

Retail Food Establishment Inspections | August 2017

Establishment	Address	Inspection Type	Number of Critical Violations	Type of Violation(s)
PJ's Gourmet Market	67 Trimble Crossing, UNIT A, DURANGO, CO 81301	Follow-up	0	No Critical Violations
Parelli Natural Horsemanship	7110 US Highway 160 Pagosa Springs, CO 81147	Regular	1	7a - The facility has inadequate pest control procedures.
Pagosa Springs Golf Club: 7530' The Eatery	1 Pines Club PAGOSA SPRINGS, CO 81147	Regular	1	3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage.
Shooters and Shenanigans	23 Pike Dr, Pagosa Springs, CO 81147	Regular	4	1c - Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport.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.).3b - Potentially hazardous food products are not rapidly reheated to 165°F or higher within 2 hours.
Pagosa Springs Golf Club: 7530' The Eatery	1 Pines Club PAGOSA SPRINGS, CO 81147	Follow-up	0	No Critical Violations
Red Snapper	144 9th DURANGO, CO 81301	Follow-up	0	No Critical Violations
Swing at Dalton Ranch	589 COUNTY ROAD 252 DURANGO, CO 81301	Regular	2	6a - Facility has an inadequate quantity and/or improper location of hand sinks.7a - The facility has inadequate pest

How
are
you?

				control procedures.
Bar D Chuckwagon	8080 COUNTY ROAD 250 DURANGO, CO 81301	Regular	1	6a - Facility has an inadequate quantity and/or improper location of hand sinks.
Rocky Mountain Funnel Cake Factory	1249 Greene, Silverton, CO 81433	Regular	0	No Critical Violations
Romero's Restaurante Y Cantina	1151 Greene, Silverton, CO 81433	Regular	5	1c - Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport.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.).2g - Employee observed utilizing bare hand contact with ready-to-eat foods.3c - Potentially hazardous food products are not being properly hot held at 135°F or above at all times during service.
Silverton Lakes Campground	2100 Kendall	Regular	0	No Critical Violations
Pura Vida	14810 COUNTY ROAD 501 BAYFIELD, CO 81122	Follow-up	0	No Critical Violations
Rusty Shovel Saloon	18044 County Road 501, Bayfield, CO 81122	Regular	0	No Critical Violations
Raider Ridge Café	509 8th DURANGO, CO 81301	Regular	6	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

How
are
you?

				<p>foods.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.3f - Food product thermometer is not routinely calibrated to be accurate to +/- 2°F.8b - In-use/working containers used for poisonous or toxic material are unlabeled.8c - Chemical sanitizer concentration for food-contact surfaces exceeds maximum allowed.</p>
Durango Doughworks	2653 Main DURANGO, CO 81301	Regular	7	<p>1c - Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport.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.).3c - Potentially hazardous food products are not being properly hot held at 135°F or above at all times during service.3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage.3g - Facility does not have</p>

How are you?

				sufficient equipment for cooling, heating, or holding foods at proper temperatures.5c - Facility lacks an appropriate backflow prevention device where needed.
Upper Eastside Coffee Co	28902 US Highway 160 DURANGO, CO 81303	Regular	5	3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage.3f - Food product thermometer is not routinely calibrated to be accurate to +/- 2°F.4a - Continuously used equipment and utensils are not cleaned and sanitized every 4 hours.4c - Continuously used equipment and utensils not cleaned, sanitized every 4 hours.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.
Griego's	2603 Main, DURANGO, CO 81301	Regular	10	1b - Cans in the facility are severely dented and/or damaged. 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.).2d - Hand sinks are

How
are
you?

				<p>inappropriately being used for food preparation, dumping of mop water, washing equipment, 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.3e - Potentially hazardous foods are observed rising above 41°F during slacking.3f - Food product thermometers are not used by employees to determine required food temperature(s). 4b - Mechanical warewashing machine inadequately sanitizes.5c - The food preparation sink is directly connected to the drain.8b - In-use/working containers used for poisonous or toxic material are unlabeled.</p>
Kassidy's Kitchen	171 Suttle DURANGO, CO 81303	Regular	2	<p>2c - Employees observed not hand washing when required (e.g. between glove changes, between tasks, upon returning to work station, etc.).2g - Employee observed utilizing bare hand contact with ready-to-eat foods.</p>
San Marcos Mexican Restaurant	21382 HIGHWAY 160 DURANGO, CO 81303	Regular	16	<p>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.2c - Employees observed not hand</p>

How
are
you?

