

Retail Food Establishment Inspections | August 2018

Establishment	Address	Inspection Type	Type of Violation(s)
Highway 3 Roadhouse and Norton's Catering	955 Highway 3, Durango, CO 81301	Routine Inspection	<p>2.c. Hands washed as needed Corrected On-Site 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 Corrected On-Site 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.</p> <p>2.e. Smoking, eating, drinking 2-502A: Employees observed eating, drinking, or smoking in non-designated areas.</p> <p>3.a. Rapidly cool foods to 41°F or less Corrected On-Site 3-603A: Potentially hazardous food products are not rapidly cooled from 135°F to 70°F within 2hours 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 emperatures 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>4.b. Mechanical Sanitization Corrected On-Site 4-404F: Mechanical warewashing machine inadequately sanitizes.</p> <p>8.b. Properly labeled Corrected On-Site 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Jean Pierre	601 Main Durango, CO 81301	Follow Up Inspection	<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 10-104A: Facility does not have sufficient equipment for cooling, heating, reheating, or holding foods at proper temperatures.</p>
Serious Delights	300 Camino Del Rio DURANGO, CO 81301	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>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.c. In-Place Sanitization 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required by the regulations when not in continuous use.</p>
Animas Brewing	1560 2nd, Durango CO 81301	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. Corrected on site.</p> <p>1.f. Consumer Advisory 3-801: Facility is serving raw and/or undercooked animal foods without a consumer advisory</p>

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			<p>and/or the consumer advisory does not meet requirements.</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.). Corrected on site.</p> <p>2.e. Smoking, eating, drinking 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. Corrected on site.</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>4.b. Mechanical Sanitization 4-404F: Mechanical warewashing machine inadequately sanitizes. Corrected on site.</p>
Giant #6063	650 Buck Bayfield, CO 81122	Follow Up Inspection	No Violations
Chavolo's	637 Colorado Bayfield, CO 81122	Follow Up Inspection	1.c. Cross-contamination 3-404, 3-406: Food is not protected from cross-contamination during storage, preparation, holding, display, or transport.
Durango Joes Drive Thru	3455 Main, Durango 81301	Follow Up 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.
Joy's Natural Foods	117 Navajo Trail PAGOSA SPRINGS, CO 81147	Routine Inspection	<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: 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 used by employees to determine food temperature(s).</p> <p>4.a. Manual Sanitization: 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required.</p> <p>4.c. In-Place Sanitization: 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: 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>
Subway 13048	510 San Juan 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.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: 3-501A: Potentially hazardous foods are being</p>

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			held improperly at temperatures greater than 41° F at all times during service. 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. 8.a. Properly stored: 7-103: Toxic products are improperly stored in the facility.
Subway 20068	140 Country Center PAGOSA SPRINGS, CO 81147	Follow Up Inspection	1.b. Wholesome, free of spoilage: 3-404: Food is not protected from contamination during storage, preparation, holding, display, or transport
Four Star Exxon	1220 Carbon Junction, Durango, CO 81301	Follow Up Inspection	No Violations
Mountain Shadows Best Western	3255 Main Ave, Durango, CO 81301	Follow Up Inspection	No Violations
China Café	1525 Main DURANGO, CO 81301	Routine Inspection	1.c. Cross-contamination: 3-404, 3-406: Food is not protected from cross-contamination during storage, preparation, holding, display, or transport. 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.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.f. Food thermometer (probe-type): 4-401A: Food product thermometers are not used by employees to determine food temperature(s). 8.a. Properly stored: 7-111: First aid supplies are improperly stored.
Joel's	119 8th DURANGO, CO 81301	Routine Inspection	2.d. Hygienic Practices: 2-501: Employee observed using sinks for purposes other than what they are designated for. 2.e. Smoking, eating, drinking: 2-502B: Employee beverage containers are not stored to prevent contamination. 8.a. Properly stored: 7-110: Personal medications and cosmetics are improperly stored. 8.b. Properly labeled: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
The Original Durango Dawg House	600 Main Durango, CO 81301	Routine Inspection	1.a. Approved source: 3-101: Food prepared in private home is in use, distributed, or offered for sale in the facility. 1.c. Cross-contamination: 3-404, 3-406: Food is not protected from cross-contamination during storage, preparation, holding, display, or transport. 2.e. Smoking, eating, drinking: 2-502B: Employee beverage containers are not stored to prevent contamination. 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.

