

Retail Food Establishment Inspections | September 2017

Establishment	Address	Inspection Type	Number of Critical Violations	Type of Violation(s)
Raider Ridge Café	509 8th DURANGO, CO 81301	Follow-up	0	No Critical Violations
Helen's Country Liquor Store	13906 County Road 240 Durango, CO 81301	Pre-operational	0	No Critical Violations
Natural Grocers by Vitamin Cottage	1123 Camino Del Rio DURANGO, CO 81301	Regular	3	1c - Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport.2c - Employees observed not hand washing when required (e.g. between glove changes, between tasks, upon returning to work station, etc.).3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage.
Olde Tymers	1000 Main Avenue Durango, CO 81301	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.).2e - Employee beverage container stored improperly.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.3g - Facility does not have sufficient equipment for cooling, heating, or holding foods at proper temperatures.
Fired Up Pizzeria	735 Main Durango, CO 81301	Pre-operational	0	No Critical Violations
Kassidy's Kitchen	171 Suttle DURANGO, CO 81303	Follow-up	0	No Critical Violations
Griego's	2603 Main DURANGO, CO 81301	Follow-up	0	No Critical Violations
Durango Doughworks	2653 Main DURANGO, CO 81301	Follow-up	2	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 cooling, heating, or holding foods at proper temperatures.
Lady Falconburgh's Barley Exchange	640 Main DURANGO, CO 81301	Regular	10	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.2d - Hand sinks are inappropriately being used for food preparation, dumping of mop water, washing equipment, etc.3b - Potentially hazardous food products are not rapidly reheated to 165°F or higher within 2 hours.3e - Potentially hazardous foods are being held improperly at

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				temperatures greater than 41°F during cold storage.3f - Food product thermometers are not used by employees to determine required food temperature(s). 4b - Mechanical warewashing machine inadequately sanitizes.5c - Facility lacks an appropriate backflow prevention device where needed. 6c - Hand sink in the facility is not equipped with soap, towels, or other approved drying devices.8b - In-use/working containers used for poisonous or toxic material are unlabeled.
Derailed Pour House	725 Main DURANGO, CO 81301	Regular	7	1b - Food in an unsound condition is present in the facility.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 inappropriately being used for food preparation, dumping of mop water, washing equipment, etc.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.8b - In-use/working containers used for poisonous or toxic material are unlabeled.
Brenda's Old West Café	271 Mountain View Drive Ste 101, Bayfield, CO 81122	Follow-up	1	1c - Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport.
Taco Boy	150 Confluence Durango, CO 81301	Follow-up	5	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.3b - Potentially hazardous food products are not rapidly reheated to 165°F or higher within 2 hours.3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage.6b - A hand sink in the facility is inaccessible (a direct observation that prevented the use of the sink).
Homeslice	441 College Durango, CO 81301	Follow-up	2	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.
Zia Taqueria	3101 Main Ave, Durango, CO 81301	Follow-up	0	No Critical Violations
Star Liquors	1485 Florida Durango, CO 81301	Regular	2	3e - Potentially hazardous foods are observed rising above 41°F at all times during service.3f - Thermometer capable of measuring thin foods (if applicable) is not provided.
Family Dollar Store #1166	1001 Goddard Ignacio, CO 81137	Regular	3	1b - Damaged cans are not stored in a morgue area.5b - Hand sinks not properly plumbed with cold water and hot water at a minimum temperature of 100°F.6c - Hand sink in the facility is not equipped with soap, towels, or other approved drying devices.

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7-2-11 #41 Ignacio	435 Goddard IGNACIO, CO 81137	Regular	7	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.2f - Person in charge does not demonstrate food safety knowledge.3f - Food product thermometers are not used by employees to determine required food temperature(s). 4a - Food-contact surfaces are not being adequately sanitized in the 3-compartment sink during manual warewashing.5c - There is an unprotected cross-connection present in the facility or a lack of an appropriate backflow prevention device. 7b - Unapproved pesticides are used and/or stored in the facility.
Tequila's	949 Main, Durango 81301	Regular	4	2g - Employee observed utilizing bare hand contact with ready-to-eat 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.3e - Potentially hazardous foods are observed rising above 41°F at all times during service.6c - Hand sink in the facility is not equipped with soap, towels, or other approved drying devices.
Mr. Woods Take and Bake Pizza	358 San Moritz, Bayfield CO 81122	Pre-operational	0	No Critical Violations
Durango Joe's Coffee House	732 College , Durango CO 81301	Regular	1	3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage.
El Moro Spirits & Tavern	945 Main, Durango CO 81301	Regular	0	No Critical Violations
Magpies Newsstand Café	707 Nain, Durango CO 81301	Regular	1	3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage.
Manna Durango Soup Kitchen	1100 Avenida Del Sol, Durango CO 81301	Regular	0	No Critical Violations
McDonalds	201 College , Durango CO 81301	Regular	0	No Critical Violations
Yellow Carrot	3101 Main Ave, Durango, CO 81301	Follow-up	0	No Critical Violations
Pop Sushi	42 CR 250, Durango CO 81301	Pre-operational	1	2g - Employee observed utilizing bare hand contact with ready-to-eat foods.
P.S. Chocolates	124 E. Pagosa Street, Pagosa Springs CO 81147	Regular	0	No Critical Violations
Our Savior Lutheran School and Church	56 Meadows, Pagosa Springs	Regular	1	1c - Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport.
City Market Sushi, Pagosa	135 Country Center PAGOSA SPRINGS, CO 81147	Regular	0	No Critical Violations

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RGP's	835 Main DURANGO, CO 81301	Regular	4	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.3e - Potentially hazardous foods are improperly held above 41°F at all times during service.3g - Facility does not have sufficient equipment for cooling, heating, or holding foods at proper temperatures.
Subway Restaurant, Camino Del Rio	1145 Camino Del Rio Durango, CO 81303	Regular	5	3e - Potentially hazardous foods are improperly held above 41°F at all times during service.3g - Facility does not have sufficient equipment for cooling, heating, or holding foods at proper temperatures.4a - Food-contact surfaces are not being adequately sanitized in the 3-compartment sink during manual warewashing.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.
Durango Recovery Center	736 County Road 238 Durango, CO 81301	Pre-Operational	0	No Critical Violations

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