hand sinks.
Purgy's Slopeside Restaurant	Regular	3	2c - Employees observed not hand washing when required (e.g. between glove changes, between tasks, upon returning to work station, etc.). 3c - Potentially hazardous food products are not being properly hot held at 135°F or above at all times during service. 4b - Stationary rack high temperature warewashing machine does not reach hot water sanitizing temperature of 165°-194°F at manifold during final rinse, or 180°-194°F for all other machines. 3c - Incorrect/unapproved use of time as a public health control for hot holding.
Hoody's Base Camp	Regular	0	No Critical Violations
Los Amigos del Sur	Pre-op	0	No Critical Violations

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