

Retail Food Establishment Inspections | July 2018

Establishment	Address	Inspection Type	Type of Violation(s)
81301 Coffee House & Roasters	3101 Main, UNIT 1, DURANGO, CO 81301	Follow Up	No Violations
Durango Roasters & Juice Bar	730 Main, DURANGO, CO 81301	Routine inspection	1.c. Cross-contamination: 3-406A: Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport. 2.e. Smoking, eating, drinking - Critical: 2-502B: Open employee beverages or unapproved containers are observed in food preparation areas. 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.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). 8.b. Properly labeled - Critical: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
Basin Co-Op Inc-Ampride	26223 Highway 160, Durango, CO 81301	Routine inspection	2.e. Smoking, eating, drinking - Critical: 2-502B: Employee beverage containers are not stored to prevent contamination. 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. 8.b. Properly labeled - Critical: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
Four Star Exxon - Brennan Oil	1220 Carbon Junction, 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. 8.b. Properly labeled - Critical: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled. 8.c. Properly used - Critical: 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.
Starbucks (Downtown Durango)	558 Main, DURANGO, CO 81301	Routine inspection	2.e. Smoking, eating, drinking - Critical: 2-502B: Open employee beverages or unapproved containers are observed in food preparation areas. 2-502B: Employee beverage containers are not stored to prevent contamination.
Starbucks (North Durango)	2817 Main Durango, CO 81301	Routine inspection	2.e. Smoking, eating, drinking - Critical: 2-502B: Employee beverage containers are not stored to prevent contamination.
Subway (North Durango)	2101 Main Durango, CO 81301	Routine inspection	2.d. Hygienic Practices (FBI) - Critical: 2-408: Jewelry: Food employee observed with bracelet that may contact food, contribute to cross-contamination. 2.e. Smoking, eating, drinking - Critical: 2-502B: Employee beverage containers are not stored to prevent contamination. 3.f. Food thermometer (probe-type) - Critical: 4-401A: Food product thermometers are not available to for employees to monitor temperatures. 4.a. Manual Sanitization - Critical: 4-403G & I: The concentration of the sanitizing solution was insufficient during manual ware washing.

How
are
you?

Subway (Florida Rd)	1537 Florida Durango, CO 81301	Routine inspection	<p>2.d. Hygienic Practices (FBI) - 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel. 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>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>
Chavolo's Mexican Restaurant	637 Colorado Bayfield, CO 81122	Routine inspection	<p>1.b. Wholesome, free of spoilage - Critical 3-101: Food is observed in unsound condition. 3-202A: The facility does not have a written agreement from their supplier indicating that they are freezing fish for parasite destruction in fish that is intended to be served raw or undercooked.</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 washing hands when required (e.g. between glove changes, between tasks, upon returning to work station, etc.)</p> <p>2.e. Smoking, eating, drinking - Critical 2-502A: Employees observed eating, drinking, or smoking in non-designated areas. 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. 2-103: Operator/person in charge not educating and/or monitoring employees.</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 3-603B: Potentially hazardous food products are not rapidly cooled from 135 to 70 degrees F within 2 hours and from 70 to 41 degrees F within an additional 2. 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 degrees 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 degrees F at all times during service.</p> <p>3.f. Food thermometer (probe-type) - Critical 4-401A: food product thermometer is not used by employees to determine required food temperatures.</p> <p>4.a. Manual Sanitization - Critical 4-403G: Food contact surfaces are not being adequately sanitized in 3 compartment sink during manual ware washing.</p>

How
are
you?

			<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.a. Adequate number, location (FBI) - Critical 9-106: The mobile retail food establishment/pushcart does not have a properly installed/functioning hand sink that meets requirements.</p> <p>8.a. Properly stored - Critical 7-111: First aid supplies are improperly stored. 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> <p>8.c. Properly used – Critical 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.</p>
Giant #6063	650 Buck Bayfield, CO 81122	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 degrees F during cold storage.</p> <p>5.c. Backflow, backsiphonage - Critical 5-202A: Facility lacks an appropriate backflow prevention device where needed.</p>
Jenny D's mobile	2980 4th Durango, CO 81301	Routine inspection	No Violations
Sizzling Siam	519 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> <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>
Sow's Ear	48475 Highway 550 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: 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>8.a. Properly stored - Critical 7-103: Toxic products are improperly stored in the facility.</p>
Top That Frozen Yogurt	600 Main DURANGO, CO 81301	Follow Up	No Violations
Mustang #6061 - Camino del Rio	901 Camino Del Rio Durango, CO 81301	Follow Up	No Violations
Cyprus Café - Eno	723 2nd Durango, CO 81301	Follow Up	No Violations
BPO Elks #507 - Durango Lodge	901 2nd DURANGO, CO 81301	Routine inspection	<p>2.d. Hygienic Practices (FBI) - Critical: 5-208E: A common towel is used by employee.</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>

How
are
you?

