

Establishment	Address	Inspection Type	Type of Violation(s)
8th Ave Tavern	509 8th Durango, CO 81301	Routine Inspection	6.b. Accessible (FBI) - Critical, 5-208B: Hand sink is obstructed and inaccessible to food employees.
Farmer's Fresh Market	535 Goddard IGNACIO, CO 81137	Routine Inspection	2.c. Hands washed as needed (FBI) - Critical, 2-403: Employees observed not hand washing when required (e.g. between glove changes, between tasks, after caring for animals, after sneezing, etc.). 2.d. Hygienic Practices (FBI) - Critical, 2-501: Employee observed using sinks for purposes other than what they are designated for. 3.c. Hot hold at 135°F or greater (FBI) - Critical, 3-501A: Potentially hazardous food products are not being properly hot held at 135°F or above at all times during service. 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. 3-602: Potentially hazardous foods observed above 41°F during slacking. 4.a. Manual Sanitization - Critical, 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours, 4-403G: Food-contact surfaces are not adequately sanitized during manual ware washing, 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required. 8.b. Properly labeled - Critical, 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
Giant #6007 SHELL Camino del Rio	602 Camino Del Rio Durango, CO 81301	Routine Inspection	2.d. Hygienic Practices (FBI) - Critical, 2-501: Employee observed using sinks for purposes other than what they are designated for. 5.c. Backflow, backsiphonage - Critical, 5-202A: Facility lacks an appropriate backflow prevention device where needed. 5-202C: A hose is attached to water outlet without backflow protector. 6.b. Accessible (FBI) - Critical,



			5-208B: Hand sink is obstructed and inaccessible to food employees.
Dante's	1 Skier PI, DURANGO, CO 81301	Follow-up Inspection	No Violations
Backside Bistro	1 Skier PI, DURANGO, CO 81301	Follow-up Inspection	No Violations
Chimayo Stone Fired Kitchen	862 Main DURANGO, CO 81301	Follow-up Inspection	No Violations
Farmer's Fresh Market	535 Goddard IGNACIO, CO 81137	Follow-up Inspection	No Violations
Gazpacho's	431 2nd DURANGO, CO 81301	Routine Inspection	1.f. Consumer Advisory - Critical, 3-801: Facility is serving raw and/or undercooked animal foods without a consumer advisory and/or the consumer advisory does not meet requirements. 2.d. Hygienic Practices (FBI) - Critical, 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel. 2-405: Employees observed washing hands in sinks other than a designated hand sink. 2-501: Employee observed using sinks for purposes other than what they are designated for. 7.a. Evidence of insects or rodents - Critical, 8-102C: Facility has inadequate pest control procedures.
Irish Embassy	900 Main DURANGO, CO 81301	Routine Inspection	1.b. Wholesome, free of spoilage - Critical, 3-101: Adulterants are introduced into food. 1.f. Consumer Advisory - Critical, 3-801: Facility is serving raw and/or undercooked animal foods without a consumer advisory and/or the consumer advisory does not meet requirements. 2.c. Hands washed as needed (FBI) - Critical, 2-403: Employees observed not hand washing when required (e.g. between glove changes, between tasks, after caring for animals, after sneezing, etc.). 2.e. Smoking, eating, drinking - Critical, 2-502B: Employee beverage containers are not stored to prevent contamination. 2-502B: Open employee beverages or unapproved containers are observed in food preparation areas. 3.e. Cold hold at 41°F or less (FBI) - Critical, 3-501A: Potentially hazardous foods are being held improperly at

