

Retail Food Establishment Inspections | October 2018

Establishment	Address	Inspection Type	Type of Violation(s)
Bart's Deli	1220 Carbon 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. 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. 8.b. Properly labeled: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
Guido's Favorite Foods	1201 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.d. Hygienic Practices: 2-501: Employee observed using sinks for purposes other than what they are designated for. 5-210C: The mop sink is used for food prep, ware washing, or hand washing. 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. 4.b. Mechanical Sanitization: 4-404F: Mechanical warewashing machine inadequately sanitizes. 7.b. Pesticide application: 8-104A: Unapproved pesticides are used in the facility.
Big Picture High School	215 12th street Durango, CO 81301	Routine Inspection	1.b. Wholesome, free of spoilage Corrected On-Site: Yes 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 Corrected On-Site: Yes 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: Employee observed using sinks for purposes other than what they are designated for. 5.c. Backflow, backsiphonage 5-202A: Facility lacks an appropriate backflow prevention device where needed.
Back Porch BBQ	13030 COUNTY ROAD 501 Bayfield, CO 81122	Routine Inspection	No Violations
City Market #6-Town Plaza	6 Town DURANGO, CO 81301	Routine Inspection	1.c. Cross-contamination Corrected On-Site: Yes 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

How
are
you?

			<p>improperly at temperatures greater than 41°F at all times during service.</p> <p>4.a. Manual Sanitization - Critical Corrected On-Site: Yes 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours. 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required.</p> <p>5.c. Backflow, backsiphonage 5-202A: Facility lacks an appropriate backflow prevention device where needed.</p>
The Soup Palette	555 Rivergate DURANGO, CO 81301	Routine Inspection	<p>3.f. Food thermometer (probe-type) Corrected On-Site: Yes 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F.</p> <p>8.b. Properly labeled - Critical Corrected On-Site: Yes 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Diamond Shamrock Corner Store #4096	1801 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>
Cantera	1150 Main Durango, CO 81301	Follow Up 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.e. Smoking, eating, drinking: 2-502B: Employee beverage containers are not stored to prevent contamination.</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>5.b. Hot & cold water under pressure: 5-208C: Hand sinks are not properly plumbed with cold and hot water to provide a minimum temperature of 100°F through a mixing valve or combination faucet.</p> <p>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>
Tequila's	948 Main DURANGO, CO 81301	Follow Up 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.d. Hygienic Practices: 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel.</p>
Serious Texas BBQ	3535 Main, Durango, CO 81301	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: yes.</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>8.b. Properly labeled 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled. Corrected on site.</p>
Durango Natural	575 8th, Durango,	Routine	<p>1.c. Cross-contamination Corrected On-Site: Yes 3-406A: Cross-contamination of raw to</p>

How
are
you?

Foods	CO 81301	Inspection	<p>ready-to-eat food is not prevented during storage, preparation, display, or transport.</p> <p>2.c. Hands washed as needed Corrected On-Site: Yes 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.c. Hot hold at 135°F or greater Corrected On-Site: Yes 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 Corrected On-Site: Yes 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 Corrected On-Site: Yes 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F.</p> <p>4.a. Manual Sanitization Corrected On-Site: Yes 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours.</p>
Durango Stadium 9	900 Trans Lux, Durango, CO 81301	Routine Inspection	<p>2.e. Smoking, eating, drinking Corrected On-Site: Yes 2-502B: Open employee beverages or unapproved containers are observed in food preparation areas.</p> <p>2.g. Preventing food contamination from bare hands Corrected On-Site: Yes 3-401C: Employee observed using bare hands to contact ready-to-eat foods.</p> <p>3.b. Rapidly reheat to 165°F or greater Corrected On-Site: Yes 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 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>4.a. Manual Sanitization Corrected On-Site: Yes 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours.</p> <p>5.c. Backflow, backsiphonage 5-202A: Facility lacks an appropriate backflow prevention device where needed.</p> <p>8.c. Properly used Corrected On-Site: Yes 7-105B: Toxics or poisonous material are used in a way that contaminates food or food contact surfaces.</p>
FLC Cultural Kitchen	1000 Rim Drive, 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.</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: 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required.</p> <p>4.b. Mechanical Sanitization: 4-404F: Mechanical warewashing machine inadequately sanitizes.</p>
Grocery Store at	381 Colorado	Follow Up	3.e. Cold hold at 41°F or less Corrected On-Site: Yes 3-501A: Potentially hazardous

How
are
you?