College Station-Brennan Oil	600 College drive 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>5.c. Backflow, backsiphonage - Critical: 5-206B: Waste lines on ware washing sinks or dish machines are not within 5 feet immediately downstream of the waste line.</p> <p>7.c. Animals prohibited - Critical: 8-106A: Animals are present in the facility that do not meet allowable exceptions.</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>
Quality Inn	2930 Main 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> <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>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>8.b. Properly labeled - Critical: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Thee Pits	1157 Greene SILVERTON, CO 81433	Routine inspection	<p>2.c. Hands washed as needed. 2-403: Employees observed not hand washing when required.</p> <p>2.d. Hygienic Practices. 3-402A: Single-use gloves are used improperly. 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> <p>3.c. Hot hold at 135°F or greater. 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. 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. 4-403G & I: The concentration of the sanitizing solution was insufficient during manual ware washing.</p> <p>7.b. Pesticide application. 8-104A: Unapproved pesticides are used in the facility.</p> <p>8.a. Properly stored. 7-103: Toxic products are improperly stored in the facility.</p> <p>8.b. Properly labeled. 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Chesla Family Catering	118 Mill Street Bayfield, CO 81122	Routine inspection	No Violations
Wild Horse Saloon	601 2nd Ave, Durango, CO	Routine inspection	2.d. Hygienic Practices (FBI) - Critical 5-208B: Hand sinks are being used for

How
are
you?

	81301		<p>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>3.f. Food thermometer (probe-type) - Critical 4-401A: Food product thermometers are not used by employees to determine food temperature(s).</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>
Rocky Mountain Funnel Cake Factory	1249 Greene, Silverton CO 81433	Routine 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. Corrected on site.</p> <p>8.a. Properly stored - Critical 7-111: First aid supplies are improperly stored. 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>
Papa Murphy's	140 Country Center PAGOSA SPRINGS, CO 81147	Routine inspection	<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>
Two Chix and a Hippie	117 Navajo Trail 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.</p> <p>1.f. Consumer Advisory - Critical: 3-801: Facility is serving raw and/or undercooked animal foods and the consumer advisory does not meet requirements.</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 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>
Boulder Coffee Café	643 San Juan 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: 2-403: Employees observed not hand washing when required (e.g. between glove changes, between tasks, after caring for animals, after sneezing, etc.).</p> <p>3.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</p>

How
are
you?

			<p>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>4.a. Manual Sanitization - Critical: 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>
Subway 20068	140 Country Center 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>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: 3-603B: Potentially hazardous food that has been prepared from ingredients at ambient temperature is not cooled to 41° F within 4 hours.</p>
La Taqueria San Juans	135 Country Center PAGOSA SPRINGS, CO 81147	Follow Up	<p>3.a. Rapidly cool foods to 41°F or less 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>
Shooters & Shenanigans	23 Pike Pagosa Springs, CO 81147	Routine inspection	<p>1.c. Cross-contamination 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 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.a. Rapidly cool foods to 41°F or less 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 3-501A: Potentially hazardous foods are being held improperly at temperatures greater than 41° F at all times during service.</p> <p>6.a. Adequate number, location 5-208A: Hand sinks are not conveniently located to employees involved in food handling and ware washing.</p> <p>8.b. Properly labeled 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Thai Pagosa	565 Village PAGOSA SPRINGS, CO 81147	Routine inspection	<p>1.c. Cross-contamination 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 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 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. 5-208B: Hand sinks are being used for purposes other than hand washing.</p> <p>2.e. Smoking, eating, drinking 2-502B: Employee beverage containers are not stored to prevent contamination.</p> <p>3.a. Rapidly cool foods to 41°F or less 3-603A: Potentially hazardous food</p>

How
are
you?

