

Retail Food Establishment Inspections | April 2018

Establishment	Address	Inspection Type	Type of Violation(s)
Junction Restaurant	401 E Pagosa St, Pagosa Springs, CO 81147	Follow Up	<p>1.b. Wholesome, free of spoilage – Critical 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 2-403: 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: Food employee observed wiping hands on soiled apron, clothes, or common towel.</p> <p>2.e. Smoking, eating, drinking – Critical 2-502B: Employee beverage containers are not stored to prevent contamination.</p> <p>2.f. Demonstration of knowledge – Critical 2-102: Person in charge does not demonstrate food safety knowledge.</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>6.b. Accessible (FBI) - Critical 5-208B: Hand sink is obstructed and inaccessible to food employees.</p> <p>8.a. Properly stored - Critical 7-111: First aid supplies are improperly stored.</p> <p>7-103: Toxic products are improperly stored in the facility.</p>
Subway Restaurant Bayfield	381 Colorado Bayfield, CO 81122	Follow Up	No Violations
Taco Boy	150 Confluence Ave Durango, CO 81301	Follow Up	<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> <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 or present.</p> <p>3.c. Hot hold at 135°F or greater (FBI) - Critical 3-501A: Potentially hazardous</p>

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			<p>food products are not being properly hot held at 135°F or above at all times during service.</p> <p>8.a. Properly stored – Critical 7-110: Personal medications and cosmetics are improperly stored.</p> <p>8.b. Properly labeled - Critical 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Wal-Mart	1155 Camino Del Rio, Durango, CO 81303	Regular Inspection	<p>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. 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>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.e. Smoking, eating, drinking - Critical 2-502B: Open employee beverages or unapproved containers are observed in food preparation areas.</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.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> <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>6.b. Accessible (FBI) - Critical 5-208B: Hand sink is obstructed and inaccessible to food employees.</p> <p>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.</p> <p>7.a. Evidence of insects or rodents - Critical Evidence of rodents in facility.</p> <p>8.a. Properly stored - Critical 7-103: Toxic products are improperly stored in the facility.</p>
Julie's El Amigo	355 Goddard St. Ignacio, CO 81137	Regular Inspection	<p>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.</p> <p>1.c. Cross-contamination (FBI) - Critical 3-406A: Cross-contamination of raw to ready-to-eat food is not prevented during storage,</p>

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			<p>preparation, display, or transport.</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>2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel.</p> <p>2.e. Smoking, eating, drinking - Critical 2-502B: Employee beverage containers are not stored to prevent contamination.</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>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> <p>4.a. Manual Sanitization - Critical 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required.</p> <p>4.b. Mechanical Sanitization - Critical 4-404F: Mechanical warewashing machine inadequately sanitizes.</p> <p>5.c. Backflow, backsiphonage - Critical 5-202B: Backflow prevention devices are not properly constructed or installed.</p> <p>8.a. Properly stored - Critical 7-110: Personal medications and cosmetics are improperly stored.</p> <p>8.b. Properly labeled - Critical 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled..</p> <p>8.c. Properly used - Critical 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.</p>
Helen's Country Liquor Store	13906 County Road 240, Durango, CO 81301	Regular Inspection	<p>1.b. Wholesome, free of spoilage – Critical 3-301: Food packages are not in good condition exposing food to adulteration/potential contaminants.</p> <p>3-501E: Potentially hazardous foods are received with evidence of previous temperature abuse.</p> <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> <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>

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Dollar General #18039	300 Bayfield Center Dr, Bayfield, CO 81122	Regular Inspection	<p>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. 3-501D: Food that is labeled frozen and shipped frozen is not received/stored frozen.</p> <p>8.b. Properly labeled – Critical 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Quality Inn	2930 Main Ave, Durango, CO 81301	Regular Inspection	<p>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.</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>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: 2-405: Employees observed washing hands in sinks other than a designated hand sink. 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel. 3-402A: Single-use gloves are used improperly.</p> <p>2.e. Smoking, eating, drinking - Critical: 2-502A: Employees observed eating, drinking, or smoking in non-designated areas.</p> <p>2.f. Demonstration of knowledge - Critical: 2-102: Person in charge does not demonstrate food safety knowledge. 2-103H: Food employee 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 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.a. Manual Sanitization - Critical: 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required.</p> <p>5.c. Backflow, backsiphonage - Critical: 5-202A: Facility lacks an appropriate backflow prevention device where needed.</p> <p>6.a. Adequate number, location (FBI) - Critical: 5-208A: 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>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</p>