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			<p>temperatures greater than 41°F at all times during service.</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.b. Mechanical Sanitization - Critical,</p> <p>4-404F: Mechanical warewashing machine inadequately sanitizes.</p> <p>4-404H: The stationary rack high temperature ware washing machine does not reach hot water sanitizing temperatures of 165°-194°F at manifold during final rinse, or 180°-194°F for all other machines.</p> <p>5.c. Backflow, backsiphonage - Critical,</p> <p>5-202C: A hose is attached to water outlet without backflow protector.</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 & 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.a. Properly stored - Critical,</p> <p>7-103: Toxic products are improperly stored in the facility.</p>
Hong's Garden	480 Wolverine Bayfield, CO 81122	Follow-up Inspection	<p>2.d. Hygienic Practices (FBI) - Critical</p> <p>2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel.</p> <p>2-501: Employee observed using sinks for purposes other than what they are designated for.</p> <p>2.f. Demonstration of knowledge - Critical</p> <p>2-102: Person in charge does not demonstrate food safety knowledge.</p> <p>2.g. Preventing food contamination from bare hands (FBI) - Critical</p> <p>3-401C: Employee observed using bare hands to contact ready-to-eat foods.</p> <p>3.e. Cold hold at 41°F or less (FBI) - Critical</p> <p>3-501A: Potentially hazardous foods are being held improperly at temperatures greater than 41°F at all times during service.</p> <p>7.b. Pesticide application - Critical</p> <p>8-104A: Unapproved pesticides are used in the facility.</p> <p>8.b. Properly labeled - Critical</p> <p>7-102: In-use/working containers used for poisonous or toxic</p>

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			material are not properly labeled. 8.c. Properly used - Critical 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.
Rocky Mountain Chocolate Factory	561 Main Durango, CO 81301	Routine Inspection	No Violations
Serious Texas BBQ II	650 Camino Del Rio DURANGO, CO 81303	Routine Inspection	3.c. Hot hold at 135°F or greater (FBI) - Critical 3-501A: Potentially hazardous food products are not being properly hot held at 135°F or above at all times during service. 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. 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. 7.a. Evidence of insects or rodents - Critical 7.b. Pesticide application- Critical 8-102C: Pests are present in the facility 8-104A: Unapproved pesticides are used in the facility. 8.b. Properly labeled - Critical 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled
Durango Craft Spirits	1120 Main DURANGO, CO 81301	Routine Inspection	2.d. Hygienic Practices (FBI) - Critical 5-208B: Hand sinks are being used for purposes other than hand washing. 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. 7.c. Animals prohibited - Critical 8-106A: Animals are present in the facility that do not meet allowable exceptions.
Giant #721	25 Pagosa Pagosa Springs, CO 81147	Routine Inspection	4.a. Manual Sanitization – Critical 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required. 5.b. Hot & cold water under pressure - Critical 5-208C: Hand sinks are not properly plumbed with cold and hot water to provide a minimum temperature of 100°F through a mixing valve or combination faucet. 6.c. Soap & drying devices available (FBI) - Critical 5-208D: Hand sink in the facility is not equipped with soap, towels

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			or other approved drying devices. 8.b. Properly labeled - Critical 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
Giant # 6068	2537 Eagle PAGOSA SPRINGS, CO 81147	Routine Inspection	No Violations
Animas Chocolate Company	920 Main Durango, CO 81301	Routine 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. 4.a. Manual Sanitization - Critical 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours.
Cream Bean Berry	1021 Main Durango, CO 81301	Routine Inspection	1.c. Cross-contamination (FBI) – Critical 3-406A: Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport. 4.a. Manual Sanitization - Critical 10-104C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours. 4.b. Mechanical Sanitization - Critical 4-404F: Mechanical warewashing machine inadequately sanitizes. 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. 8.b. Properly labeled - Critical 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
Taco Bell	2902 Main Durango, CO 81301	Routine Inspection	No Violations
Durango Brewing Company	3000 Main DURANGO, CO 81301	Routine Inspection	4.a. Manual Sanitization - Critical 10-104C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours. 4.b. Mechanical Sanitization - Critical 4-404F: Mechanical warewashing machine inadequately sanitizes.
Rose Restaurant	408 Pagosa PAGOSA SPRINGS, CO 81147	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. 1.f. Consumer Advisory - Critical 3-801: Facility is serving raw and/or undercooked animal foods without a consumer advisory and/or the consumer advisory does not meet requirements.

