

Retail Food Establishment Inspections | March 2018

Establishment	Address	Inspection Type	Type of Violation(s)
Kennebec Café	4 Country Road 124, Hesperus CO 81326	Routine Inspection	<p>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. 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.d. Hygienic Practices (FBI) - Critical 2-405: Employees observed washing hands in sinks other than a designated hand sink. 2.e. Smoking, eating, drinking - Critical 2-502B: Employee beverage containers are not stored to prevent contamination. 2.g. Preventing food contamination from bare hands (FBI) - Critical 3-401C: Employee observed using bare hands to contact ready-to-eat foods. 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.f. Food thermometer (probe-type) - Critical 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F. 4.a. Manual Sanitization - Critical 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours. 6.a. Adequate number, location (FBI) - Critical 5-208A: Hand sinks are not conveniently located to employees involved in food handling and ware washing. 7.a. Evidence of insects or rodents. 8.a. Properly stored - Critical 7-103: Toxic products are improperly stored in the facility. 7-111: First aid supplies are improperly stored. 8.b. Properly labeled - Critical 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Hesperus Ski Area	9848 Highway 160 Durango CO, 81301	Routine Inspection	<p>3.f. Food thermometer (probe-type) - Critical 4-401A: Food product thermometers are not routinely calibrated to be accurate to</p>

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			<p>+/- 2°F.</p> <p>4.a. Manual Sanitization - Critical 4-403G: Food-contact surfaces are not adequately sanitized during manual ware washing. 4-403G & I: The concentration of the sanitizing solution was insufficient during manual ware washing. 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours.</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>5.a. Safe water source - Critical 5-101: The facility does not meet the definition of a public water system and the water supply is not treated on a continuous basis; bacteriological samples are not provided; DPD colorimetric drinking water test kit is not available; free chlorine is not between trace to 4 mg/liter; and most recent water sample reports are not on file.</p> <p>5.b. Hot & cold water under pressure - Critical 5-107: Facility does not have adequate hot and cold water under pressure.</p> <p>5.d. Sewage disposal - Critical 5-211: Sewage is not disposed of into a sewage disposal system.</p> <p>7.a. Evidence of insects or rodents - Critical</p>
Giant #6007 Shell	602 Camino Del Rio Durango, CO 81301	Follow Up	No Violations
Hong's Garden	480 Wolverine Bayfield, CO 81122	Follow Up	No Violations
Rose Restaurant	408 Pagosa PAGOSA SPRINGS, CO 81147	Follow Up	<p>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.</p> <p>2.c. Hands washed as needed (FBI) - Critical, 2-402A: Employees fail to wash hands as required with warm running water, soap, and vigorous scrubbing for 15 seconds, cleaning under the nails, followed by drying with disposable towels or air drying device.</p> <p>2.d. Hygienic Practices (FBI) - Critical, 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. 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel.</p>

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			<p>2.e. Smoking, eating, drinking - Critical, 2-502B: Open employee beverages or unapproved containers are observed in food preparation areas.</p> <p>2.f. Demonstration of knowledge - Critical, 2-101: Person in charge not designated of present.</p> <p>3.e. Cold hold at 41°F or less (FBI) - Critical 3-308D: Raw shell eggs, cracked for pooling are observed at temperatures greater than 41°F.</p> <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, 4-401B: A thermometer capable of measuring thin foods (if applicable) is not provided.</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.c. Properly used - Critical, 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.</p>
Junction Restaurant	401 Pagosa PAGOSA SPRINGS, CO 81147	Routine Inspection	<p>1.b. Wholesome, free of spoilage - Critical 3-404: Food is not protected from contamination during storage, preparation, holding, display, or transport.</p> <p>3-101: Food is observed in unsound condition.</p> <p>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.</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.c. Hands washed as needed (FBI) - Critical, 2-402A: Employees fail to wash hands as required with warm running water, soap, and vigorous scrubbing for 15 seconds, cleaning under the nails, followed by drying with disposable towels or air drying device.</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>2.d. Hygienic Practices (FBI) - Critical, 2-405: Employees observed washing hands in sinks other than a designated hand sink.</p> <p>2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel.</p>