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			<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 used by employees to determine food temperature(s).</p> <p>6.b. Accessible: 5-208B: Hand sink is obstructed and inaccessible to food employees.</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> <p>7.a. Evidence of insects or rodents: 8-102C: The presence of pests is not minimized.</p> <p>7.c. Animals prohibited: 8-106 Animals are not excluded from 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>
Raider Ridge Café	509 8th St. Durango, CO 81301	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>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>
Cold Stone Creamery	598 Main St, Durango CO 81301	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 - 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>2.f. Demonstration of knowledge 2-101: Person in charge not designated of present.</p> <p>3.f. Food thermometer (probe-type) 4-401A: Food product thermometers are not used by employees to determine food temperature(s).</p> <p>6.b. Accessible 5-208B: Hand sink is obstructed and inaccessible to food employees. Corrected on site.</p> <p>7.b. Pesticide application 8-104A: Unapproved pesticides are used in the facility.</p> <p>8.c. Properly used 4-403K: Sanitizer concentration is too high and/or improperly used during manual ware washing. Corrected on site.</p>
Common Grounds Cafe	1900 3rd, Durango CO 81301	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</p>

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			<p>animals, after sneezing, etc.). Corrected on site.</p> <p>2.d. Hygienic Practices 5-208B: Hand sinks are being used for purposes other than hand washing.</p> <p>2.e. Smoking, eating, drinking 2-502B: Open employee beverages or unapproved containers are observed in food preparation areas. Corrected on site.</p> <p>8.b. Properly labeled 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled. Corrected on site.</p> <p>8.c. Properly used 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration. Corrected on site.</p>
Mutu's Italian Kitchen	701 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. Corrected on site.</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. 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.</p> <p>8.c. Properly used - Critical 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration. Corrected on site.</p>
Boulder Coffee Café	643 San Juan Pagosa Springs, CO 81147	Follow Up Inspection	<p>1.c. Cross-contamination: 3-405: Equipment and food-contact surfaces are not cleaned and sanitized between changing processes from raw to ready-to-eat foods or from different species.</p> <p>2.d. Hygienic Practices: 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel. 2-501: Food preparation employee has poor hygienic practices.</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 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>
La Taqueria San Juans	135 Country Center PAGOSA SPRINGS, CO 81147	Follow Up Inspection	<p>1.c. Cross-contamination Corrected On-Site 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 Corrected On-Site 2-403: Employees observed</p>

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			<p>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 Corrected On-Site</p> <p>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</p> <p>Corrected On-Site 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	Follow Up Inspection	<p>1.c. Cross-contamination Corrected On-Site 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 Corrected On-Site 2-403: Employees observed not hand washing when required (e.g. between glove changes, between tasks, after caring for animals, after sneezing, etc.).</p>
Mr. Woods Take and Bake Pizza	358 San Moritz Bayfield, CO 81122	Routine Inspection	<p>3.f. Food thermometer (probe-type) 4-401A: Food product thermometers are not used by employees to determine food temperature(s).</p> <p>6.c. Soap & drying devices available 9-106: The mobile retail food establishment/pushcart is not equipped with soap, towels or other approved drying devices.</p> <p>8.c. Properly used Corrected On-Site 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.</p>
KD's Caffe Latte	565 Goddard, Ignacio, CO 81137	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 7-103: Toxic products are improperly stored in the facility. 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> <p>8.c. Properly used - Critical 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration. Corrected on site.</p>
The Rose Café	940 Goddard, Ignacio, CO 81137	Routine Inspection	<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. Corrected on site.</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 2-405: Employees observed washing hands in sinks other than a designated hand sink. Corrected on site.</p> <p>2.f. Demonstration of knowledge - Rapid cooling method did not meet time</p>