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			<p>2.c. Hands washed as needed (FBI) - Critical 2-403: Employees observed not hand washing when required (e.g. between glove changes, between tasks, after caring for animals, after sneezing, etc.).</p> <p>2.d. Hygienic Practices (FBI) - Critical 2-501: Employee observed using sinks for purposes other than what they are designated for.</p> <p>2.f. Demonstration of knowledge - Critical 2-102: Person in charge does not demonstrate food safety knowledge.</p> <p>2.g. Preventing food contamination from bare hands (FBI) - Critical 3-401C: Employee observed using bare hands to contact ready-to-eat foods.</p> <p>3.a. Rapidly cool foods to 41°F or less (FBI) - Critical 3-603A: 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.</p> <p>3.c. Hot hold at 135°F or greater (FBI) - Critical 3-501A: Potentially hazardous food products are not being properly hot held at 135°F or above at all times during service.</p> <p>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.</p> <p>3.f. Food thermometer (probe-type) - Critical 4-401A: Food product thermometers are not used by employees to determine food temperature(s).</p> <p>4.b. Mechanical Sanitization - Critical 4-404F: Mechanical warewashing machine inadequately sanitizes.</p> <p>4.c. In-Place Sanitization - Critical 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required by the regulations when not in continuous use.</p> <p>8.b. Properly labeled - Critical 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Chato's Mexican Restaurant	230 Country Center Dr, Pagosa Springs, CO 81147	Routine Inspection	<p>1.f. Consumer Advisory - Critical 3-801: Facility is serving raw and/or undercooked animal foods without a consumer advisory and/or the consumer advisory does not meet requirements.</p> <p>3.f. Food thermometer (probe-type) - Critical 4-401A: Food product thermometers are not routinely calibrated to</p>

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			<p>be accurate to +/- 2°F.</p> <p>6.c. Soap & 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.b. Properly labeled - Critical</p> <p>7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Irish Embassy	900 Main DURANGO, CO 81301	Follow-up Inspection	No Violations
Gazpacho's	431 2nd DURANGO, CO 81301	Follow-up Inspection	No Violations
The Peak Deli	362 Pagosa PAGOSA SPRINGS, CO 81147	Routine Inspection	<p>1.c. Cross-contamination (FBI) - Critical,</p> <p>3-406A: Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport.</p> <p>1.f. Consumer Advisory - Critical,</p> <p>3-801: Facility is serving raw and/or undercooked animal foods without a consumer advisory and/or the consumer advisory does not meet requirements.</p> <p>2.c. Hands washed as needed (FBI) - Critical,</p> <p>2-403: Employees observed not hand washing when required (e.g. between glove changes, between tasks, after caring for animals, after sneezing, etc.).</p> <p>3.a. Rapidly cool foods to 41°F or less (FBI) - Critical,</p> <p>3-603A: 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.</p> <p>3.b. Rapidly reheat to 165°F or greater (FBI) - Critical,</p> <p>3-504A: Prior to being placed in hot food storage, potentially hazardous foods are not rapidly reheated to 165°F or higher within 2 hours.</p> <p>3.c. Hot hold at 135°F or greater (FBI) - Critical,</p> <p>3-501A: Potentially hazardous food products are not being properly hot held at 135°F or above at all times during service.</p> <p>3.e. Cold hold at 41°F or less (FBI) - Critical,</p> <p>3-501A: Potentially hazardous foods are being held improperly at temperatures greater than 41°F at all times during service.</p> <p>6.b. Accessible (FBI) - Critical,</p> <p>5-208B: Hand sink is obstructed and inaccessible to food employees.</p> <p>8.a. Properly stored - Critical</p>

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			<p>7-103: Toxic products are improperly stored in the facility.</p> <p>8.b. Properly labeled - Critical</p> <p>7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Animas Chocolate Company	920 Main Durango, CO 81301	Routine Inspection	<p>3.e. Cold hold at 41°F or less (FBI) - Critical,</p> <p>3-501A: Potentially hazardous foods are being held improperly at temperatures greater than 41°F at all times during service.</p> <p>4.a. Manual Sanitization - Critical,</p> <p>4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours.</p>
Cream Bean Berry	1021 Main Durango, CO 81301	Routine Inspection	<p>1.c. Cross-contamination (FBI) - Critical,</p> <p>3-406A: Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport.</p> <p>4.a. Manual Sanitization - Critical,</p> <p>10-104C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours.</p> <p>4.b. Mechanical Sanitization - Critical,</p> <p>4-404F: Mechanical warewashing machine inadequately sanitizes. no sanitizer present for machine, high temp only 152.7 degrees F.</p> <p>6.c. Soap & 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.b. Properly labeled - Critical,</p> <p>7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</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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