

Retail Food Establishment Inspections | September 2018

Establishment	Address	Inspection Type	Type of Violation(s)
Park Elementary School	623 5th DURANGO, CO 81301	Routine Inspection	No Violations
Miller Middle School	2608 Junction 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.
Needham Elementary School	2455 3rd DURANGO, CO 81301	Routine Inspection	8.b. Properly labeled: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
Pagosa Baking Company	238 Pagosa, Pagosa Springs CO 81147	Follow up Inspection	No Violations
Thai Kitchen Café	101 11th, Durango, CO 81301	Follow up Inspection	No Violations
City Market North	3130 Main, Durango, CO 81301	Follow up Inspection	No Violations
Riverview Elementary School	2900 Mesa 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.e. Smoking, eating, drinking: 2-502B: Employee beverage containers are not stored to prevent contamination. 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.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.a. Manual Sanitization: 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required. 5.c. Backflow, backsiphonage: 5-202B: Backflow prevention devices are not properly constructed or installed. 8.c. Properly used: 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.
Escalante Middle School	141 Baker DURANGO, CO 81303	Routine Inspection	2.e. Smoking, eating, drinking: 2-502B: Employee beverage containers are not stored to prevent contamination. 4.b. Mechanical Sanitization: 4-404G: Utensils and/or equipment surface temperatures do not reach 160°F. 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.
2nd Deli	601 2nd Durango, CO	Routine	2.c. Hands washed as needed Corrected On-Site: Yes 2-403: Employees observed not

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	81301	Inspection	<p>hand washing when required (e.g. between glove changes, between tasks, after caring for animals, after sneezing, etc.).</p> <p>3.a. Rapidly cool foods to 41°F or less</p> <p>3-603A: Potentially hazardous food products are not rapidly cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within an additional 4 hours.</p> <p>3.c. Hot hold at 135°F or greater 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>
Wright Natural Bakery	1023 County Road 917 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>4.a. Manual Sanitization 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours.</p> <p>5.a. Safe water source 5-101: The facility's water supply does not meet the Colorado Primary Drinking Water Regulations.</p> <p>7.a. Evidence of insects or rodents 8-102C: Facility has inadequate pest control procedures.</p> <p>8.a. Properly stored Corrected On-Site: Yes 7-103: Toxic products are improperly stored in the facility.</p>
Gianni's Oven & Grill	2477 Main Durango, CO 81301	Follow up Inspection	No Violations
Durango Post - American Legion	878 2nd DURANGO, CO 81301	Routine Inspection	<p>2.d. Hygienic Practices: 5-208E: A common towel is used by employee.</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.c. Animals prohibited: 8-106A: Animals are present in the facility that do not meet allowable exceptions.</p>
Everyday 5707	799 E College Dr, Durango, CO 81301	Routine Inspection	<p>2.f. Demonstration of knowledge: 2-102: Person in charge does not demonstrate food safety knowledge.</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. 5-202C: Backflow prevention devices are not properly installed on equipment 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.b. Accessible: 5-208B: Hand sink is obstructed and inaccessible to food employees.</p> <p>8.a. Properly stored: 7-103: Toxic products are improperly stored in the facility.</p> <p>8.c. Properly used: 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.</p>