			<p>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 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) 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F.</p> <p>8.b. Properly labeled 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Ramon's Mexican Restaurant	56 Talisman Pagosa Springs, CO 81147	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.a. Properly stored - Critical 7-111: First aid supplies are improperly stored.</p>
Grandview Store and Station	28870 HWY 160 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. 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>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.a. Adequate number, location (FBI) - Critical 5-208A: Facility has an inadequate number of hand sinks per the local plumbing code or the International Plumbing Code.</p> <p>7.a. Evidence of insects or rodents - Critical 8-102C: The presence of pests is not minimized.</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>
Chavolo's Mexican Restaurant	637 Colorado Bayfield, CO 81122	Follow Up	<p>1.c. Cross-contamination 3-406A: Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport.</p> <p>2.e. Smoking, eating, drinking 2-502B: Employee beverage containers are not stored to prevent contamination.</p> <p>3.b. Rapidly reheat to 165°F or greater 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.e. Cold hold at 41°F or less 3-501A: Potentially hazardous foods are being held improperly at temperatures greater than 41°F at all times during service.</p>
Giant #6063	650 Buck Bayfield, CO 81122	Follow Up	<p>3.e. Cold hold at 41°F or less 3-501A: Potentially hazardous foods are being held improperly at temperatures greater than 41°F at all times during service.</p>
Bookcase and Barber	601 2nd DURANGO, CO 81301	Follow Up	No Violations
Pongas Rack & Roll	121 8th Durango, CO 81301	Follow Up	No Violations
Mustang #6065	32225 Highway 550,	Follow Up	No Violations

How
are
you?

	Durango, CO 81301		
Trimble Hot Springs	6475 COUNTY ROAD 203 DURANGO, CO 81301	Routine inspection	3.e. Cold hold at 41°F or less 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) 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F. 7.c. Animals prohibited 8-106A: Animals are present in the facility that do not meet allowable exceptions.
Sizzling Siam	519 Main DURANGO, CO 81301	Follow Up	No Violations
Durangourmet	100 Jenkins Ranch DURANGO, CO 81301	Routine inspection	1.c. Cross-contamination 3-406A: Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport. 4.b. Mechanical Sanitization 4-404F: Mechanical warewashing machine inadequately sanitizes.
Skyridge Market	100 Jenkins Ranch DURANGO, CO 81301	Routine Inspection	2.c. Hands washed as needed 2-403: Employees observed not hand washing when required (e.g. between glove changes, between tasks, after caring for animals, after sneezing, etc.). 4.a. Manual Sanitization 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours.
Homewood Suites By Hilton	15 Girard Street, Durango, CO 81301	Routine inspection	1.b. Wholesome, free of spoilage 3-302B: Severely damaged or dented cans are not segregated or stored in a morgue area for proper disposition. 2.c. Hands washed as needed 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 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel. 3.e. Cold hold at 41°F or less 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) 4-401A: Food product thermometers are not used by employees to determine food temperature(s). 4.a. Manual Sanitization 4-403G: Food-contact surfaces are not adequately sanitized during manual ware washing. 4.b. Mechanical Sanitization 4-404G: Utensils and/or equipment surface temperatures do not reach 160°F.
Durango Roasters & Juice Bar	730 Main, DURANGO, CO 81301	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.
Subway - Florida RD	1537 Florida Durango, CO 81301	Follow Up	No Violations
Subway - North Main	2101 Main Durango, CO 81301	Follow Up	No Violations
Albertsons - DRO	311 College DURANGO, CO 81301	Routine inspection	1.a. Approved source (FBI) - Critical: 3-201B: Shellfish tags are not being retained by the facility for the required 90 days, are not marked with the last date used, or are not kept in chronological order. 1.c. Cross-contamination (FBI) - Critical: 3-404, 3-406: Food is not protected

How
are
you?

			<p>from cross-contamination during storage, preparation, holding, display, or transport.</p> <p>2.d. Hygienic Practices (FBI) - Critical: 5-208B: Hand sinks are being used for purposes other than hand washing. 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>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.</p> <p>5.c. Backflow, backsiphonage - Critical: 5-202C: A hose is attached to water outlet without backflow protector.</p>
Best Western - Mountain Shadows	3255 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>2.f. Demonstration of knowledge - Critical: 2-103H: Food employee does not demonstrate food safety knowledge. 2-102: Person in charge does not demonstrate food safety knowledge.</p> <p>3.e. Cold hold at 41°F or less (FBI) - Critical: 3-605: Incorrect/unapproved use of time as public health control for cold holding of potentially hazardous foods. 3-501A: Potentially hazardous foods are being held improperly at temperatures greater than 41°F at all times during service.</p>
Cairo Cafe	1849 Main DURANGO, CO 81301	Routine Inspection	<p>2.g. Preventing food contamination from bare hands. 3-401C: Employee observed using bare hands to contact ready-to-eat foods.</p> <p>3.f. Food thermometer. 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F.</p>
Bread	42 COUNTY ROAD 250 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>2.g. Preventing food contamination from bare hands (FBI) - Critical 3-401C: Employee observed using bare hands to contact ready-to-eat foods.</p>
Thai Kitchen		Follow Up	<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>
Grandview Store and Station	28870 HWY 160 Durango, CO 81301	Follow Up	6.a. Adequate number, location (FBI) - Critical 5-208A: Facility has an inadequate number of hand sinks per the local plumbing code or the International Plumbing Code.
Huck Finn Exxon	1517 CR 240 Durango, CO 81301	Follow Up	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

How
are
you?