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			<p>2.e. Smoking, eating, drinking - Critical, 2-502B: Open employee beverages or unapproved containers are observed in food preparation areas.</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.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 4-401B: A thermometer capable of measuring thin foods (if applicable) is not provided.</p> <p>6.a. Adequate number, location (FBI) - Critical, 10-104B: Hand sinks are not conveniently located to employees involved in food handling and ware washing.</p> <p>6.b. Accessible (FBI) - Critical, 5-208B: Hand sink is obstructed and inaccessible to food employees.</p> <p>7.b. Pesticide application - Critical 8-104A: Unapproved pesticides are used in the facility.</p> <p>8.a. Properly stored - Critical 7-103: Toxic products are improperly stored in the facility.</p> <p>8.c. Properly used - Critical 4-403K: Sanitizer concentration is too high and/or improperly used during manual ware washing.</p>
Taco Boy	150 Confluence Durango, CO 81301	Routine Inspection	<p>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.</p> <p>2.c. Hands washed as needed (FBI) - Critical: 2-402A: Employees fail to wash hands as required with warm running water, soap, and vigorous scrubbing for 15 seconds, followed by drying with disposable towels or air drying device.</p> <p>2.d. Hygienic Practices (FBI) - Critical: 2-501: Employee observed using sinks for purposes other than what they are designated for. 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel.</p>

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			<p>2.f. Demonstration of knowledge - Critical: 2-103: Operator/person in charge not educating and/or monitoring employees. 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. 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.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: 4-403G: Food-contact surfaces are not adequately sanitized during manual ware washing. 6.b. Accessible (FBI) - Critical: 5-208B: Hand sink is obstructed and inaccessible to food employees.</p>
El Rancho Tavern	975 Main DURANGO, CO 81301	Routine Inspection	<p>1.b. Wholesome, free of spoilage - Critical: 3-310: Ice being used as a coolant is being sold for consumption (i.e. bottles are stored in ice and ice is then used for drinks). 2.a. Personnel with infections restricted (FBI) - Critical: 2-201D: PIC does not exclude or restrict infected employees from food preparation/handling. 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. 2.g. Preventing food contamination from bare hands (FBI) - Critical: 3-401C: Employee observed using bare hands to contact ready-to-eat foods. 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.f. Food thermometer (probe-type) - Critical: 4-401A: Food product thermometers are not used by employees to determine food temperature(s). 4.a. Manual Sanitization - Critical: 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours. 6.b. Accessible (FBI) - Critical: 5-208B: Hand sink is obstructed and inaccessible to food employees.</p>

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			6.c. Soap & drying devices available (FBI) - Critical: 5-208D: Hand sink in the facility is not equipped with soap, disposable towels or other approved drying devices.
Animas Chocolate Company	920 Main Durango, CO 81301	Follow Up	No Violations
The Lift Coffee House	175 Pagosa, Pagosa Springs, CO 81147	Routine Inspection	3.f. Food thermometer (probe-type) - Critical, 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F. 4.a. Manual Sanitization - Critical, 4-403G & I: The concentration of the sanitizing solution was insufficient during manual ware washing. 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.
Father's Daughter Pizza	600 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. 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.b. Pesticide application - Critical, 8-104A: Unapproved pesticides are used in the facility.
Cream Bean Berry	1021 Main Durango, CO 81301	Follow Up	No Violations
Econo Lodge	2002 Main Ave Durango, CO 81301	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.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. 2.f. Demonstration of knowledge - Critical 2-102: Person in charge does not demonstrate food safety knowledge. 2-103: Operator/person in charge not educating and/or monitoring employees. 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. 3.c. Hot hold at 135°F or greater (FBI) - Critical

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			<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>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.a. Manual Sanitization - Critical</p> <p>4-407B: Facility not cleaning and sanitizing food-contact surfaces as required.</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.c. Properly used - Critical</p> <p>7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.</p>
Nini's Taqueria	552 Main Avenue, Durango, CO 81301	Routine Inspection	<p>1.c. Cross-contamination (FBI) - Critical</p> <p>3-404, 3-406: Food is not protected from cross-contamination during storage, preparation, holding, display, or transport.</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>4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours.</p> <p>8.b. Properly labeled - Critical</p> <p>7-101: Containers of toxic materials do not have a legible manufacturer's label.</p>
JFE Inc Sushi, South City Market	6 Town Plaza, Durango, CO 81301	Routine Inspection	No Violations
Oscar's Café	18 Town Plaza, Durango, CO 81301	Routine Inspection	<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>2.d. Hygienic Practices (FBI) - Critical:</p> <p>3-402A: Single-use gloves are used improperly.</p>