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St. Columba Catholic School	1801 3rd DURANGO, CO 81301	Routine Inspection	<p>1.c. Cross-contamination: 3-404, 3-406: Food is not protected from cross-contamination during storage and preparation.</p> <p>2.e. Smoking, eating, drinking: 2-502B: Employee beverage containers are not stored to prevent contamination.</p> <p>8.b. Properly labeled: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Durango Senior High School	2390 Main DURANGO, CO 81301	Routine Inspection	<p>4.a. Manual Sanitization: 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required.</p> <p>5.c. Backflow, backsiphonage: 5-202B: Backflow prevention devices are not properly constructed or installed.</p> <p>8.a. Properly stored: 7-103: Toxic products are improperly stored in the facility.</p> <p>8.b. Properly labeled: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Sunnyside Elementary School	75 CR 218 Durango, CO 81303	Routine Inspection	No Violations
La Quinta Inn and Suites	125 Mercury Village Durango, CO 81303	Routine Inspection	<p>2.d. Hygienic Practices 5-208B: Hand sinks are being used for purposes other than hand washing. Corrected on site.</p> <p>3.b. Rapidly reheat to 165°F or greater 3-504A: Prior to being placed in hot food storage, potentially hazardous foods are not rapidly reheated to 165°F or higher within 2 hours.</p> <p>3.e. Cold hold at 41°F or less 3-601A: Temperatures of potentially hazardous food observed above 41°F during thawing under refrigeration.</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>6.b. Accessible 5-208B: Hand sink is obstructed and inaccessible to food employees. Corrected on site.</p>
Himalayan Kitchen	992 Main Durango, CO 81301	Routine Inspection	<p>3.e. Cold hold at 41°F or less 3-601A: Temperatures of potentially hazardous food observed above 41°F during thawing under refrigeration. Corrected on site.</p> <p>4.c. In-Place Sanitization 4-407C: Continuously used equipment and utensils not cleaned, sanitized every 4 hours. Corrected on site.</p> <p>5.c. Backflow, backsiphonage 5-202A: Facility lacks an appropriate backflow prevention device where needed.</p> <p>8.b. Properly labeled 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Wendys	1840 Main Durango, CO 81301	Routine Inspection	<p>2.d. Hygienic Practices 5-208B: Hand sinks are being used for purposes other than hand washing. Corrected on site.</p> <p>2.g. Preventing food contamination from bare hands 3-401C: Employee observed using bare hands to contact ready-to-eat foods. Corrected on site.</p> <p>3.e. Cold hold at 41°F or less 3-601A: Temperatures of potentially hazardous food observed above 41°F during thawing under refrigeration.</p>

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			4.a. Manual Sanitization 4-403G & I: The concentration of the sanitizing solution was insufficient during manual ware washing. Corrected on site.
Mongolian Grill	1135 Camino Del Rio DURANGO, CO 81303	Routine Inspection	2.d. Hygienic Practices Corrected On-Site: Yes 2-501: Employee observed using sinks for purposes other than what they are designated for. 4.b. Mechanical Sanitization Corrected On-Site: Yes 4-404F: Mechanical warewashing machine inadequately sanitizes. 5.c. Backflow, backsiphonage 5-202C: A hose is attached to water outlet without backflow protector. 7.b. Pesticide application Corrected On-Site: Yes 8-104A: Unapproved pesticides are used in the facility. 8.a. Properly stored Corrected On-Site: Yes 7-103: Toxic products are improperly stored in the facility. 8.b. Properly labeled Corrected On-Site: Yes 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
Turtle Lake Refuge	848 3rd DURANGO, CO 81301	Routine Inspection	7.a. Evidence of insects or rodents 8-102C: The presence of pests is not minimized.
Residence Inn by Marriott	21691 US Highway 160 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. 8.c. Properly used Corrected On-Site: Yes 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.
Bread (Mobile)	42 CR 250, Suite 100 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: Food preparation employee has poor personal cleanliness and/or hygienic practices. Corrected on site. 3.e. Cold hold at 41°F or less 3-605: Incorrect/unapproved use of time as public health control for cold holding of potentially hazardous foods. Corrected on site.
Fired Up Pizzeria (Mobile)	735 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. 3.f. Food thermometer (probe-type) 4-401B: A thermometer capable of measuring thin foods (if applicable) is not provided. Corrected on site. 6.a. Adequate number, location 9-106: The mobile retail food establishment/pushcart does not have a properly installed/functioning hand sink that meets requirements. Corrected on site. 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. Corrected on site.
James Ranch Beef &	33790 Highway 550	Routine	No Violations