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			<p>parameters.</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. Corrected on site.</p>
Durango Super 8	20 Stewart DURANGO, CO 81303	Routine Inspection	<p>2.d. Hygienic Practices 2-405: Employees observed washing hands in sinks other than a designated hand sink.</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 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 3-501B: Facility does not have sufficient equipment for cooling, heating, reheating, or holding foods at proper temperatures.</p> <p>4.a. Manual Sanitization Corrected On-Site 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required.</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>7.a. Evidence of insects or rodents 8-102C: Facility has inadequate pest control procedures.</p> <p>8.b. Properly labeled Corrected On-Site 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
The Rusty Shovel Saloon	18044 County Road 501 Bayfield, CO 81122	Routine Inspection	No Violations
Vallecito Lake Country Market	18071 COUNTY ROAD 501 BAYFIELD, CO 81122	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>1.f. Consumer Advisory: 3-801: Facility is serving raw and/or undercooked animal foods and the consumer advisory does not meet requirements.</p> <p>2.b. Wounds properly covered: 2-202H: Employee's hand, wrist, or arm wound was not properly covered.</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 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>5.c. Backflow, backsiphonage: 5-202C: Backflow prevention devices are not properly installed on equipment where needed.</p> <p>7.a. Evidence of insects or rodents: 8-102C: Facility has inadequate pest</p>

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			control procedures. 8.b. Properly labeled: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
5 Branches Camper Park	4677 COUNTY ROAD 501 BAYFIELD, CO 81122	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. 3.f. Food thermometer (probe-type): 4-401A: Food product thermometers are not used by employees to determine food temperature(s). 8.b. Properly labeled: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
Durango-La Plata Senior Center	2424 Main, Durango CO 81301	Routine Inspection	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. Corrected on site. 3.f. Food thermometer (probe-type) 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F. Corrected on site. 5.c. Backflow, backsiphonage 5-202C: A hose is attached to water outlet without backflow protector. Corrected on site.
Fiesta Mexican #4	2850 Main Ave, Durango, CO 81301	Routine Inspection	1.c. Cross-contamination: 3-404, 3-406: Food is not protected from cross-contamination during storage, preparation, holding, display, or transport. 1.f. Consumer Advisory: 3-801: Facility is serving raw and/or undercooked animal foods and the consumer advisory does not meet requirements. 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: 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. 2.e. Smoking, eating, drinking: 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. 7.a. Evidence of insects or rodents: 8-102C: The presence of pests is not minimized. 8.a. Properly stored: 7-103: Toxic products are improperly stored in the facility. 8.b. Properly labeled: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
Mr. Woods Take and Bake Pizza	358 San Moritz, Bayfield, CO 81122	Follow Up Inspection	No Violations
AFC Sushi @ Albertsons 801	311 College Durango, CO 81301	Routine Inspection	2.d. Hygienic Practices: 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel.

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			<p>2.e. Smoking, eating, drinking: 2-502B: Employee beverage containers are not stored to prevent contamination.</p> <p>8.a. Properly stored: 7-110: Personal medications and cosmetics are improperly stored.</p>
Gianni's Oven & Grill	2477 Main Avenue, Durango, CO 81301	Routine Inspection	<p>1.c. Cross-contamination Corrected On-Site 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 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 Corrected On-Site 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 - Corrected On-Site 2-502B: Employee beverage containers are not stored to prevent contamination.</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) Corrected On-Site 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F.</p> <p>4.a. Manual Sanitization 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required.</p> <p>6.b. Accessible Corrected On-Site 5-208B: Hand sink is obstructed and inaccessible to food employees.</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> <p>7.a. Evidence of insects or rodents 8-102C: The presence of pests is not minimized.</p> <p>8.c. Properly used Corrected On-Site 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.</p>
Durango Deli	1000 Airport, Durango, CO 81303	Routine Inspection	<p>1.b. Wholesome, free of spoilage Corrected On-Site 3-302B: Severely damaged or dented cans are not segregated or stored in a morgue area for proper disposition.</p> <p>8.b. Properly labeled Corrected On-Site 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Serious Delights	300 Camino Del Rio DURANGO, CO 81301	Follow Up Inspection	No Violations
Walmart Durango		Follow Up Inspection	<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>8.c. Properly used 7-105B: Toxics or poisonous material are used in a way that contaminates food or food contact</p>

