

## Retail Food Establishment Inspections | May 2017

Establishment	Address	Inspection Type	Number of Critical Violations	Type of Violation(s)
Michel's Crepes	313 W.College, Durango Co 81301	Regular	0	No Critical Violations
Basin Co-Op	26223 US Highway 160, Durango, CO 81301	Regular	0	No Critical Violations
Tequila's	14 Mill Street, Bayfield, CO 81122	Regular	2	1c - Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport.7a - The facility has inadequate pest control procedures.
The Pine Cone	271 Mountain View Drive, Bayfield, CO 81122	Regular	1	1b - Damaged cans are not stored in a morgue area.
Best Western Rio Grande	400 East 2nd Ave, Durango, CO 81301	Regular	0	No Critical Violations
Hot Tomatoes	939 State Highway 3 Durango, CO 81301	Regular	0	No Critical Violations
Patio Restaurant	85 Goddard, Ignacio, CO 81137	Regular	6	1f - Facility is serving raw and/or undercooked animal foods without a consumer advisory and/or the consumer advisory does not meet requirements.2c - Employees observed not hand washing when required (e.g. between glove changes, between tasks, upon returning to work station, etc.).3a - Potentially hazardous food products are not rapidly cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within an additional 4 hours.3c - Potentially hazardous food products are not being properly hot held at 135°F or above at all times during

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				service.3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage.4c - Continuously used equipment and utensils not cleaned, sanitized every 4 hours.8a - Toxic products are improperly stored in the facility.8a - Toxic products are improperly stored in the facility.
Baskin Robbins	32 Town Plaza Durango, CO 81301	Follow-up	0	No Critical Violations
C'est Bon	835 Main Avenue Suite 102, Durango, CO 81301	Pre-operational	0	No Critical Violations
Tequila's	14 W Mill Street, Bayfield, CO 81122	Follow-up	5	1b - Food in an unsound condition is present in the facility.1c - Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport.2g - Employee observed utilizing bare hand contact with ready-to-eat foods.4a - Facility not cleaning and sanitizing food-contact surfaces as required.8a - Toxic products are improperly stored in the facility.
Digs	125 Mercado Street Suite 107, Durango, CO 81301	Regular	0	No Critical Violations
The Bent Elbow	1114 Blair Street, Silverton, CO 81433	Regular	0	No Critical Violations
The Wyman Hotel	1371 Greene Street, Silverton, CO 81433	Pre-operational	0	No Critical Violations
ColoradoTimberline Academy	35554 US HWY 550, Durango CO 81301	Regular	4	1b - Damaged cans are not stored in a morgue area.3e - Potentially hazardous foods

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				are being held improperly at temperatures greater than 41°F during cold storage.4a - The detergent-sanitizer in a 2-compartment sink is misused and/or unapproved.7a - Birds, insects, rodents and other pests are not removed from the facility at a frequency that prevents their accumulation, decomposition, or the attraction of pests.
The Boathouse at Electra Lake	141 E.Electra Rd, Durango CO 81301	Pre-operational	0	7a - The facility has inadequate pest control procedures.
Nayarite Restaurant	2525 Main, Durango CO 81301	Regular	6	2c - Employees observed not hand washing when required (e.g. between glove changes, between tasks, upon returning to work station, etc.).2f - Operator/person in charge is not educating and/or monitoring employees.2g - Employee observed utilizing bare hand contact with ready-to-eat foods.3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage.4a - Facility had insufficient concentration of approved sanitizing solution in the 3-compartment sink during manual warewashing.
Wolfe Brewing	2045 Eagle Drive, Pagosa Springs CO 811471	Regular	5	3a - Potentially hazardous food products are not rapidly cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within an additional 4

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				hours.3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage.4a - Food-contact surfaces are not being adequately sanitized by immersion for at least 1/2 minute in clean, hot water of a temperature of at least 170°F during manual warewashing.6c - Hand sink in the facility is not equipped with soap, towels, or other approved drying devices.8a - Toxic products are improperly stored in the facility.
MEE Hmong Cuisine	15 Highland Ave, Pagosa Springs CO 81147	Pre-operational	0	
P.S. Chocolates	124 E. Pagosa St. Suite # 5, Pagosa Springs O 81147	Pre-operational	0	

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