

Retail Food Establishment Inspections | May 2018

Establishment	Address	Inspection Type	Type of Violation(s)
Nini's Taqueria	552 Main DURANGO, CO 81301	Follow Up	No Violations
Kennebec Café	4 COUNTY ROAD 124 HESPERUS, CO 81326	Follow Up	No Violations
El Rancho Tavern	975 Main DURANGO, CO 81301	Follow Up	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).
Take That Take & Bake and Molly's Bakery	509 E 8th Ave, Suite 3, Durango, CO 81301	Regular Inspection	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.
Tempo Mini Mart - Brennan Oil	20800 Highway 160 Durango, CO 81303	Regular 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. 3.f. Food thermometer (probe-type) - Critical 4-401A: Food product thermometers are not used by employees to determine food temperature(s). 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. 8.a. Properly stored - Critical 7-103: Toxic products are improperly stored in the facility.
Alpen Rose	27847 US Highway 550 DURANGO, CO 81301	Regular Inspection	1.d. HACCP plan - Critical, 3-607A: The facility does not have an approved HACCP plan in place for reduced oxygen packaging (ROP) conducted. 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.a. Properly stored - Critical, 7-103: Toxic products are improperly stored in the facility. 7-111: First aid supplies are improperly stored.

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O'hara's Jams and Jellies	929 State Highway 3 Durango, CO 81301	Regular Inspection	8.a. Properly stored - Critical, 7-103: Toxic products are improperly stored in the facility.
Mustang 6065	920 San Juan Pagosa Springs, CO 81147	Regular 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. 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: Food preparation employee has poor personal cleanliness and/or hygienic practices. 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.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. 6.a. Adequate number, location (FBI) - Critical: 5-208A: Hand sinks are not conveniently located to employees involved in food handling and ware washing. 8.b. Properly labeled - Critical: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
Los Amigos Del Sur	835 Main Avenue, Durango, CO 81301	Regular Inspection	1.b. Wholesome, free of spoilage - Critical 3-101: Food is observed in unsound condition. 1.c. Cross-contamination (FBI) - Critical

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			<p>3-404, 3-406: Food is not protected from cross-contamination during storage, preparation, holding, display, or transport.</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>2-501: Employee observed using sinks for purposes other than what they are designated for.</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> <p>8.c. Properly used - Critical</p> <p>7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.</p>
Balcony Bar and Grill	600 Main DURANGO, CO 81301	Regular Inspection	<p>1.b. Wholesome, free of spoilage - Critical,</p> <p>3-101: Food is observed in unsound condition.</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>2.d. Hygienic Practices (FBI) - Critical,</p> <p>2-405: Employees observed washing hands in sinks other than a designated hand sink.</p> <p>5-208B: Hand sinks are being used for purposes other than hand washing.</p>
Old Town Market (Honest Food and Juice Co)	920 San Juan Pagosa Springs, CO 81147	Regular 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>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</p>

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			<p>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 preparation employee has poor personal cleanliness and/or hygienic practices.</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.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.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.</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>4.b. Mechanical Sanitization - Critical, 4-404F: Mechanical warewashing machine inadequately sanitizes.</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>8.b. Properly labeled - Critical, 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Econo Lodge	2002 Main Durango, CO 81301	Follow Up	<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</p>

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			temperatures greater than 41°F at all times during service.
Jimmy Johns	1316 Main Ave, UNIT B, DURANGO, CO 81301	Regular Inspection	<p>2.d. Hygienic Practices (FBI) - Critical 5-208B: Hand sinks are being used for purposes other than hand washing.</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>6.b. Accessible (FBI) - Critical 5-208B: Hand sink is obstructed and inaccessible to food employees.</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 7-104: unapproved chemical sanitizers used for ware washing</p>
Sizzling Siam	519 Main DURANGO, CO 81301	Regular 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> <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>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.a. Manual Sanitization - Critical 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours. 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required.</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 7-104: Unapproved chemical sanitizers are used for warewashing</p>
Ben's Big Burgers	1400 2nd DURANGO, CO 81301	Follow Up	<p>1.c. Cross-contamination (FBI) - Critical, 3-406A: Cross-contamination of raw to ready-to-eat food is not</p>

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			prevented during storage, preparation, display, or transport.
Mustang 6065	32225 Hwy 550, Durango, CO 81301	Follow Up	3.f. Food thermometer (probe-type) - Critical, 4-401A: Food product thermometers are not used by employees to determine food temperature(s). 6.a. Adequate number, location (FBI) - Critical, 5-208A: Hand sinks are not conveniently located to employees involved in food handling and ware washing.
The Springs Resort	165 Hot Springs, Pagosa Springs, CO 81147	Regular 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, 2-405: 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.e. Smoking, eating, drinking - Critical, 2-502B: Employee beverage containers are not stored to prevent contamination. 4.a. Manual Sanitization - Critical, 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours. 5.c. Backflow, backsiphonage - Critical, 5-202A: Facility lacks an appropriate backflow prevention device where needed. 6.a. Adequate number, location (FBI) - Critical, 5-208A: Hand sinks are not conveniently located to employees involved in food handling and ware washing.
Old Town Market (Honest Food and Juice Co)	920 San Juan Pagosa Springs, CO 81147	Follow Up	1.c. Cross-contamination (FBI) - Critical, 3-404, 3-406: Food is not protected from cross-contamination during storage, preparation, holding, display, or transport.
Alpen Rose	27847 US Highway 550 DURANGO, CO 81301	Follow Up	No Violations
Balcony Bar and Grill	600 Main DURANGO, CO 81301	Follow Up	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.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.</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>
Los Amigos Del Sur	835 Main Avenue, 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>
Helen's Country Liquor Store	13906 County Road 240, Durango, CO 81301	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>
Steamworks Brewing Company	801 2nd Ave, Durango CO 81301	Follow Up	<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>8.b. Properly labeled - Critical, 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Durango Bagel	106 5th Durango CO, 81301	Follow Up	No Violations
Durango Diner	957 Main, 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>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, Comments: 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>

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			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.
Ken and Sue's	636 Main, Durango CO, 81301	Follow Up	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. 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.
Julie's El Amigo	355 Goddard Ave, Ignacio CO, 81137	Follow Up	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. 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, 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required. 5.c. Backflow, backsiphonage - Critical, 5-202B: Backflow prevention devices are not properly constructed or installed.
Wal-Mart	1155 Camino Del Rio, Durango, CO 81303	Follow Up	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. Corrected on site. 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. 2.e. Smoking, eating, drinking - Critical, 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 temperatures greater than 41°F at all times during service.

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			<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.  6.b. Accessible (FBI) - Critical,  5-208B: Hand sink is obstructed and inaccessible to food employees. Corrected on site.  8.c. Properly used - Critical,  7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.</p>
Bread	42 CR 250 Durango, CO 81301	Follow Up	<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.  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.  6.a. Adequate number, location (FBI) - Critical,  5-208A: Hand sinks are not conveniently located to employees involved in food handling and ware washing.  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>
Piedra Peak General Store	53 County Road 982 Arboles, CO 81121	Regular 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.  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.f. Food thermometer (probe-type) - Critical  4-401A: Food product thermometers are not used by employees to determine food temperature(s).  8.a. Properly stored - Critical  7-103: Toxic products are improperly stored in the facility.</p>

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

