

Retail Food Establishment Inspections | November 2018

Establishment	Address	Inspection Type	Type of Violation(s)
Bloom Café	309 College DURANGO, CO 81301	Follow Up 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. 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.
Cantera	1150 Main Durango, CO 81301	Follow Up 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.
Manny's Fresh	1101 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. 1.f. Consumer Advisory: 3-801: Facility is serving raw and/or undercooked animal foods and the consumer advisory does not meet requirements. 2.e. Smoking, eating, drinking: 2-502B: Employee beverage containers are not stored to prevent contamination. Corrected On Site.
Bart's Deli	1220 Carbon, DURANGO, CO 81301	Follow Up 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. 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.
Cuckoo's, The Roost & Animas City Theatre	128 College Drive, 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 5-208B: Hand sinks are being used for purposes other than hand washing. 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel. 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. 6.b. Accessible 5-208B: Hand sink is obstructed and inaccessible to food employees. Corrected On-Site. 8.b. Properly labeled 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled. Corrected On-Site.
JBO Pizza & Rib Company	1301 COUNTY ROAD 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. 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.).

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			<p>2.f. Demonstration of knowledge 2-103: Operator/person in charge not educating and/or monitoring employees. Corrected On-Site.</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 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours. Corrected On-Site.</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 obstructed and inaccessible to food employees. Corrected On-Site.</p> <p>8.a. Properly stored 7-111: First aid supplies are improperly stored.</p>
Fort Lewis College - Sodexo America	1000 Rim Drive, Durango, CO 81301	Follow Up Inspection	No Violations
Community Concert Hall at FLC	1000 Rim Drive, Durango, CO 81301	Follow Up Inspection	No Violations
Pagosa Springs Inn & Suites	519 Village Pagosa Springs, CO 81147	Follow Up Inspection	No Violations
Pagosa Brewing Company	118 Pagosa PAGOSA SPRINGS, CO 81147	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.). Corrected On-Site.</p> <p>2.d. Hygienic Practices 2-501: Employee observed using sinks for purposes other than what they are designated for. Corrected On-Site.</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. Corrected On-Site.</p> <p>4.b. Mechanical Sanitization 4-404F: Mechanical warewashing machine inadequately sanitizes. Corrected On-Site.</p> <p>6.b. Accessible 5-208B: Hand sink is obstructed and inaccessible to food employees. Corrected On-Site.</p> <p>7.a. Evidence of insects or rodents 8-102C: The presence of pests is not minimized.</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>
Everyday Store #5715	300 Pagosa PAGOSA SPRINGS, CO 81147	Follow Up Inspection	<p>2.d. Hygienic Practices 2-405: Employees observed washing hands in sinks other than a designated hand sink.</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>

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San Juan Motel	191 Pagosa Pagosa, CO 81147	Follow Up Inspection	2.d. Hygienic Practices 2-405: Employees observed washing hands in sinks other than a designated hand sink. 6.a. Adequate number, location 5-208A: Hand sinks are not conveniently located to employees involved in food handling and ware washing.
Tequila's	439 San Juan, Pagosa Springs, CO 81147	Routine 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. 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.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. 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. 4.a. Manual Sanitization 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required. Corrected On-Site. 8.b. Properly labeled 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
Alta Convenience #5800	2400 US HWY 160 Bayfield, CO 81122	Routine Inspection	1.b. Wholesome, free of spoilage 3-101: Food is observed in unsound condition. Corrected On-Site. 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. 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. 6.b. Accessible 5-208B: Hand sink is obstructed and inaccessible to food employees. 6.c. Soap & drying devices available 5-208D: Hand sink in the facility is not equipped with soap, towels or other approved drying devices. 8.c. Properly used 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration. Corrected On-Site.
Wright Natural Bakery	1023 County Road 917 Pagosa Springs, CO 81147	Follow Up Inspection	7.a. Evidence of insects or rodents 8-102C: Facility has inadequate pest control procedures. 8.a. Properly stored 7-103: Toxic products are improperly stored in the facility.
McDonald's	201 College DURANGO, CO 81301	Routine Inspection	2.e. Smoking, eating, drinking: 2-502B: Employee beverage containers are not stored to prevent contamination. Corrected On Site.

