

Retail Food Establishment Inspections | December 2017

Establishment	Address	Inspection Type	Type of Violation(s)
Cantera	1150 Main Durango, CO 81301	Pre-Operational Inspection	4.b. Mechanical Sanitization - Critical, 4-404F: Mechanical warewashing machine inadequately sanitizes.
Mee Hmong Cuisine	450 Lewis Pagosa Springs, CO 81147	Pre-Operational	No Violations
Lady Falconburgh's Barley Exchange	640 Main DURANGO, CO 81301	Follow-Up	6.c. Soap & drying devices available (FBI) - Critical, 5-208D: Hand sink in the facility is not equipped with soap, towels or other approved drying devices.
San Marcos Mexican Restaurant	21382 HIGHWAY 160 DURANGO, CO 81303	Follow-Up	4.b. Mechanical Sanitization - Critical, 4-404F: Mechanical warewashing machine inadequately sanitizes. 7.a. Evidence of insects or rodents - Critical, 8-105: 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. 8.b. Properly labeled - Critical, 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
Subway Restaurant, Camino Del Rio	1145 Camino Del Rio Durango, CO 81303	Follow-up Inspection	3.e. Cold hold at 41°F or less (FBI) - Critical, 3-501A: Potentially hazardous foods are being held improperly at temperatures greater than 41°F at all times during service. 3.g. Adequate equipment to maintain food temperatures (FBI) - Critical, 3-501B: Facility does not have sufficient equipment for cooling, heating, reheating, or holding foods at proper temperatures.
Hong's Garden	480 Wolverine Bayfield, CO 81122	Routine Inspection	1.c. Cross-contamination (FBI) - Critical, 3-404, 3-406: Food is not protected from cross-contamination during storage, preparation, holding, display, or transport. 2.d. Hygienic Practices (FBI) - Critical, 2-501: Employee observed using sinks for purposes other than what they are designated for. 2.f. Demonstration of knowledge - Critical, 2-102: Person in charge does not demonstrate food safety knowledge. 3.e. Cold hold at 41°F or less (FBI) - Critical,

How are you?

			<p>3-501A: Potentially hazardous foods are being held improperly at temperatures greater than 41°F at all times during service.</p> <p>3.f. Food thermometer (probe-type) - Critical,</p> <p>4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F.</p> <p>3.g. Adequate equipment to maintain food temperatures (FBI) - Critical,</p> <p>3-501B: Facility does not have sufficient equipment for cooling, heating, reheating, or holding foods at proper temperatures.</p> <p>4.c. In-Place Sanitization - Critical,</p> <p>10-104C: Continuously used equipment and utensils are not cleaned and sanitized every 4hours.</p> <p>6.b. Accessible (FBI) - Critical,</p> <p>5-208B: Hand sink is obstructed and inaccessible to food employees.</p> <p>6.c. Soap &amp; drying devices available (FBI) - Critical,</p> <p>5-208D: Hand sink in the facility is not equipped with soap, towels or other approved drying devices.</p> <p>8.c. Properly used - Critical,</p> <p>7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.</p>
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