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Artesian Cheese (Mobile)	Durango, CO 81301	Inspection	
Mountain Taco & Tequila (Mobile)	741 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.). 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. 3.f. Food thermometer (probe-type) 4-401A: Food product thermometers are not used by employees to determine food temperature(s). 6.c. Soap & drying devices available (FBI) - Critical
Sno-Flurry's	2500 Main Avenue, Durango, CO 81301	Routine Inspection	No Violations
Aspen Springs Bar and Grill	43 Buttercup Pagosa Springs, CO 81147	Follow up Inspection	No Violations
Miller Middle School	2608 Junction DURANGO, CO 81301	Follow up Inspection	No Violations
Coffee Bear	1309 Greene St, Silverton, CO 81433	Pre-operational 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. 4.a. Manual Sanitization: 4-403G & I: The concentration of the sanitizing solution was insufficient during manual ware washing
Pagosa Golf Club: 7530' Eatery	1 Pine Club Pl, 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.). 2.d. Hygienic Practices: 2-501: Employee observed using sinks for purposes other than what they are designated for. 2-405: Employees observed washing hands in sinks other than a designated hand sink. 2.e. Smoking, eating, drinking: 2-502B: Open employee beverages or unapproved containers. 2-502B: Employee beverage containers are not stored to prevent contamination. 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.a. Manual Sanitization: 4-403G & I: The concentration of the sanitizing solution was insufficient during manual ware washing. 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours. 4-403G: Food-contact surfaces are not adequately sanitized during manual ware washing. 6.a. Adequate number, location: 5-208A: Hand sinks are not conveniently located to

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			employees involved in food handling and ware washing. 8.a. Properly stored: 7-103: Toxic products are improperly stored in the facility. 8.c. Properly used: 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.
2 Chix and a Hippie	117 Navajo Trail, UNIT A, PAGOSA SPRINGS, CO 81147	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.
Subway 20068	140 Country Center PAGOSA SPRINGS, CO 81147	Follow up Inspection	No Violations
Turkey Springs Trading Post	11497 US Highway 160 Pagosa Springs, CO 81147	Follow up Inspection	Unable to complete inspection
Roadhouse Market	123 Highway 172 Durango, CO 81303	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 Corrected On-Site: Yes 3-501A: Potentially hazardous foods are being held improperly at temperatures greater than 41°F at all times during service.
Durango Super 8	20 Stewart DURANGO, CO 81303	Follow up Inspection	No Violations
Hampton Inn	3777 Main DURANGO, CO 81301	Routine Inspection	2.e. Smoking, eating, drinking: 2-502B: Employee beverage containers are not stored to prevent contamination. 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. 6.b. Accessible: 5-208B: Hand sink is obstructed and inaccessible to food employees.
Bloom Café	309 W. College Dr, 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.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.e. Smoking, eating, drinking: 2-502B: Employee beverage containers are not stored to prevent contamination. 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: 4-404F: Mechanical warewashing machine inadequately sanitizes. 7.c. Animals prohibited: 8-106A: Animals are present in the facility that do not meet allowable exceptions. 8.a. Properly stored: 7-103: Toxic products are improperly stored in the facility.

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Subway Ignacio	580 Goddard, Ignacio CO, 81137	Routine Inspection	<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>2.e. Smoking, eating, drinking 2-502B: Open employee beverages or unapproved containers are observed in food preparation areas. 2-502B: Employee beverage containers are not stored to prevent contamination. 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 4-403G & I: The concentration of the sanitizing solution was insufficient during manual ware washing.</p> <p>4-407B: Facility not cleaning and sanitizing food-contact surfaces as required. Corrected on site.</p> <p>5.c. Backflow, backsiphonage 5-202C: A hose is attached to water outlet without backflow protector.</p>
Hillside Inn	2 Solomon Dr., 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. Corrected on site.</p> <p>2.f. Demonstration of knowledge 2-102: Person in charge does not demonstrate food safety knowledge. 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.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 5-202A: Facility lacks an appropriate backflow prevention device where needed.</p> <p>6.c. Soap & drying devices available 5-208D: Hand sink in the facility is not equipped with soap, towels or other approved drying devices.</p>
River Sports Bar and Grill	358 HWY 160, Pagosa Springs CO, 81147	Follow up Inspection	<p>2.g. Preventing food contamination from bare hands 3-401C: Employee observed using bare hands to contact ready-to-eat foods. 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>
Coyote Moon	120 CR 600, Pagosa Springs CO, 81147	Follow up Inspection	No Violations
Fuzziwig's Candy Factory	680 Main Durango, CO 81301	Routine Inspection	<p>4.a. Manual Sanitization Corrected On-Site: Yes 4-407B: Facility not cleaning and sanitizing food-contact surfaces as required.</p> <p>6.b. Accessible Corrected On-Site: Yes 5-208B: Hand sink is obstructed and inaccessible to food employees.</p>
Grocery Store at Bayfield & Deli	381 Colorado Bayfield, CO 81122	Routine Inspection	<p>2.d. Hygienic Practices 2-501: Employee observed using sinks for purposes other than what they are designated for.</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</p>