Bayfield	Bayfield, CO 81122	Inspection	foods are being held improperly at temperatures greater than 41°F at all times during service.
Giant #077	20453 HWY 160, Durango, CO 81301	Routine Inspection	3.b. Rapidly reheat to 165°F or greater Corrected On-Site: Yes 3-504A: Prior to being placed in hot food storage, potentially hazardous foods are not rapidly reheated to 165°F or higher within 2 hours. 3.c. Hot hold at 135°F or greater Corrected On-Site: Yes 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. 3.f. Food thermometer (probe-type) Corrected On-Site: Yes 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F. 8.c. Properly used Corrected On-Site: Yes 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.
Backcountry Gourmet	1101 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. 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. 3.f. Food thermometer (probe-type) Corrected On-Site: Yes 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F. 5.c. Backflow, backsiphonage 5-202C: A hose is attached to water outlet without backflow protector. 6.b. Accessible Corrected On-Site: Yes 5-208B: Hand sink is obstructed and inaccessible to food employees.
Community Concert Hall	1000 Rim Drive, Durango, CO 81301	Routine Inspection	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.a. Adequate number, location: 5-208A: Hand sinks are not conveniently located to employees involved in food handling and ware washing.
Sodexo Fort Lewis College	1000 Rim Drive, Durango, CO 81301	Routine Inspection	2.c. Hands washed as needed: 2-403: Employees observed not hand washing when required (between tasks.) 2.d. Hygienic Practices: 2-501: Employee observed using sinks for purposes other than what they are designated for. 5-210C: The mop sink is used for food prep, ware washing, or hand washing. 2.e. Smoking, eating, drinking: 2-502B: Employee beverage containers are not stored to prevent contamination. 3.c. Hot hold at 135°F or greater: 3-501A: Potentially hazardous food products are not

How
are
you?

			<p>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.b. Mechanical Sanitization: 4-404F: Mechanical warewashing machine inadequately sanitizes.</p> <p>6.b. Accessible: 5-208B: Hand sinks are obstructed.</p>
Mountain Taco & Tequila	741 Main Durango, CO 81301	Follow Up Inspection	<p>2.g. Preventing food contamination from bare hands Corrected On-Site: Yes 3-401C: Employee observed using bare hands to contact ready-to-eat foods.</p> <p>3.f. Food thermometer (probe-type) Corrected On-Site: Yes 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F.</p>
Family Dollar Store #28448	310 Bayfield Center, Bayfield CO 81122	Follow Up Inspection	No Violations
Subway Ignacio	580 Goddard, Ignacio, CO 81137	Follow Up Inspection	No Violations
Econo Lodge Motel	315 Navajo Trail PAGOSA SPRINGS, CO 81147	Follow Up Inspection	<p>3.e. Cold hold at 41°F or less Corrected On-Site: Yes 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: Yes 4-401A: Food product thermometers are not used by employees to determine food temperature(s).</p>
Pagosa Springs Inn & Suites	519 Village Pagosa Springs, CO 81147	Follow Up Inspection	<p>2.d. Hygienic Practices (FBI) 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 educating and/or monitoring employees.</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>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>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>
San Juan Motel	191 Pagosa Pagosa, 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>3.f. Food thermometer (probe-type) Corrected On-Site: Yes 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F.</p> <p>6.a. Adequate number, location 5-208A: Hand sinks are not conveniently located to</p>

