

Retail Food Establishment Inspections | December 2018

Establishment	Address	Inspection Type	Type of Violation(s)
Western C Stores - Sonoco	642 San Juan, Pagosa Springs, CO 81147	Follow Up Inspection	No Violations
Chavolo's Taqueria	301 N Pagosa, UNIT B, PAGOSA SPRINGS, CO 81147	Routine Inspection	<p>1.b. Wholesome, free of spoilage: 3-202A: The facility/operator is not retaining time/temperature freezing logs for the required 90 days for fish that is intended to be served raw or undercooked.</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. Corrected On Site.</p> <p>1.f. Consumer Advisory: 3-801: Facility is serving raw and/or undercooked animal foods without a consumer advisory and/or the consumer advisory does not meet requirements.</p> <p>2.c. Hands washed as needed: 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. 5-208B: Hand sinks are being used for purposes other than hand washing.</p> <p>2.f. Demonstration of knowledge: 2-103: Operator/person in charge not educating and/or monitoring employees.</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 2hours and from 70°F to 41°F within an additional 4 hours. 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. 3-601A: Temperatures of potentially hazardous food observed above 41°F during thawing under refrigeration.</p> <p>4.b. Mechanical Sanitization: 4-404F: Mechanical warewashing machine inadequately sanitizes.</p> <p>6.b. Accessible: 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>
McDonald's	40 Talisman 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.). Corrected On Site.
Ajia Asian Cuisine	180 Pagosa Pagosa Springs, CO 81147	Follow Up Inspection	No Violations

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Pizza Hut	1316 Main Durango, CO 81301	Pre-operational Inspection	No Violations
El Amigo	355 Goddard Ave, Ignacio, CO 81137	Follow Up Inspection	No Violations
Hermosa Creek Grill	32223 US HWY 550 Durango, CO 81301	Routine Inspection	2.e. Smoking, eating, drinking 2-502B: Open employee beverages or unapproved containers are observed in food preparation areas. Corrected On-Site. 2.f. Demonstration of knowledge 2-102: Person in charge does not demonstrate food safety knowledge. 3.f. Food thermometer 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F. Corrected On-Site.
Animas Valley Elementary Cafeteria	373 Hermosa Meadows Durango, CO 81301	Routine Inspection	No Violations
Subway Restaurant, Camino Del Rio	1145 Camino Del Rio Durango, CO 81303	Routine Inspection	2.e. Smoking, eating, drinking 2-502B: Employee beverage containers are not stored to prevent contamination. Corrected On-Site. 4.a. Manual Sanitization 4-403G: Food-contact surfaces are not adequately sanitized during manual ware washing. 6.b. Accessible 5-208B: Hand sink is obstructed and inaccessible to food employees. Corrected On-Site.
Purgy's Slopeside Restaurant	1 Skier Pl, Durango, CO 81301	Follow Up Inspection	No Violations
Village Market & Deli	1 Skier Pl, Durango, CO 81301	Follow Up Inspection	No Violations
Alta Convenience #5800	2400 US HWY 160 Bayfield, CO 81122	Follow Up Inspection	No Violations
Pop Sushi	42 CR 250 Durango, CO 81301	Follow Up Inspection	3.e. Cold hold at 41°F or less 3-501A: Potentially hazardous foods are being held improperly at temperatures greater than 41°F at all times during service.
Swing @ Dalton Ranch	589 COUNTY ROAD 252 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.d. Hygienic Practices 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel. Corrected On-Site. 2.g. Preventing food contamination from bare hands 3-401C: Employee observed using bare hands to contact ready-to-eat foods. Corrected On-Site. 7.a. Evidence of insects or rodents 8-102C: Facility has inadequate pest control procedures. 8.c. Properly used 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration. Corrected On-Site.
Griego's	2603 Main DURANGO, CO 81301	Follow Up Inspection	No Violations

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Everyday 5707	799 College Drive, Durango, CO 81301	Follow Up Inspection	No Violations
Kassidy's Kitchen	171 Suttle DURANGO, CO 81303	Routine Inspection	1.f. Consumer Advisory: 3-801: Facility is serving raw and/or undercooked animal foods and the consumer advisory does not meet requirements. 2.c. Hands washed as needed: 2-403: Employees observed not hand washing when required (e.g. between glove changes, between tasks, after caring for animals, after sneezing, etc.). 2.d. Hygienic Practices: 2-501: Food employee observed wiping hands on soiled apron, clothes, or common towel. 4.b. Mechanical Sanitization: 4-404F: Chemical sanitizing warewashing machine does not provide sufficient chemical concentration in final rinse.
Macho's Fast Mexican Food and Doings	275 8th 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: 5-208B: Hand sinks are being used for purposes other than hand washing. 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. 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. 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.
Days Inn	3030 Main DURANGO, CO 81301	Follow Up Inspection	No Violations
Red Snapper	144 9th DURANGO, CO 81301	Routine Inspection	1.a. Approved source: 3-201B: Shellfish tags are not being retained by the facility for the required 90 days, are not marked with the last date used, or are not kept in chronological order. 3-201E: Packages of raw shucked shellfish do not bare labeling with sufficient information. 2.d. Hygienic Practices: 5-208B: Hand sinks are being used for purposes other than hand washing. 5-208E: A common towel is used by employee. 2.g. Preventing food contamination from bare hands: 3-401C: Employee observed using bare hands to contact 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 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. Corrected On Site. 3.e. Cold hold at 41°F or less: 3-501A: Potentially hazardous foods are being