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			<p>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>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.a. Properly stored Corrected On-Site: Yes 7-111: First aid supplies are improperly stored. 7-103: Toxic products are improperly stored in the facility.</p>
2nd Deli	601 E 2nd Ave, Suite D, Durango, CO 81301	Follow up Inspection	No Violations
Himalayan Kitchen		Follow up Inspection	No Violations
St. Columba Catholic School	1801 3rd DURANGO, CO 81301	Follow up Inspection	No Violations
Vallecito Lake Country Market	18071 COUNTY ROAD 501 BAYFIELD, CO 81122	Follow up Inspection	No Violations
Two Chix and a Hippie	117 Navajo Trail PAGOSA SPRINGS, CO 81147	Follow up Inspection	No Violations
La Quinta Inn and Suites	125 Mercury Village Durango, CO 81303	Follow up Inspection	No Violations
Lucy's Tamales	335 Rob Snow Road, 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.
San Marcos Mexican Restaurant	21382 HIGHWAY 160 DURANGO, CO 81303	Follow up Inspection	No Violations
Pagosa Springs Inn & Suites	519 Village 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: 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.</p> <p>2.f. Demonstration of knowledge 2-101: Person in charge not designated of present. 2-103: Operator/person in charge not educating and/or monitoring employees.</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. 3-605: Incorrect/unapproved use of time as public health control for cold holding of potentially hazardous foods.</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 4-403G: Food-contact surfaces are not adequately sanitized during manual ware washing. 4-403D: The detergent-sanitizer in a 2-compartment sink</p>

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			<p>is misused and/or unapproved. 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> <p>8.a. Properly stored 7-103: Toxic products are improperly stored in the facility.</p>
Econolodge Motel	315 Navajo Trail PAGOSA SPRINGS, CO 81147	Routine Inspection	<p>1.a. Approved source 3-101: Food from an unapproved source is present in the facility.</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>2.d. Hygienic Practices 2-405: Employees observed washing hands in sinks other than a designated hand sink.</p> <p>2.f. Demonstration of knowledge 2-102: Person in charge does not demonstrate food safety knowledge.</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 (probe-type) Corrected On-Site: Yes 4-401A: Food product thermometers are not used by employees to determine food temperature(s).</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 Corrected On-Site: Yes 5-208D: Hand sink in the facility is not equipped with soap, towels or other approved drying devices.</p> <p>8.a. Properly stored Corrected On-Site: Yes 7-103: Toxic products are improperly stored in the facility.</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>
La Taqueria San Juans	135 Country Center PAGOSA SPRINGS, CO 81147	Follow up Inspection	No Violations
Thai Pagosa	565 Village PAGOSA SPRINGS, CO 81147	Follow up Inspection	<p>1.c. Cross-contamination Corrected On-Site: Yes 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: 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.e. Cold hold at 41°F or less 3-501A: Potentially hazardous foods are being held</p>

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			improperly at temperatures greater than 41°F at all times during service.
Hesperus Oasis	10868 US Highway 160 Hesperus, CO 81326	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: 5-210C: The mop sink is used for food prep, ware washing, or hand washing. 5-208B: Hand sinks are being used for purposes other than hand washing.</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: 5-202A: There is an unprotected cross-connection present in the facility or a lack of an appropriate backflow prevention device.</p> <p>7.a. Evidence of insects or rodents: 8-102C: Facility has inadequate pest control procedures.</p> <p>7.c. Animals prohibited: 8-106A: Animals are present in the facility that do not meet allowable exceptions.</p>
Sale Barn -Café	15062 State Highway 140 HESPERUS, CO 81326	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>5.a. Safe water source: 5-101: The facility does not meet the definition of a public water system and the water supply is not treated on a continuous basis; bacteriological samples are not provided; DPD colorimetric drinking water test kit is not available; free chlorine is not between trace to 4 mg/liter; and most recent water sample reports are not on file.</p> <p>7.a. Evidence of insects or rodents: 8-102C: Facility has inadequate pest control procedures.</p>
TBR Service	6740 State Highway 140 HESPERUS, CO 81326	Routine Inspection	<p>1.b. Wholesome, free of spoilage: 3-302B: Severely damaged or dented cans are not segregated or stored in a morgue area for proper disposition.</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>2.f. Demonstration of knowledge: 2-103H: Food employee does not demonstrate food safety knowledge.</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: 4-403G: Food-contact surfaces are not adequately sanitized during manual ware washing.</p> <p>5.a. Safe water source: 5-101: The facility's water supply does not meet the Colorado Primary Drinking Water Regulations.</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</p>