			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.a. Properly stored - Critical 7-103: Toxic products are improperly stored in the facility.
Seasons Rotisserie and Grill	764 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.
Julie's El Amigo	355 Goddard 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.
El Dorado Café	250 Goddard Ignacio, CO 81137	Routine inspection	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. 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. 5.c. Backflow, backsiphonage - Critical 5-202A: Facility lacks an appropriate backflow prevention device where needed. 8.a. Properly stored - Critical 7-103: Toxic products are improperly stored in the facility. 8.c. Properly used - Critical 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration. 7-104A: Unnecessary toxic materials that are not used for the operation and maintenance of the establishment are kept in the establishment.
Jean Pierre	601 Main DURANGO, CO 81301	Routine inspection	2.c. Hands washed as needed 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 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel. 2-501: Employee observed using sinks for purposes other than what they are designated for. 2.e. Smoking, eating, drinking 2-502B: Open employee beverages or unapproved containers are observed in food preparation areas. 2.f. Demonstration of knowledge 2-102: Person in charge does not demonstrate food safety knowledge. 2-103H: Food employee does not demonstrate food safety knowledge. 3.e. Cold hold at 41°F or less 3-501A: Potentially hazardous foods are being held improperly at temperatures greater than 41°F at all times during service. 3.g. Adequate equipment to maintain food temperatures 10-104A: Facility does

How
are
you?

			<p>not have sufficient equipment for cooling, heating, reheating, or holding foods at proper temperatures.</p> <p>6.a. Adequate number, location 10-104B: Hand sinks are not conveniently located to employees involved in food handling and ware washing.</p> <p>8.b. Properly labeled 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Comfort Inn & Suites	455 Camino Del Rio DURANGO, CO 81303	Routine inspection	<p>2.c. Hands washed as needed 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 2-502B: Employee beverage containers are not stored to prevent contamination.</p> <p>3.e. Cold hold at 41°F or less (FBI) 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) 4-401B: A thermometer capable of measuring thin foods (if applicable) is not provided.</p> <p>3.g. Adequate equipment to maintain food temperatures 3-501B: Facility does not have sufficient equipment for cooling, heating, reheating, or holding foods at proper temperatures.</p> <p>5.c. Backflow, backsiphonage 5-202A: Facility lacks an appropriate backflow prevention device where needed.</p>
Days Inn	3030 Main, DURANGO, CO 81301	Routine inspection	<p>3.f. Food thermometer (probe-type) 4-401B: A thermometer capable of measuring thin foods (if applicable) is not provided.</p> <p>5.c. Backflow, backsiphonage 5-202A: Facility lacks an appropriate backflow prevention device where needed.</p> <p>6.a. Adequate number, location 5-208A: Hand sinks are not conveniently located to employees involved in food handling and ware washing.</p> <p>8.b. Properly labeled – 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p> <p>8.c. Properly used 7-105B: Toxics or poisonous material are used in a way that contaminates food or food contact surfaces.</p>
11th Street Station: the Box and Bar	1101 Main Ave, 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>
Giant #6060	1991 Main Ave, 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>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.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.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>

How
are
you?

Jean Pierre	601 Main DURANGO, CO 81301	Follow Up	<p>1.a. Approved source 3-101: Food from an unapproved source is present in the facility.</p> <p>1.b. Wholesome, free of spoilage 3-101: Food is observed in unsound condition.</p> <p>1.f. Consumer Advisory -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.f. Demonstration of knowledge 2-102: Person in charge does not demonstrate food safety knowledge.</p> <p>3.a. Rapidly cool foods to 41°F or less 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 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 3-501B: Facility does not have sufficient equipment for cooling, heating, reheating, or holding foods at proper temperatures.</p> <p>5.c. Backflow, backsiphonage 5-202A: Facility lacks an appropriate backflow prevention device where needed.</p> <p>6.c. Soap & drying devices available 5-208D: Hand sink in the facility is not equipped with soap, towels or other approved drying devices.</p>
-------------	-------------------------------	-----------	---

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