How
are
you?

			employees involved in food handling and ware washing.
Wal-Mart #2270	1155 Camino Del Rio, Durango CO 81303	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.
Sonic Drive-In Pagosa Springs	2501 Eagle, PAGOSA SPRINGS, CO 81147	Routine Inspection	2.g. Preventing food contamination from bare hands: 3-401C: Employee observed using bare hands to contact ready-to-eat foods. 8.a. Properly stored: 7-103: Toxic products are improperly stored in the facility.
Dollar General 13264	21 Seminole PAGOSA SPRINGS, CO 81147	Routine Inspection	1.b. Wholesome, free of spoilage: 3-501D: Food that is labeled frozen and shipped frozen is not received/stored frozen. 1.c. Cross-contamination: 3-404, 3-406: Food is not protected from cross-contamination during storage, preparation, holding, display, or transport. 3.f. Food thermometer (probe-type): 4-401A: Food product thermometers are not used by employees to determine food temperature(s).
Tuning Fork Cafe	25 W. Mill Street, Bayfield, CO 81122	Routine Inspection	1.c. Cross-contamination: 3-404, 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 with a consumer advisory that does not meet requirements. 2.e. Smoking, eating, drinking: 2-502B: Employee beverages are stored improperly. 8.b. Properly labeled: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
Brenda's Old West Café	271 Mountain View BAYFIELD, CO 81122	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. 8.b. Properly labeled Corrected On-Site: Yes 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled. 8.c. Properly used Corrected On-Site: Yes 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.
Lone Spur	619 Main Ave, Durango, CO 81301	Routine Inspection	2.d. Hygienic Practices: 5-208E: A common towel is used by employee. 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. 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 Ave, Durango, CO 81301	Follow Up Inspection	2.f. Demonstration of knowledge: 2-103: Operator/person in charge not educating and/or monitoring employees. 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.
Derailed	725 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

How
are
you?

			required (e.g. between glove changes, between tasks, after caring for animals, after sneezing, etc.).
Taste Coffee	1101 Main, Durango, CO 81301	Routine Inspection	2.c. Hands washed as needed Corrected On-Site: Yes 2-403: Employees observed not hand washing when required (e.g. between glove changes, between tasks, after caring for animals, after sneezing, etc.). 2.e. Smoking, eating, drinking Corrected On-Site: Yes 2-502A: Employees observed eating, drinking, or smoking in non-designated areas. 2.g. Preventing food contamination from bare hands 3-401C: Employee observed using bare hands to contact ready-to-eat foods. 6.b. Accessible Corrected On-Site: Yes 5-208B: Hand sink is obstructed and inaccessible to food employees.
Four Leaves Winery	528 Main, Durango, CO 81301	Follow Up Inspection	7.c. Animals prohibited 8-106A: Animals are present in the facility that do not meet allowable exceptions.
T's Smokehouse & Grill	3 Depot DURANGO, CO 81301	Routine Inspection	3.e. Cold hold at 41°F or less Corrected On-Site: Yes 3-501A: Potentially hazardous foods are being held improperly at temperatures greater than 41°F at all times during service.
Walgreens #19273	28 Town Plaza 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.
Denny's #6058	666 Camino Del Rio, Durango, CO 81301	Routine Inspection	3.e. Cold hold at 41°F or less Corrected On-Site: Yes 3-501A: Potentially hazardous foods are being held improperly at temperatures greater than 41° F at all times during service.
Macho's Fast Mexican Food	1485 Florida, 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: 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.f. Demonstration of knowledge 2-102: Person in charge does not demonstrate food safety knowledge. 3.c. Hot hold at 135°F or greater Corrected On-Site: Yes 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. 3.f. Food thermometer (probe-type) Corrected On-Site: Yes 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F. 4.a. Manual Sanitization 4-403G: Food-contact surfaces are not adequately sanitized during manual ware washing. 4-403G & I: The concentration of the sanitizing solution was insufficient during manual ware washing. 6.b. Accessible Corrected On-Site: Yes 5-208B: Hand sink is obstructed and

How
are
you?