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			<p>2.e. Smoking, eating, drinking - Critical: 2-502B: Employee beverage containers are not stored to prevent contamination. 2.g. Preventing food contamination from bare hands (FBI) - Critical: 3-401C: Employee observed using bare hands to contact ready-to-eat foods. 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. 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. 5.c. Backflow, backsiphonage - Critical: 5-202A: There is an unprotected cross-connection present in the facility or a lack of an appropriate backflow prevention device.</p>
Ben's Big Burger	1400 2nd Ave, Durango, CO 81301	Routine Inspection	<p>1.f. Consumer Advisory - Critical: 3-801: 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.). 5.c. Backflow, backsiphonage - Critical: 5-202A: There is an unprotected cross-connection present in the facility or a lack of an appropriate backflow prevention device. 5-202C: Backflow prevention devices are not properly installed on equipment where needed. 7.b. Pesticide application - Critical: 8-104A: Unapproved pesticides are used in the facility. Poison pellets for rodents and spray poison for insects were found in the storage shed. 8.a. Properly stored – Critical: 7-103: Toxic products are improperly stored in the facility. 8.b. Properly labeled – Critical: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Papa Murphy's (Durango)	12 town plaza Durango, CO 81301	Routine Inspection	<p>2.d. Hygienic Practices (FBI) - Critical: 5-208B: Hand sinks are being used for purposes other than hand washing. 8.a. Properly stored - Critical: 7-103: Toxic products are improperly stored in the facility.</p>
Rosie's Pizzeria	100 Country Center, Pagosa Springs, CO 81147	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>

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			<p>3.c. Hot hold at 135°F or greater (FBI) - Critical 3-605: Incorrect/unapproved use of 'time as a public health control for hot holding. 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. 8.c. Properly used - Critical 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration. 7-105B: Toxics or poisonous materials are used in a way that contaminates food or food contact surfaces.</p>
Chavolo's Taqueria	301 Pagosa Blvd, Pagosa Springs, CO 81147	Routine Inspection	<p>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. 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.f. Demonstration of knowledge - Critical 2-101: Person in charge not designated of present. 2-103H: Food employee does not demonstrate food safety knowledge. 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.f. Food thermometer (probe-type) - Critical 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F. 6.b. Accessible (FBI) - Critical 5-208B: Hand sink is obstructed and inaccessible to food employees. 8.b. Properly labeled - Critical 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Steamworks Brewing Company	801 2nd Ave, Durango, CO 81301	Routine Inspection	<p>1.f. Consumer Advisory - Critical 3-801: Facility is serving raw and/or undercooked animal foods without a</p>

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			<p>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.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.b. Mechanical Sanitization - Critical</p> <p>4-404F: Mechanical warewashing machine inadequately sanitizes.</p> <p>5.b. Hot & cold water under pressure - Critical</p> <p>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.</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>
Sonic of Durango	240 8th, Durango, CO 81301	Routine Inspection	<p>2.e. Smoking, eating, drinking – Critical</p> <p>2-502B: Employee beverage containers are not stored to prevent contamination.</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.c. In-Place Sanitization - Critical</p> <p>4-403I: The concentration of sanitizing solutions is too weak.</p>
Subway Restaurant in Bayfield	381 E Colorado Ave Suite 2, Bayfield, CO 81122	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>4-403G: Food-contact surfaces are not adequately sanitized during manual ware washing.</p> <p>6.b. Accessible (FBI) - Critical</p> <p>5-208B: Hand sink is obstructed and inaccessible to food employees.</p>
Taco Boy	150 Confluence Durango, CO 81301	Follow Up	<p>2.d. Hygienic Practices (FBI) - Critical</p> <p>2-405: Employees observed washing hands in sinks other than a designated hand sink.</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.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>
Serious Texas II	650 Camino Del Rio	Follow Up	<p>3.c. Hot hold at 135°F or greater (FBI) -</p>

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	DURANGO, CO 81303		3-501A: Potentially hazardous food products are not being properly hot held at 135°F or above at all times during service.
Durango Joe's Drive Thru	3455 Main DURANGO, CO 81301	Routine Inspection	<p>2.d. Hygienic Practices (FBI) - Critical</p> <p>2-501: Employee observed using sinks for purposes other than what they are designated for.</p> <p>5-208B: Hand sinks are being used for purposes other than hand washing.</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>4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours.</p> <p>4.c. In-Place Sanitization - Critical</p> <p>10-104C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours.</p> <p>6.a. Adequate number, location (FBI) - Critical</p> <p>10-104B: Hand sinks are not conveniently located to employees involved in food handling and ware washing.</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>

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