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Orio's Roadhouse	652 Main DURANGO, CO 81301	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.b. Wholesome, free of spoilage: 3-101: Food is observed in unsound condition.</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.e. Smoking, eating, drinking: 2-502B: Employee beverage containers are not stored to prevent contamination. 2-502A: Employees observed eating, drinking, or smoking in non-designated areas. 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> <p>8.c. Properly used: 7-105B: Toxics or poisonous material are used in a way that contaminates food or food contact surfaces.</p>
C'est Bon of Durango	835 Main Ave, Durango, CO 81301	Routine Inspection	No Violations
Zia Taqueria South	400 Camino Del Rio DURANGO, CO 81303	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. Corrected On-Site.</p> <p>2.d. Hygienic Practices 5-208B: Hand sinks are being used for purposes other than hand washing.</p>
Bayfield Primary School	511 Mustang Bayfield, CO 81122	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.
Bayfield Middle School	615 Oak Bayfield, CO 81122	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.). Corrected On-Site.</p> <p>2.d. Hygienic Practices 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel. Corrected On-Site.</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. Corrected On-Site.</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> <p>3.g. Adequate equipment to maintain food temperatures 9-108D: The mobile retail food establishment does not have sufficient equipment for cooling, heating, or holding foods at proper temperatures.</p> <p>5.c. Backflow, backsiphonage 5-202C: A hose is attached to water outlet without backflow protector.</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>

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Bayfield High School	800 County Road 501 Bayfield, CO 81122	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.
Baked In Bayfield	480 Wolverine Drive, Bayfield, CO 81122	Follow Up 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.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.). 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.
TBR Service	6740 State Highway 140 HESPERUS, CO 81326	Follow Up Inspection	5.c. Backflow, backsiphonage: 5-202A: Facility lacks an appropriate backflow prevention device where needed.
Fort Lewis Mesa Elementary	11274 State Highway 140 HESPERUS, CO 81326	Routine Inspection	4.b. Mechanical Sanitization: 4-404F: Mechanical warewashing machine inadequately sanitizes.
Starlight Lounge	937 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. Corrected On Site. 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. 7.b. Pesticide application: 8-104A: Unapproved pesticides are used in the facility. 8.b. Properly labeled: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
Four Leaves Winery	528 Main Durango, CO 81301	Follow Up Inspection	No Violations
Irish Embassy	900 Main DURANGO, CO 81301	Routine Inspection	1.b. Wholesome, free of spoilage: 3-101: Food is observed in unsound condition. 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.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.e. Smoking, eating, drinking: 2-502B: Employee beverage containers are not stored to prevent contamination. Corrected on site. 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.e. Cold hold at 41°F or less: 3-501A: Potentially hazardous foods are being held

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			<p>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.</p> <p>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.</p> <p>8.a. Properly stored: 7-103: Toxic products are improperly stored in the facility. Corrected on site.</p>
Hilltop House	1050 Avenida Del Sol 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.
La Plata County Jail	742 Turner Dr, 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>3.f. Food thermometer (probe-type): 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F.</p> <p>5.c. Backflow, backsiphonage: 5-202B: Backflow prevention devices are not properly constructed or installed.</p>
The Coffee Merchant	828 County Road 501 Bayfield, CO 81122	Routine Inspection	No Violations
Malt Shoppe	124 E Pagosa St, PAGOSA SPRINGS, CO 81147	Follow Up Inspection	No Violations
Durango Joe's Coffee- Bodo	331 Camino Del Rio Durango, CO 81302	Routine Inspection	<p>2.d. Hygienic Practices 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel. Corrected On-Site.</p> <p>4.a. Manual Sanitization 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours. Corrected On-Site.</p> <p>6.c. Soap &amp; drying devices available 5-208D: Hand sink in the facility is not equipped with soap, towels or other approved drying devices.</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>
Backcountry Gourmet	1101 Main Durango, CO 81301	Follow Up 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.). Corrected On-Site.</p> <p>5.c. Backflow, backsiphonage 5-202A: Facility lacks an appropriate backflow prevention device where needed.</p>
Backcountry Gourmet	1101 Main Durango, CO 81301	Follow Up Inspection	No Violations
City Market #6 -	6 Town Plaza, Durango,	Follow Up Inspection	No Violations