			<p>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>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 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.</p>
Boss Hog's Restaurant & Saloon	157 Navajo Trail PAGOSA SPRINGS, CO 81147	Routine Inspection	<p>1.c. Cross-contamination Corrected On-Site: Yes 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 Corrected On-Site: Yes 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel.</p> <p>3.e. Cold hold at 41°F or less Corrected On-Site: Yes 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 Corrected On-Site: Yes 4-404F: Mechanical warewashing machine inadequately sanitizes.</p> <p>8.b. Properly labeled Corrected On-Site: Yes 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Mountain Pizza and Tap Room	140 2nd Pagosa Springs, CO 81147	Routine Inspection	<p>1.c. Cross-contamination Corrected On-Site: Yes Correction 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 Corrected On-Site: Yes 2-501: Employee observed using sinks for purposes other than what they are designated for.</p> <p>2.e. Smoking, eating, drinking Corrected On-Site: Yes 2-502B: Employee beverage containers are not stored to prevent contamination.</p> <p>2.f. Demonstration of knowledge Corrected On-Site: Yes 2-103: Operator/person in charge not educating and/or monitoring employees.</p> <p>2.g. Preventing food contamination from bare hands Corrected On-Site: Yes 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) Corrected On-Site: Yes 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>8.c. Properly used Corrected On-Site: Yes 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.</p>
Malt Shoppe	124 Pagosa PAGOSA SPRINGS, CO 81147	Routine Inspection	<p>2.e. Smoking, eating, drinking Corrected On-Site: Yes 2-502B: Employee beverage containers are not stored to prevent contamination.</p> <p>3.e. Cold hold at 41°F or less Corrected On-Site: Yes 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 Corrected On-Site: Yes 4-401A: Food product thermometers are</p>

How
are
you?

			<p>not routinely calibrated to be accurate to +/- 2°F.</p> <p>4.a. Manual Sanitization Corrected On-Site: Yes 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours.</p> <p>5.c. Backflow, backsiphonage 5-202A: Facility lacks an appropriate backflow prevention device where needed. 5-202C: A hose is attached to water outlet without backflow protector.</p> <p>8.a. Properly stored Corrected On-Site: Yes 7-103: Toxic products are improperly stored in the facility.</p>
Mariana's Authentic Cuisine	3561 2nd, Durango, CO 81301	Follow Up Inspection	No Violations
The Living Tree	680 Main, Durango, CO 81301	Follow Up Inspection	No Violations
Giant #077	20453 HWY 160, Durango, CO 81301	Follow Up Inspection	No Violations
PS Froyo	459 Lewis, PAGOSA SPRINGS, CO 81147	Routine Inspection	4.b. Mechanical Sanitization: 4-407B: Facility not mechanically cleaning and sanitizing food-contact surfaces as required.
Mee Hmong Cuisine	450 Lewis 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.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 warewashing.</p>
Wal-Mart #5003	211 Aspen Village, Pagosa Springs, CO	Routine Inspection	<p>1.b. Wholesome, free of spoilage: 3-501D: Food that is labeled frozen and shipped frozen is not received/stored frozen.</p> <p>8.a. Properly stored: 7-103: Toxic products are improperly stored in the facility.</p>
Baked in Bayfield	480 Wolverine Bayfield, CO 81122	Routine Inspection	<p>1.c. Cross-contamination (FBI) Corrected On-Site: Yes 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 Corrected On-Site: Yes 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. 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.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 Corrected On-Site: Yes 4-403G: Food-contact surfaces are not</p>

How
are
you?