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			surfaces.
Highway 3 Roadhouse and Norton's Catering	955 State Highway 3 Durango, CO, 81301	Follow Up Inspection	No Violations
Common Grounds Cafe	1900 3rd, Durango CO 81301	Follow Up Inspection	No Violations
La Plata County Fairgrounds	2500 Main Durango, CO 81301	Routine Inspection	3.f. Food thermometer (probe-type) 4-401A: Food product thermometers are not used by employees to determine food temperature(s). 7.a. Evidence of insects or rodents 8-102C: The presence of pests is not minimized 8.b. Properly labeled Corrected On-Site 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
Pine River Senior Center	110 West Bayfield, CO, 81122	Routine Inspection	8.b. Properly labeled Corrected On-Site 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
JFC Sushi (North City Market)	3130 Main, DURANGO, CO 81301	Routine Inspection	2.d. Hygienic Practices: 2-501: Employee observed using sinks for purposes other than what they are designated for. 2.e. Smoking, eating, drinking: 2-502B: Employee beverage containers are not stored to prevent contamination. 8.a. Properly stored: 7-110:
Pagosa Bakery	238 Pagosa, Pagosa Springs CO, 81147	Routine Inspection	2.e. Smoking, eating, drinking 2-502B: Open employee beverages or unapproved containers are observed in food preparation areas. Corrected on site. 3.e. Cold hold at 41°F or less 3-501A: Potentially hazardous foods are being held improperly at temperatures greater than 41°at at all times during service. Corrected on site. 4.a. Manual Sanitization 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours. Corrected on site. 4.c. In-Place Sanitization 10-104C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours. Corrected on site. 5.c. Backflow, backsiphonage 5-206A: The food preparation sink is directly connected to the waste line.
Coyote Moon Bar and Grill	120 CR 600 Pagosa Springs, CO 81147	Routine Inspection	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. 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.). Corrected on site. 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.
Giant 6060	1991 Main Ave, Durango, CO 81301	Follow Up Inspection	No Violations
Basin CoOp Ampride	26223 Hwy 160, Durango,	Follow Up	No Violations

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Cenex	CO 81301	Inspection	
China Café	1525 Main DURANGO, CO 81301	Follow Up Inspection	No Violations
Colorado Trails Ranch	12161 CR 240 Durango, CO, 81301	Routine Inspection	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. 4.b. Mechanical Sanitization 4-404F: Mechanical warewashing machine inadequately sanitizes. 5.c. Backflow, backsiphonage 5-202A: Facility lacks an appropriate backflow prevention device where needed. 6.c. Soap & drying devices available 5-208D: Hand sink in the facility is not equipped with soap, towels or other approved drying devices. Corrected on site. 7.b. Pesticide application 8-104A: Unapproved pesticides are used in the facility. Corrected on site.
Wild Horse Saloon	601 E 2nd Avenue, Durango, CO 81301	Follow Up 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.
Durango Joes Drive Thru	3455 Main, Durango 81301	Follow Up Inspection	No Violations
Animas Brewing	1560 2nd, Durango CO 81301	Follow Up 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.
Cold Stone Creamery	598 Main St, Durango CO 81301	Follow Up Inspection	1.c. Cross-contamination 3-404, 3-406: Food is not protected from cross-contamination during storage, preparation, holding, display, or transport. Corrected on site. 3.f. Food thermometer (probe-type) 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F. Corrected on site.
San Marcos Mexican Restaurant	21382 HIGHWAY 160 DURANGO, CO 81303	Routine Inspection	1.c. Cross-contamination Corrected On-Site 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 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 3-501B: Facility does not have sufficient equipment for cooling, heating, reheating, or holding foods at proper temperatures. 7.a. Evidence of insects or rodents 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.
Wild Horse Saloon	601 E 2nd, DURANGO, CO 81301	Follow Up 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.
Raider Ridge Café	509 E 8th Ave, Durango	Follow Up	No Violations