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Town Plaza	CO 81301		
Los Dos Charros	2800 Cornerstone Dr, Pagosa Springs, CO 81147	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. 3-406A: Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport. 6.a. Adequate number, location: 5-208A: Hand sinks are not conveniently located to employees involved in food handling and ware washing. 8.c. Properly used: 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.
Wright Natural Bakery	1023 County Road 917, Pagosa Springs, CO 81147	Follow Up Inspection	7.a. Evidence of insects or rodents 8-102C: Facility has inadequate pest control procedures.
Snow Wolf Lodge	1099 Blue Creek, Pagosa Springs, CO 81147	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.
Kip's Grill & Cantina	121 Pagosa St, Pagosa Springs, CO 81147	Routine 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. 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.d. Hygienic Practices 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel. 4.a. Manual Sanitization 4-403G: Food-contact surfaces are not adequately sanitized during manual ware washing. Corrected On-Site. 5.c. Backflow, backsiphonage 5-202A: Facility lacks an appropriate backflow prevention device where needed. 8.b. Properly labeled 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled. Corrected On-Site.
Powerhouse Science Center	1333 Camino Del Rio, DURANGO, CO 81301	Follow Up Inspection	No Violations
Good on the Bun	901 2nd Ave 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 services.
Griego's	2603 Main 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. 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.c. Hot hold at 135°F or greater: 3-501A: Potentially hazardous food products are

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			<p>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: 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.</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>
Orio's Roadhouse	652 Main DURANGO, CO 81301	Follow Up Inspection	No Violations
RGP's	835 Main Ave, UNIT 107B, DURANGO, CO 81301	Routine Inspection	<p>2.f. Demonstration of knowledge: 2-103H: Food employee does not demonstrate food safety knowledge. 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.</p>
CJ's Diner	810 College 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>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: Food employee observed wiping hands on soiled apron, clothes, or common towel.</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 held improperly at temperatures greater than 41° F at all times during service.</p> <p>4.a. Manual Sanitization: 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours.</p> <p>5.c. Backflow, backsiphonage: 5-202C: A hose is attached to water outlet without backflow protector.</p>
Magpie's Newstand Café	707 Main 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>2.d. Hygienic Practices: 2-501: Employee observed using sinks for purposes other than what they are designated for.</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. Corrected On Site.</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>

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V F W #4031	1550 MAIN, DURANGO, CO 81301	Routine Inspection	3.f. Food thermometer 4-401A: Food product thermometers are not used by employees to determine food temperature(s). 5.c. Backflow, backsiphonage 5-202A: Facility lacks an appropriate backflow prevention device where needed.
Macho's North	1485 Florida Durango, CO 81301	Follow Up Inspection	2.d. Hygienic Practices 2-501: Employee observed using sinks for purposes other than what they are designated for. Corrected On-Site. 2.f. Demonstration of knowledge 2-102: Person in charge does not demonstrate food safety knowledge. 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. 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. 6.b. Accessible 5-208B: Hand sink is obstructed and inaccessible to food employees. Corrected On-Site. 8.c. Properly used 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration. Corrected On-Site.
Baskin Robbins	32 Town Plaza 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. 5.c. Backflow, backsiphonage 5-202C: A hose is attached to water outlet without backflow protector. Corrected On-Site.
Village Market and Deli	1 Skier Place Durango, CO 81301	Routine Inspection	2.c. Hands washed as needed 2-404: Hand antiseptic/sanitizer is used in place of proper hand washing. Corrected On-Site. 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. 4.a. Manual Sanitization 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours. Corrected On-Site. 8.b. Properly labeled 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled. Corrected On-Site.
Purgy's	1 Skier Place 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. Corrected On-Site. 2.d. Hygienic Practices 5-208B: Hand sinks are being used for purposes other than hand washing. 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. 4.b. Mechanical Sanitization 4-404G: Utensils and/or equipment surface temperatures do not reach 160°F.