			<p>adequately sanitized during manual ware washing.</p> <p>5.b. Hot & cold water under pressure 5-107: Facility does not have adequate hot and cold water under pressure.</p> <p>6.a. Adequate number, location Corrected On-Site: Yes 5-208A: Hand sinks are not conveniently located to employees involved in food handling and ware washing.</p> <p>6.b. Accessible Corrected On-Site: Yes 5-208B: Hand sink is obstructed and inaccessible to food employees.</p> <p>8.b. Properly labeled 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Min Mart Exxon - Brennan Oil	2501 Main, Durango, CO 81301	Routine Inspection	<p>2.d. Hygienic Practices: 5-208B: Hand sinks are being used for purposes other than hand washing.</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. 5-202C: A hose is attached to water outlet without backflow protector.</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>8.a. Properly stored: 7-103: Toxic products are improperly stored in the facility.</p>
Smoking on Wheels	1101 Main Durango, CO 81301	Routine Inspection	<p>2.d. Hygienic Practices Corrected On-Site: Yes 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel.</p> <p>2.e. Smoking, eating, drinking Corrected On-Site: Yes 2-502B: Open employee beverages or unapproved containers are observed in food preparation areas.</p> <p>4.a. Manual Sanitization Corrected On-Site: Yes 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours.</p>
Pop Sushi	45 CR 250, Suite 400, Durango, CO 81301	Routine Inspection	<p>1.c. Cross-contamination Corrected On-Site: Yes 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 Corrected On-Site: Yes 3-801: Facility is serving raw and/or undercooked animal foods without a consumer advisory and/or the consumer advisory does not meet requirements.</p> <p>2.d. Hygienic Practices 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.g. Preventing food contamination from bare hands Corrected On-Site: Yes 3-401C: Employee observed using bare hands to contact ready-to-eat foods.</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>6.b. Accessible Corrected On-Site: Yes 5-208B: Hand sink is obstructed and inaccessible to food employees.</p>

How
are
you?

Big Picture High School	215 E 12th street, Durango, CO 81301	Follow Up Inspection	No Violations
City Market #45	165 Country Center Pagosa Springs, CO 81147	Routine Inspection	<p>1.c. Cross-contamination Corrected On-Site: Yes 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 Corrected On-Site: Yes 2-501: Food preparation employee has poor personal cleanliness and/or hygienic practices.</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 10-104C: 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>
Western Slope Breakroom	2151 Eagle Pagosa Springs, CO 81147	Routine Inspection	<p>1.f. Consumer Advisory Corrected On-Site: Yes 3-801: Facility is serving raw and/or undercooked animal foods without a consumer advisory and/or the consumer advisory does not meet requirements.</p> <p>2.d. Hygienic Practices Corrected On-Site: Yes 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.</p> <p>3.e. Cold hold at 41°F or less Corrected On-Site: Yes 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>7.b. Pesticide application Corrected On-Site: Yes 8-103B: Insect adhesive traps are installed above food and utensil storage.</p> <p>8.b. Properly labeled Corrected On-Site: Yes 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Rice Monkey's	1050 Main Durango, CO 81301	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.</p> <p>8.b. Properly labeled Corrected On-Site: Yes 7-102: In-use/working containers used.</p> <p>2.d. Hygienic Practices Corrected On-Site: Yes 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel.</p> <p>2.e. Smoking, eating, drinking Corrected On-Site: Yes 2-502B: Employee beverage containers are not stored to prevent contamination.</p> <p>4.b. Mechanical Sanitization 4-404F: Mechanical warewashing machine inadequately sanitizes.</p> <p>6.b. Accessible (FBI) Corrected On-Site: Yes 5-208B: Hand sink is obstructed and inaccessible to food employees.</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</p>

How
are
you?