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Everyday Store #5715	300 Pagosa PAGOSA SPRINGS, CO 81147	Routine Inspection	<p>1.b. Wholesome, free of spoilage Corrected On-Site 3-101: Food is observed in unsound condition.</p> <p>1.c. Cross-contamination Corrected On-Site 3-404, 3-406: Food is not protected from cross-contamination during storage, preparation, holding, display, or transport.</p> <p>2.d. Hygienic Practices 2-405: Employees observed washing hands in sinks other than a designated hand sink.</p> <p>3.c. Hot hold at 135°F or greater Corrected On-Site 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.f. Food thermometer 4-401A: Food product thermometers are not used by employees to determine food temperature(s).</p> <p>5.c. Backflow, backsiphonage 5-202A: Facility lacks an appropriate backflow prevention device where needed.</p> <p>5.d. Sewage disposal Corrected On-Site 5-211: Sewage is not disposed of into a sewage disposal system.</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>7.a. Evidence of insects or rodents 8-102C: Facility has inadequate pest control procedures.</p> <p>8.c. Properly used 4-403K: Sanitizer concentration is too high and/or improperly used during manual ware washing.</p>
Stockton Gas	30 Pagosa PAGOSA SPRINGS, CO 81147	Routine Inspection	<p>1.c. Cross-contamination Corrected On-Site 3-406A: Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport.</p> <p>6.b. Accessible Corrected On-Site 5-208B: Hand sink is obstructed and inaccessible to food employees.</p> <p>6.c. Soap & drying devices available Corrected On-Site 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 8-102C: Facility has inadequate pest control procedures.</p>
La Taqueria San Juans	135 Country Center PAGOSA SPRINGS, CO 81147	Follow Up Inspection	<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>
San Juan Motel	191 Pagosa Pagosa, CO 81147	Routine Inspection	<p>1.a. Approved source Corrected On-Site 3-101: Food prepared in private home is in use, distributed, or offered for sale in the facility.</p> <p>2.d. Hygienic Practices 2-501: Employee observed using sinks for purposes other than what they are designated for.</p> <p>2.f. Demonstration of knowledge 2-103: Operator/person in charge not</p>

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			<p>educating and/or monitoring employees.</p> <p>3.e. Cold hold at 41°F or less Corrected On-Site 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 4-401A: Food product thermometers are not used by employees to determine food temperature(s).</p> <p>4.a. Manual Sanitization Corrected On-Site 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required.</p> <p>5.c. Backflow, backsiphonage 5-202A: Facility lacks an appropriate backflow prevention device where needed.</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>6.c. Soap & drying devices available 9-106: The mobile retail food establishment/pushcart is not equipped with soap, towels or other approved drying devices.</p> <p>8.c. Properly used Corrected On-Site 7-105B: Toxics or poisonous material are used in a way that contaminates food or food contact surfaces.</p>
Western C Stores - Sonoco	642 San Juan Pagosa Springs, CO 81147	Routine Inspection	<p>2.d. Hygienic Practices: 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.</p> <p>2.f. Demonstration of knowledge: 2-103H: Food employee does not demonstrate food safety knowledge.</p> <p>4.a. Manual Sanitization: 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required.</p> <p>5.c. Backflow, backsiphonage: 5-202C: Backflow prevention devices are not properly installed on equipment where needed.</p> <p>8.a. Properly stored: 7-103: Toxic products are improperly stored in the facility.</p>
Alpine Inn	8 Solomon PAGOSA SPRINGS, CO 81147	Routine Inspection	<p>1.a. Approved source: 3-101: Food prepared in private home is in use, distributed, or offered for sale in the facility.</p> <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>3.f. Food thermometer (probe-type): 4-401A: Food product thermometers are not used by employees to determine food temperature(s).</p> <p>4.a. Manual Sanitization: 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required.</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>6.b. Accessible: 5-208B: Hand sink is inaccessible to food employees.</p>
Turkey Springs General	11497 US Highway 160	Routine	<p>1.a. Approved source: 3-101: Food from an unapproved source is present in</p>