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Mustang #6061 - Camino del Rio	901 Camino Del Rio Durango, CO 81301	Regular Inspection	<p>4.a. Manual Sanitization – Critical 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours.</p> <p>4-403G: Food-contact surfaces are not adequately sanitized during manual ware washing.</p> <p>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.</p> <p>6.a. Adequate number, location (FBI) - Critical 5-208A: Hand sinks are not conveniently located to employees involved in food handling and ware washing.</p> <p>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.</p> <p>8.a. Properly stored - Critical 7-103: Toxic products are improperly stored in the facility.</p> <p>8.c. Properly used – Critical 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.</p>
Ben's Big Burger	1400 2nd Ave, Durango, CO 81301	Follow Up	<p>1.a. Approved source (FBI) - Critical: 3-101: Food from an unapproved source is present in the facility.</p> <p>1.b. Wholesome, free of spoilage - Critical: 3-101: Food is observed in unsound condition.</p> <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> <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.d. Hygienic Practices (FBI) - Critical: 2-501: Employee observed using sinks for purposes other than what they are designated for.</p> <p>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.</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>5.c. Backflow, backsiphonage - Critical: 5-202A: There is an unprotected cross-connection present in the facility or a lack of an appropriate backflow</p>

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			<p>prevention device. 5-202B: Backflow prevention devices are not properly constructed or installed.</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>
Taco Boy	150 Confluence Ave Durango, CO 81301	Follow Up	No Violations
Bread	42 County Road 250, Durango, CO 81301	Regular Inspection	<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.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.a. Properly stored - Critical 7-111: First aid supplies are improperly stored.</p> <p>8.b. Properly labeled – Critical 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Thai Kitchen	101 11th, Durango, CO 81301	Regular 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. Corrected on site.</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 at all times during service. Corrected on Site.</p>
Silverton School	1160 Snowden, Silverton, CO 81433	Regular 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>8.b. Properly labeled - Critical: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Buck Stops Here	19 Navajo Trail Pagosa Springs, CO 81147	Regular Inspection	<p>1.a. Approved source (FBI) - Critical 3-101: Food from an unapproved source is present in the facility.</p> <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> <p>1.d. HACCP plan - Critical 3-606: The facility does not have a pre-approved HACCP plan in place for specialized processes conducted.</p> <p>3-607A: The facility does not have an approved HACCP plan in place for reduced oxygen packaging (ROP) conducted. 3-607E: The facility did not notify the Department prior to using a reduced oxygen packaging (ROP)</p>

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			<p>method.</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 2-403: 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: Food employee observed wiping hands on soiled apron, clothes, or common towel.</p> <p>2.g. Preventing food contamination from bare hands (FBI) - Critical 3-401C: 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>5.c. Backflow, backsiphonage – Critical 5-202C: A hose is attached to water outlet without backflow protector. 5-202A: Facility lacks an appropriate backflow prevention device where needed.</p> <p>6.a. Adequate number, location (FBI) – Critical 5-208A: Hand sinks are not conveniently located to employees involved in food handling and ware washing.</p> <p>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.</p> <p>8.a. Properly stored - Critical 7-103: Toxic products are improperly stored in the facility. 7-111: First aid supplies are improperly stored.</p> <p>8.b. Properly labeled – Critical 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p> <p>8.c. Properly used - Critical 4-403K: Sanitizer concentration is too high and/or improperly used during manual ware washing.</p>
Rose Restaurant	408 Pagosa PAGOSA SPRINGS, CO 81147	Follow Up	<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.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.</p> <p>3.e. Cold hold at 41°F or less (FBI) – Critical 3-601A: Temperatures of potentially hazardous food observed above 41°F during thawing under refrigeration.</p>



			8.c. Properly used - Critical 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.
River Sports Bar & Grill	358 US HIGHWAY 160 PAGOSA SPRINGS, CO 81147	Regular 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>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.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 2-103H: Food employee 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.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.c. In-Place Sanitization – Critical 4-407C: Continuously used equipment and utensils not cleaned, sanitized every 4 hours.</p> <p>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.</p> <p>8.a. Properly stored - Critical 7-103: Toxic products are improperly stored in the facility.</p> <p>8.c. Properly used - Critical 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.</p>

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