

Retail Food Establishment Inspections | June 2018

Establishment	Address	Inspection Type	Type of Violation(s)
Cyprus Café - Eno	723 2nd Ave, Durango, 81301	COO 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>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>7.a. Evidence of insects or rodents - Critical: 8-102C: Facility has inadequate pest control procedures.</p>
81301 Coffee House & Roasters	3101 Main DURANGO, CO 81301	Routine Inspection	<p>2.e. Smoking, eating, drinking - Critical: 2-502B: Employee beverage containers are not stored to prevent contamination.</p> <p>4.a. Manual Sanitization - Critical: 4-403G & I: The concentration of the sanitizing solution was insufficient during manual ware washing.</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: 7-103: Toxic products are improperly stored in the facility.</p>
Mustang #6061 - Camino del Rio	901 Camino Del Rio Durango, CO 81301	Follow up	<p>5.c. Backflow, backsiphonage - Critical: 5-202C: Backflow prevention devices are not properly installed on equipment where needed.</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>
The Springs Resort	165 Hot Springs PAGOSA SPRINGS, CO 81147	Follow up	No Violations
Boulder Coffee Café	643 San Juan Pagosa Springs, CO 81147	Routine 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.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>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</p>

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			poisonous or toxic material are not properly labeled.
Top That!	600 Main DURANGO, CO 81301	Routine Inspection	<p>2.d. Hygienic Practices (FBI) - Critical: 5-208E: A common towel is used by employee.</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: 4-401A: Food product thermometers are not used by employees to determine food temperature(s).</p> <p>4.a. Manual Sanitization - Critical: 10-104C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours.</p> <p>8.a. Properly stored - Critical: 7-103: Toxic products are improperly stored in the facility.</p> <p>8.b. Properly labeled - Critical: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
The Balcony Bar and Grill	600 Main DURANGO, CO 81301	Follow up	No Violations
Olde Tymer's Café	1000 Main Ave Durango, CO 81301	Follow up	No Violations
Olde Tymer's Café	1000 Main Ave Durango, CO 81301	Routine 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>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.</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. 5-208B: Hand sinks are being used for purposes other than hand washing.</p> <p>2.e. Smoking, eating, drinking - Critical: 2-502B: Open employee beverages or unapproved containers are observed in food preparation areas. 2-502A: Employees observed eating, drinking, or smoking in non-designated 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>

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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.</p> <p>8.a. Properly stored - Critical: 7-103: Toxic products are improperly stored in the facility.</p> <p>8.b. Properly labeled - Critical: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Jimmy John's	1316 Main Avenue unit B, Durango, CO 81301	Follow up	No Violations
El Rancho	975 Main DURANGO, CO 81301	Follow up	No Violations
Bookcase & Barber	601 2nd 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>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>
AJ's Pizza	381 Colorado Bayfield, CO 81122	Routine 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>2.e. Smoking, eating, drinking - Critical 2-502B: Employee beverage containers are not stored to prevent contamination.</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. 3-605: Incorrect/unapproved use of 'time as a public health control for hot holding.</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>
Giant 6063	650 Buck Highway Bayfield, CO 81122	Routine Inspection	<p>2.e. Smoking, eating, drinking - Critical 2-502A: Employees observed eating, drinking, or smoking in non-designated 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.f. Food thermometer (probe-type) – Critical 4-401A: Food product</p>

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			<p>thermometers are not routinely calibrated to be accurate to +/- 2°F.</p> <p>5.c. Backflow, backsiphonage – Critical 5-202A: Facility lacks an appropriate backflow prevention device where needed.</p> <p>8.a. Properly stored - Critical 7-103: Toxic products are improperly stored in the facility.</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 Avenue, Durango, CO 81301	Follow up	No Violations
Pongas Rack & Roll	121 8th Durango, CO 81301	Routine Inspection	<p>1.b. Wholesome, free of spoilage - Critical 3-101: Food is observed in unsound condition.</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>5.c. Backflow, backsiphonage - Critical 5-202A: Facility lacks an appropriate backflow prevention device where needed.</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.b. Properly labeled - Critical 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Thai Kitchen Café	101 11th St. 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.
Durango Diner	957 Main St., 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.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 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 3-308D: Raw shell eggs, cracked for pooling are observed at temperatures greater than 41°F. 3-501A: Potentially hazardous foods are being held improperly at temperatures greater than 41° F at all times during service.</p>
Steamworks	801 2nd, 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</p>

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			poisonous or toxic material are not properly labeled. Corrected on site.
Ken and Sue's	636 Main St, Durango, 81301	Follow up	No Violations
Rosie's Pizzeria	100 Country Center, Pagosa Springs, CO 81147	Follow up	No Violations
River Sports Bar and Grill		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 2-501: 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>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>7.a. Evidence of insects or rodents - Critical 8-102C: The presence of pests is not minimized.</p>
Ramon's Restaurant	56 Talisman 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>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 3-402A: Single-use gloves are used improperly. 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 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.</p> <p>8.a. Properly stored - Critical 7-103: Toxic products are improperly stored in the</p>

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			facility.
Junction Restaurant	401 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>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.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>6.b. Accessible (FBI) - Critical 5-208B: Hand sink is obstructed and inaccessible to food employees.</p> <p>8.a. Properly stored - Critical 7-103: Toxic products are improperly stored in the facility.</p>
Piedra Peak General Store	53 County Road 982, Arboles, CO 81121	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>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>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>
AJ's Pizza	381 Colorado Bayfield, CO 81122	Follow up	No Violations
Mustang #6065	32225 Highway 550 Durango, CO 81301	Follow up	6.a. Adequate number, location (FBI) - Critical 5-208A: Hand sinks are not conveniently located to employees involved in food handling and warewashing.

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La Taqueria San Juans	135 Country Center Drive Pagosa Springs, CO 81147	Routine Inspection	<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.</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 4-403G: Food-contact surfaces are not adequately sanitized during manual ware washing.</p> <p>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.</p> <p>7.a. Evidence of insects or rodents - Critical 8-102C: Facility has inadequate pest control procedures</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 Joe's Drive Thru	3455 Main 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>
Huck Finn Exxon	1517 CR 240 Durango, CO 81301	Routine Inspection	<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 routinely calibrated to be accurate to +/- 2°F. Corrected on site.</p> <p>6.b. Accessible (FBI) - Critical 5-208B: Hand sink is obstructed and inaccessible to food employees. Corrected on site.</p> <p>8.a. Properly stored - Critical 7-103: Toxic products are improperly stored in the facility.</p>
Seasons Rotisserie	764 Main, Durango CO, 81301	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>2.c. Hands washed as needed (FBI) - Critical 2-403: Employees observed not hand washing when required (e.g. between glove changes, between tasks,</p>

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			<p>after caring for animals, after sneezing, etc.). Corrected on site.</p> <p>2.g. Preventing food contamination from bare hands (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.). Corrected on site.</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. Corrected on site.</p> <p>8.b. Properly labeled - Critical 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled. Corrected on site.</p>
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