				<p>washing when required (e.g. between glove changes, between tasks, upon returning to work station, etc.).2e - Employee beverage container stored improperly.2f - Person in charge does not demonstrate food safety knowledge.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.3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage.3f - Food product thermometer is not routinely calibrated to be accurate to +/- 2°F.3g - Facility does not have sufficient equipment for cooling, heating, or holding foods at proper temperatures.4b -Facility not cleaning and sanitizing food-contact surfaces as required.4c - Facility not cleaning and sanitizing food-contact surfaces as required by the regulations when not in continuous use.6b - A hand sink in the facility is inaccessible (a direct observation that prevented the use of the sink). 6c - Hand sink in the facility is not equipped with soap, towels, or other approved drying devices.7a - Birds, insects, rodents and</p>
--	--	--	--	--

How
are
you?

				other pests are not removed from the facility at a frequency that prevents their accumulation, decomposition, or the attraction of pests.8b - In-use/working containers used for poisonous or toxic material are unlabeled.8c - Toxics present in the facility are not needed or approved for operation/maintenance.
Natalias 1912	1159 Blair, Silverton, CO 81433	Regular	3	1b - Damaged cans are not stored in a morgue area.1f - Facility is serving raw and/or undercooked animal foods without a consumer advisory and/or the consumer advisory does not meet requirements.4a - Facility had insufficient concentration of approved sanitizing solution in the 3-compartment sink during manual warewashing.
High Noon Hamburgers	1205 Empire, Silverton CO 81433	Regular	4	1b - Damaged cans are not stored in a morgue area.1f - Facility is serving raw and/or undercooked animal foods without a consumer advisory and/or the consumer advisory does not meet requirements.2d - Food preparation employee has poor personal cleanliness and/or hygienic practices.3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage.
CJ'S Diner	810 College, Durango CO 81301	Regular	1	3e - Temperatures of potentially hazardous food are

How
are
you?

				observed rising above 41°F during thawing under refrigeration.
Steamworks	801 2nd Ave, Durango CO 81301	Regular	2	1f - Facility is serving raw and/or undercooked animal foods without a consumer advisory and/or the consumer advisory does not meet requirements.3e - Temperatures of potentially hazardous food are observed rising above 41°F during thawing under refrigeration.
East by Southwest	160 College, Durango CO 81301	Regular	2	2c - Employees observed not hand washing when required (e.g. between glove changes, between tasks, upon returning to work station, etc.).3e - Temperatures of ready-to-eat foods are observed rising above 41°F during thawing.
Burger King	1415 Main Ave, Durango CO 81031	Regular	1	3e - Temperatures of potentially hazardous food are observed rising above 41°F during thawing under refrigeration.
Baked	480 Wolferine, Bayfield Co	Follow-up	0	No Critical Violations
Zia Taqueria	3101 Main, Durango, CO 81301	Regular	5	2c - Employees observed not hand washing when required (e.g. between glove changes, between tasks, upon returning to work station, etc.).2d - Food preparation employee has poor personal cleanliness and/or hygienic practices.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.7b

How
are
you?

				- Insect adhesive traps are installed above food preparation area.8b - In-use/working containers used for poisonous or toxic material are unlabeled.
Taco Boy	150 Confluence Durango, CO 81301	Regular	5	1c - Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport.2d - Hand sinks are inappropriately being used for food preparation, dumping of mop water, washing equipment, 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.3b - Potentially hazardous food products are not rapidly reheated to 165°F or higher within 2 hours.6b - A hand sink in the facility is inaccessible (a direct observation that prevented the use of the sink).
Brenda's Old West Café	271 Mountain View BAYFIELD, CO 81122	Regular	9	1b - Damaged cans are not stored in a morgue area.1c - Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport.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.

How
are
you?

				<p>between glove changes, between tasks, upon returning to work station, etc.).2d - Employees observed washing hands in any sink other than a designated hand sink.5c - Facility lacks an appropriate backflow prevention device where needed. 7a - Pests are present in the facility.8b - In-use/working containers used for poisonous or toxic material are unlabeled.8c - Chemical sanitizer concentration for food-contact surfaces exceeds maximum allowed.</p>
Homeslice Pizza	441 College Durango, CO 81301	Regular	8	<p>2c - Employees observed not hand washing when required (e.g. between glove changes, between tasks, upon returning to work station, etc.).2d - Employee observed using sinks for purposes other than what they are designated for.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.3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage.3g - Facility does not have sufficient equipment for holding foods at proper temperatures.4c - Continuously used equipment and utensils not cleaned, sanitized every 4 hours.6b - A</p>

How
are
you?

				hand sink in the facility is inaccessible (a direct observation that prevented the use of the sink). 6c - Hand sink in the facility is not equipped with soap, towels, or other approved drying devices.
Doc Hathaway's	1017 Main Avenue, Durango, CO 81301	Regular	9	1b - Food in an unsound condition is present in the facility.2c - Employees observed not hand washing when required (e.g. between glove changes, between tasks, upon returning to work station, etc.).2d - Employees observed washing hands in any sink other than a designated hand sink.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.3f - Food product thermometers are not used by employees to determine required food temperature(s). 3g - Facility does not have sufficient equipment for cooling, heating, or holding foods at proper temperatures.6b - A hand sink in the facility is inaccessible (a direct observation that prevented the use of the sink). 6c - Hand sink in the facility is not equipped with soap, towels, or other approved drying devices.
The Yellow Carrot	3101 Main, Durango, CO	Regular	1	3e - Temperatures of

How
are
you?

	81301			potentially hazardous food are observed rising above 41°F during thawing under refrigeration.
East by Southwest	160 College, Durango CO 81301	Follow-up	0	No Critical Violations
The Wine Shop	1514 Main Ave, Durango CO 81301	Regular	1	3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage.

To view inspection reports in their entirety, please submit an [Open Records Request](#).

How
are
you?