

Retail Food Establishment Inspections | October

Establishment	Address	Inspection Type	Explanation(s)
Animas Chocolate Company	920 Main Ave. Durango	Pre-operational	1a - Food from unapproved source present in the facility.
Durango Doughworks	2635 Main Ave. Durango	Follow-up	3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage and/or at all times during service. 3g - Facility does not have sufficient equipment for cooling, heating, or holding foods at proper temperatures.
Homeslice	441 College Dr. Durango	Follow-up	3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage and/or at all times during service.
Taco Boy	150 Confluence Ave. Durango	Follow-up	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. 6b - A hand sink in the facility is inaccessible (a direct observation that prevented the use of the sink).
Flying Fish Company II	1485 Florida Rd. Durango	Regular	No Critical Violations.
Rendezvous Doughnuts	139 E 5th St. Durango	Pre-operational	3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage and/or at all times during service. 3f - Food product thermometer is not routinely calibrated to be accurate to +/- 2°F.
Old Tymers Café	1000 Main Ave. Durango	Follow-up	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 and/or at all times during service.

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Lady Falconburgh's Barley Exchange	640 Main Ave. Durango	Follow-up	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. 2f - Person in charge does not demonstrate food safety knowledge. 3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage and/or at all times during service. 3g - Facility does not have sufficient equipment for cooling, heating, or holding foods at proper temperatures. 4b - Mechanical warewashing machine inadequately sanitizes. 5c - Facility lacks an appropriate backflow prevention device where needed. 8b - In-use/working containers used for poisonous or toxic material are unlabeled.
Heritage Cakes and Creations	2500 Main Ave. Durango	Pre-operational	No Critical Violations.
Durango Doughworks	2635 Main Ave. Durango	Follow-up	No Critical Violations.
Homeslice	441 College Dr. Durango	Follow-up	No Critical Violations.
San Marcos Mexican Restaurant	21382 HWY 160 Durango	Follow-up	2c - Employees observed not hand washing when required (e.g. between glove changes, between tasks, upon returning to work station, etc.). 4b - Chemical sanitizing warewashing machine does not provide sufficient chemical concentration in final rinse. 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. 8b - In-use/working containers used for poisonous or toxic material are unlabeled.
11th Street Station, The Box and Bar	1101 Main Ave. Durango	Pre-operational	No Critical Violations.

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Manny Fresh-Co	1101 Main Ave. Durango	Pre-operational	3e - Potentially hazardous foods are being held improperly at temperatures greater than 41°F during cold storage and/or at all times during service.
Taste Coffee	1101 Main Ave. Durango	Pre-operational	3f - Thermometer capable of measuring thin foods (if applicable) is not provided.
Smoking On Wheels	1101 Main Ave. Durango	Pre-operational	No Critical Violations.
Backcountry Gourmet	1101 Main Ave. Durango	Pre-operational	No Critical Violations.
Taco Boy	150 Confluence Ave. Durango	Follow-up	1c - Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport. 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.
Manny Fresh-Co	1101 Main Ave. Durango	Follow-up	No Critical Violations.
Derailed Pour House	725 Main Ave. Durango	Follow-up	No Critical Violations.

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