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			5.c. Backflow, backsiphonage 5-202C: A hose is attached to water outlet without backflow protector. Corrected On-Site. 6.a. Adequate number, location 5-208A: Hand sinks are not conveniently located to employees involved in food handling and ware washing. Corrected On-Site.
TBR Service	6740 State Highway 140 HESPERUS, CO 81326	Follow Up Inspection	No Violations
Breen Sale Barn Café	15062 State Highway 140 HESPERUS, CO 81326	Follow Up Inspection	No Violations
Tequila's	439 San Juan, Pagosa Springs, CO 81147	Follow Up Inspection	No Violations
Hillside Inn	2 Solomon Pagosa Springs, CO 81147	Follow Up Inspection	No Violations
Pagosa Bar	460 Pagosa Pagosa Springs, CO 81147	Routine Inspection	5.c. Backflow, backsiphonage 5-202C: Backflow prevention devices are not properly installed on equipment 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. 8.b. Properly labeled 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled. Corrected On-Site.
Ajia Asian Cuisine	180 Pagosa Pagosa Springs, CO 81147	Routine 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. 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. 6.a. Adequate number, location 5-208A: Hand sinks are not conveniently located to employees involved in food handling and ware washing. 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. 8.b. Properly labeled 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled. Corrected On-Site.
Ska Brewing Company - The Container	225 Girard Street, Durango, CO 81303	Routine Inspection	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. Corrected On-Site.
Upper Eastside Coffee Co	28902 US Highway 160, DURANGO, CO 81303	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. Corrected On-Site.
JBO Pizza & Rib Company	1301 COUNTY ROAD 240, DURANGO, CO	Follow Up 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

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	81301		requirements.
Baked in Bayfield	480 Wolverine Drive, Bayfield, CO 81122	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.
Western Slope Breakroom	2151 Eagle Pagosa Springs, CO 81147	Follow Up Inspection	No Violations
Irish Embassy	900 Main DURANGO, CO 81301	Follow Up Inspection	No Violations
Comfort Inn & Suites	455 S Camino Del Rio, DURANGO, CO 81303	Follow Up Inspection	No Violations
Durango Super 8	20 Stewart, DURANGO, CO 81303	Routine Inspection	No Violations
Pagosa Springs High School	800 8th PAGOSA SPRINGS, CO 81147	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. Corrected On Site. 4.b. Mechanical Sanitization: 4-404F: Mechanical warewashing machine inadequately sanitizes.
Pagosa Springs Middle School	309 Lewis PAGOSA SPRINGS, CO 81147	Routine Inspection	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. Corrected On Site. 5.c. Backflow, backsiphonage: 5-202B: Backflow prevention devices are not properly constructed or installed.
The Peak Deli	362 Pagosa PAGOSA SPRINGS, CO 81147	Routine Inspection	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.
Rez Hill Grill	158 Hot Springs PAGOSA SPRINGS, CO 81147	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.d. Hygienic Practices: 2-405: Employees observed washing hands in sinks other than a designated hand sink. 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. 3-603B: Potentially hazardous food that has been prepared from ingredients at ambient temperature is not cooled to 41° F within 4 hours. 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. 6.c. Soap & drying devices available: 5-208D: Hand sink in the facility is not equipped with soap, towels or other approved drying devices. 8.c. Properly used: 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.

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