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			procedures. 7.c. Animals prohibited: 8-106A: Animals are present in the facility that do not meet allowable exceptions.
Quality Inn	2930 Main 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. 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. 5.c. Backflow, backsiphonage: 5-202A: Facility lacks an appropriate backflow prevention device where needed.
Fairfield Inn and Suites	21719 HWY 160, 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. 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.
Huck Finn Exxon	1517 CR 240, Durango, CO 81301	Follow up Inspection	No Violations
The Living Tree	680 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.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° F at all times during service. Corrected on site. 4.b. Mechanical Sanitization 4-404F: Mechanical warewashing machine inadequately sanitizes. 4.c. In-Place Sanitization 10-104C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours. 6.c. Soap & drying devices available 5-208D: Hand sink in the facility is not equipped with soap, towels or other approved drying devices.
Doubletree/Edgewater Grill	501 Camino Del Rio 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.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: Corrected on Site : 3-501A: Potentially hazardous foods are being held improperly at temperatures greater than 41°F at all times during service. 5.c. Backflow, backsiphonage: 5-202A: Facility lacks an appropriate backflow

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			prevention device where needed.
Cantera	1150 Main 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.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>2.f. Demonstration of knowledge: 2-102: Person in charge does not demonstrate food safety knowledge.</p> <p>2.g. Preventing food contamination from bare hands: 3-401C: Employee observed using bare hands to contact ready-to-eat foods.</p> <p>3.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>
Grassburger	726 Main DURANGO, CO 81301	Routine Inspection	<p>1.f. Consumer Advisory: 3-801: Facility is serving undercooked products and the consumer advisory does not meet requirements.</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>
The Original Durango Dawg House	600 Main Durango, CO 81301	Follow up Inspection	1.c. Cross-contamination. Corrected on Site.
Pizza Hut #012978	3677 Main, Durango, CO 81301	Routine Inspection	<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>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>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>
Lydia's Sweet Treats	709 Lupine Bayfield, CO 81122	Routine Inspection	No Violations
Skillfully Decadent Desserts LLC	535 County Road 201 Durango, CO 81301	Routine Inspection	8.b. Properly labeled Corrected On-Site: Yes 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.
Powerhouse Science	1333 Camino Del Rio	Routine	2.d. Hygienic Practices 5-208B: Hand sinks are being used for purposes other than

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Center	DURANGO, CO 81301	Inspection	<p>hand washing.</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>4.a. Manual Sanitization 4-403G: Food-contact surfaces are not adequately sanitized during manual ware washing.</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>
Mountain Taco & Tequila	741 Main Durango, CO 81301	Routine Inspection	<p>1.c. Cross-contamination Corrected On-Site: Yes 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>2.d. Hygienic Practices Corrected On-Site: Yes 2-501: Employee observed using sinks for purposes other than what they are designated for. 5-208E: A common towel is used by employee.</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>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 Corrected On-Site: Yes 5-208D: Hand sink in the facility is not equipped with soap, towels or other approved drying devices.</p> <p>8.a. Properly stored Corrected On-Site: Yes 7-103: Toxic products are improperly stored in the facility.</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> <p>8.c. Properly used Corrected On-Site: Yes 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.</p>
Needles Country Store	46825 US Highway 550 Durango, CO 81301	Routine Inspection	<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>8.c. Properly used Corrected On-Site: Yes 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.</p>

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