

Retail Food Establishment Inspections | January 2018

Establishment	Address	Inspection Type	Type of Violation(s)
Pagosa Senior Center	451 Hot Springs PAGOSA SPRINGS, CO 81147	Routine Inspection	2.d. Hygienic Practices (FBI) - Critical, 2-501: Employee observed using sinks for purposes other than what they are designated for. 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.
Chimayo Stone Fired Kitchen	862 Main DURANGO, CO 81301	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, 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. 4.b. Mechanical Sanitization - Critical, 4-404F: Mechanical warewashing machine inadequately sanitizes. 6.b. Accessible (FBI) - Critical, 5-208B: Hand sink is obstructed and inaccessible to food employees.
Kachina Kitchen	325 Camino Del Rio DURANGO, CO 81303	Routine Inspection	1.b. Wholesome, free of spoilage - Critical, 3-302B: Severely damaged or dented cans are not segregated or stored in a morgue area for proper disposition. 2.d. Hygienic Practices (FBI) - Critical, 2-501: Employee observed using sinks for purposes other than what they are designated for. 3.b. Rapidly reheat to 165°F or greater (FBI) - Critical, 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. 3-504C: Commercially processed ready-to-eat foods are not adequately reheated to an internal temperature of at least 135°F for hot holding. 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.

How are you?

Durango Diner	957 Main DURANGO, CO 81301	Routine Inspection	<p>1.c. Cross-contamination (FBI) - Critical, 3-404, 3-406A: Cross-contamination of raw or ready-to-eat food is not prevented during storage, preparation, display, or transport.</p> <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>2.d. Hygienic Practices (FBI) - Critical, 2-501: Food employee observed wiping hands on a soiled apron, clothes, or common towel.</p> <p>5-208A: Hand sinks are inappropriately being used for food preparation, dumping of mop water, washing equipment, etc.</p> <p>3-402A: Single-use gloves are used improperly.</p> <p>2.f. Demonstration of knowledge - Critical, 2-102: Person in charge does not demonstrate food safety knowledge.</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 during cold storage.</p> <p>3.f. Food thermometer (probe-type) - Critical, 4-401A: Food product thermometer is not routinely calibrated to be accurate to +/- 2°F.</p> <p>3.g. Adequate equipment to maintain food temperatures (FBI) - Critical, 3-501B: Facility does not have sufficient equipment for cooling, heating, or holding foods at proper temperatures.</p> <p>5.c. Backflow, backsiphonage - Critical, 5-202C: A hose is attached to a water outlet without backflow protector.</p>
Tara Mandala	4000 USFS RD 649 Pagosa Springs, CO 81147	Pre Operational	<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>5.a. Safe water source - Critical. The water source is considered a public water system by definition of Reg. 11 and is currently unregulated by CDPHE.</p>
Durango Diner	957 Main DURANGO, CO 81301	Follow-up Inspection	<p>1.c. Cross-contamination (FBI) - Critical, 3-404, 3-406: Food is not protected from cross-contamination during storage, preparation, holding, display, or transport.</p>

How
are
you?

			<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>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.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.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 routinely calibrated to be accurate to +/- 2°F.</p> <p>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.</p>
Subway Restaurant, Camino Del Rio	1145 Camino Del Rio Durango, CO 81303	Follow-up Inspection	No Violations
Backside Bistro	1 Skier Pl, DURANGO, CO 81301	Routine Inspection	<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.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>4.b. Mechanical Sanitization - Critical, 4-404F: Mechanical warewashing machine inadequately sanitizes.</p> <p>7.b. Pesticide application - Critical, 8-104A: Unapproved pesticides are used in the facility.</p>
Dante's	1 Skier Pl, DURANGO, CO 81301	Routine Inspection	<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.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.c. Hot hold at 135°F or greater (FBI) - Critical,</p>

How
are
you?

			<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>4.a. Manual Sanitization - Critical,</p> <p>4-403G: Food-contact surfaces are not adequately sanitized during manual ware washing.</p> <p>4.b. Mechanical Sanitization - Critical,</p> <p>4-404F: Mechanical warewashing machine inadequately sanitizes.</p> <p>6.c. Soap & drying devices available (FBI) - Critical,</p> <p>9-106: The mobile retail food establishment/pushcart is not equipped with soap, towels or other approved drying devices.</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 material are not properly labeled.</p>
Durango Bagel	106 5th Street, Durango CO 81301	Routine Inspection	<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>5.c. Backflow, backsiphonage - Critical.</p> <p>5-206A: Food preparation sink is directly connected to the drain.</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> <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>
Applebee's Durango	800 Camino Del Rio, Durango CO 81301	Routine Inspection	<p>1.b. Wholesome, free of spoilage - Critical,</p> <p>3-404,3-406A: Food is not protected from cross-contamination during storage, preparation, holding and display.</p> <p>5.c. Backflow, backsiphonage - Critical,</p> <p>5-202B: A hose is attached to water outlet without the appropriate air gap above the fixture flood rim.</p>
Ken & Sue's	636 Main Avenue, Durango, CO 81301	Routine Inspection	<p>1.f. Consumer Advisory - Critical.</p> <p>3-801: Facility is serving raw and/or undercooked animal foods</p>

How
are
you?

			<p>without a consumer advisory and/or the consumer advisory does not meet requirements.</p> <p>2.d. Hygienic Practices (FBI) - Critical. 2-405, 5-208B: Employees observed washing hands in any sink other than a designated hand sink. 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel.</p> <p>2.g. Preventing food contamination from bare hands (FBI) - Critical. 3-401: Employee observed utilizing bare hand contact with ready-to-eat foods.</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 during cold storage.</p> <p>6.a. Adequate number, location (FBI) - Critical, 5-208A: Facility has an inadequate quantity and/or improper location of hand sinks.</p> <p>8.b. Properly labeled - Critical, 7-102: In-use/working containers used for poisonous or toxic materials are unlabeled.</p>
--	--	--	--

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