			devices. 8.a. Properly stored Corrected On-Site: Yes 7-111: First aid supplies are improperly stored.
PJ's Gourmet Market	67 Trimble Crossing DURANGO, CO 81301	Routine Inspection	3.e. Cold hold at 41°F or less Corrected On-Site: Yes 3-501A: Potentially hazardous foods are being held improperly at temperatures greater than 41°F at all times during service.
La Quinta Inn and Suites	125 Mercury Village, Durango CO 81303	Follow Up Inspection	No Violations
City of Durango- Chapman Rink	500 Florida DURANGO, CO 81301	Routine Inspection	3.f. Food thermometer 4-401A: Food product thermometers are not used by employees to determine food temperature(s).
Sweet Addition	835 Main Durango, CO 81301	Routine Inspection	1.c. Cross-contamination Corrected On-Site: Yes 3-406A: Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport.
Turkey Springs General Store	11497 US Highway 160 Pagosa Springs, CO 81147	Follow Up Inspection	4.a. Manual Sanitization, 4-407B: Facility not cleaning and sanitizing food contact surfaces as required 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. 5.a. Safe water source: 5-101: The facility's water supply does not meet the Colorado Primary Drinking Water Regulations, 7.c. Animals prohibited: 8-106C: Live fish bait is not stored to prevent contamination of food and utensils.
Pagosa Springs Elementary School	141 10th PAGOSA SPRINGS, CO 81147	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.). 5.c. Backflow, backsiphonage: 5-202B: Backflow prevention devices are not properly constructed or installed.
JFE Sushi, Pagosa Springs City Market	165 Country Center Pagosa Springs, CO 81147	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.
Los Dos Charros Mexican Restaurant	2800 Cornerstone 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. 3-406A: Cross-contamination of raw to ready-to-eat food is not prevented during storage, preparation, display, or transport. 3-405: Equipment and food-contact surfaces are not cleaned and sanitized between changing processes from raw to ready-to-eat foods. 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 2hours and from 70°F to 41°F within an additional 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.a. Adequate number, location: 5-208A: Hand sinks are not conveniently located to

How
are
you?

			<p>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: 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.</p>
Subway 42187 (Tempo Mini-Mart)	20800 US Highway 160 DURANGO, CO 81303	Routine 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> <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>
Burger King 2074	1415 Main Ave, Durango, CO 81301	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>5.c. Backflow, backsiphonage: 5-202B: Backflow prevention devices are not properly constructed or installed.</p>
Durango Stadium 9	900 Trans Lux, Durango, CO 81301	Follow Up Inspection	5.c. Backflow, backsiphonage 5-202A: Facility lacks an appropriate backflow prevention device where needed.
City Market #45	165 Country Center Pagosa Springs, CO 81147	Follow Up Inspection	No Violations
Kendall Mountain Café	1421 Greene Silverton, CO 81433	Routine Inspection	<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.e. Smoking, eating, drinking: 2-502B: Employee beverage containers are not stored to prevent contamination.</p> <p>5.c. Backflow, backsiphonage: 5-202B: Backflow prevention devices are not properly constructed or installed.</p> <p>8.b. Properly labeled: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Silverton Grocery	717 Greene SILVERTON, CO 81433	Routine Inspection	<p>1.b. Wholesome, free of spoilage: 3-501D: Food that is labeled frozen and shipped frozen is not received/stored frozen.</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>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>5.c. Backflow, backsiphonage: 5-202A: Facility lacks an appropriate backflow prevention device where needed.</p> <p>7.a. Evidence of insects or rodents: 8-102C: Facility has inadequate pest control procedures.</p>

How
are
you?

San Juan Services	315 Greene SILVERTON, CO 81433	Routine Inspection	1.c. Cross-contamination: 3-404, 3-406: Food is not protected from cross-contamination during storage, preparation, holding, 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. 8.a. Properly stored: 7-103: Toxic products are improperly stored in the facility.
Top That Frozen Yogurt	600 Main Ave Durango, CO 81301	Routine Inspection	2.d. Hygienic Practices: 2-405: Employees observed washing hands in sinks other than a designated hand sink. 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. 3-601A: Temperatures of potentially hazardous food observed above 41°F during thawing under refrigeration. 4.a. Manual Sanitization: 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours.

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

How
are
you?