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Store	Pagosa Springs, CO 81147	Inspection	<p>the facility.</p> <p>1.b. Wholesome, free of spoilage: 3-101: Food is observed in unsound condition.</p> <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.e. Smoking, eating, drinking: 2-502A: Employees observed eating, drinking, or smoking in non-designated areas.</p> <p>4.a. Manual Sanitization: 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required.</p> <p>5.c. Backflow, backsiphonage: 5-202A: There is an unprotected cross-connection present in the facility or a lack of an appropriate backflow prevention device.</p> <p>7.c. Animals prohibited: 8-106A: Animals are present in the facility that do not meet allowable exceptions. 8-106C: Live fish bait is not stored to prevent contamination of food and utensils.</p> <p>8.a. Properly stored: 7-103: Toxic products are improperly stored in the facility.</p>
Aspen Springs Bar and Grill	43 Buttercup Pagosa Springs, CO 81147	Routine Inspection	<p>1.b. Wholesome, free of spoilage: 3-101: Food is observed in unsound condition.</p> <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>5.c. Backflow, backsiphonage: 5-202B: Backflow prevention devices are not properly constructed or installed.</p> <p>6.b. Accessible: 5-208B: Hand sink is obstructed and inaccessible to food employees.</p> <p>7.a. Evidence of insects or rodents: 8-102C: Facility has inadequate pest control procedures.</p> <p>8.b. Properly labeled: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Subway 13048	510 San Juan PAGOSA SPRINGS, CO 81147	Follow Up Inspection	No Violations
Family Dollar Store #28448	310 Bayfield Center, Bayfield CO 81122	Routine Inspection	<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. Corrected on site.</p> <p>3.f. Food thermometer (probe-type) 4-401A: Food product thermometers are not used by employees to determine food temperature(s).</p>
Rocky Mountain General Store and Custom Meats	17454 COUNTY ROAD 501 BAYFIELD, CO 81122	Routine Inspection	1.d. HACCP plan: 3-606: The facility does not have a pre-approved HACCP plan in place for specialized processes conducted.
Chuckwagon	17252 County Road 501 Bayfield, CO 81122	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.d. Hygienic Practices: 2-501: Food employee observed wiping hands on</p>

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			soiled apron, clothes, or common towel.
Vallecito Resort	13030 COUNTY ROAD 501 BAYFIELD, CO 81122	Routine Inspection	5.c. Backflow, backsiphonage: 5-202A: Facility lacks an appropriate backflow prevention device where needed. 7.a. Evidence of insects or rodents: 8-102C: Facility has inadequate pest control procedures. 8.b. Properly labeled: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
Mutu's Italian Kitchen	701 2nd, Durango CO 81301	Follow Up Inspection	No Violations
Sow's Ear	48475 Highway 550, Durango, CO 81301	Follow Up Inspection	No Violations
City Market #21	3130 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.). Corrected on site. 2.d. Hygienic Practices 2-501: Employee observed using sinks for purposes other than what they are designated for. Corrected on site. 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. Corrected on site. 4.c. In-Place Sanitization 10-104C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours. 5.c. Backflow, backsiphonage 5-202A: Facility lacks an appropriate backflow prevention device where needed.
Four Leaves Winery	528 Main 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 used by employees to determine food temperature(s). 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. 5.c. Backflow, backsiphonage 5-202B: Backflow prevention devices are not properly constructed or installed. 7.c. Animals prohibited 8-106A: Animals are present in the facility that do not meet allowable exceptions. 8.c. Properly used 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration. Corrected on site.
Colorado Trails Ranch	12161 CR 240 Durango, CO, 81301	Follow Up Inspection	No Violations
Animas Brewing	1560 2nd, Durango CO	Follow Up	No Violations

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