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			held improperly at temperatures greater than 41°F at all times during service. Corrected On Site.
Manna Soup Kitchen	1100 Avenida Del Sol 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. 2.e. Smoking, eating, drinking: 2-502A: Employees observed eating, drinking, or smoking in non-designated areas. 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. 5.c. Backflow, backsiphonage: 5-202C: Backflow prevention devices are not properly installed on equipment where needed.
Travelodge Durango	2970 Main Durango, CO 81301	Routine Inspection	2.d. Hygienic Practices 5-208B: Hand sinks are being used for purposes other than hand washing. 2.f. Demonstration of knowledge 2-103: Operator/person in charge not educating and/or monitoring employees. 3.f. Food thermometer 4-401A: Food product thermometers are not used by employees to determine food temperature(s). 4.a. Manual Sanitization 4-403G: Food-contact surfaces are not adequately sanitized during manual ware washing. Corrected On-Site. 5.c. Backflow, 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.
Mustang #6061 - Camino del Rio	901 Camino Del Rio Durango, CO 81301	Routine Inspection	No Violations
Holiday Inn & Suites	21636 US Highway 160 DURANGO, CO 81303	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: 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: Employee beverage containers are not stored to prevent contamination. 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. Corrected On-Site. 8.b. Properly labeled 7-102: In-use/working containers used for poisonous or

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			toxic material are not properly labeled. Corrected On-Site.
Homeslice Pizza - Main	2915 Main Durango, CO 81301	Routine Inspection	3.f. Food thermometer (probe-type) 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F. Corrected On-Site. 8.c. Properly used 4-403K: Sanitizer concentration is too high and/or improperly used during manual ware washing. 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.
East by Southwest	160 College Durango, CO 81301	Routine Inspection	1.a. Approved source 3-201B: Shellfish tags are not being retained by the facility for the required 90 days, are not marked with the last date used, or are not kept in chronological order. Corrected On-Site. 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. 2.d. Hygienic Practices 2-501: Employee observed using sinks for purposes other than what they are designated for. Corrected On-Site. 2.g. Preventing food contamination from bare hands 3-401C: Employee observed using bare hands to contact ready-to-eat foods. 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. 3.f. Food thermometer 4-401A: Food product thermometers are not routinely calibrated to be accurate to +/- 2°F. Corrected On-Site. 5.b. Hot & cold water under pressure 5-107: Facility does not have adequate hot and cold water under pressure. Corrected On-Site. 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.
Florida Mesa Elementary	216 State Highway 172 Durango, CO 81303	Routine Inspection	No Violations
Zia North	3103 Main, Durango, CO 81301	Routine Inspection	4.a. Manual Sanitization 4-407C: Continuously used equipment and utensils are not cleaned and sanitized every 4 hours. Corrected On-Site.
Ignacio Middle School	222 COUNTY ROAD 320 IGNACIO, CO 81137	Routine Inspection	2.e. Smoking, eating, drinking: 2-502B: Employee beverage containers are not stored to prevent contamination. Corrected On Site. 8.a. Properly stored: 7-103: Toxic products are improperly stored in the facility.
7-2-11 Food Store #41	435 Goddard Ignacio, CO 81137	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.f. Demonstration of knowledge: 3-417B: Person in charge or employees are not monitoring consumer self-service operations such as buffets or salad bars. 2-

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			<p>103H: Food employee does not demonstrate food safety knowledge.</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>5.c. Backflow, backsiphonage: 5-202C: Backflow prevention devices are not properly installed on equipment where needed.</p> <p>5.d. Sewage disposal: 5-211: Sewage is not disposed of into a sewage disposal system.</p> <p>6.a. Adequate number, location: 5-208A: Hand sinks are not conveniently located to employees involved in food handling and ware washing.</p> <p>8.a. Properly stored: 7-103: Toxic products are improperly stored in the facility.</p> <p>7-111: First aid supplies are improperly stored.</p>
Durango Stadium 9	900 Trans Lux Durango, CO 81301	Follow Up Inspection	No Violations
Wendy's Old Fashioned Hamburgers	1840 Main Durango, CO 81301	Follow Up Inspection	No Violations
Everyday Store #5715	300 Pagosa PAGOSA SPRINGS, CO 81147	Follow Up Inspection	No Violations
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>6.a. Adequate number, location 5-208A: Hand sinks are not conveniently located to employees involved in food handling and ware washing.</p>
Hoody's Base Camp	1 Skier Pl, Durango, CO 81301	Routine Inspection	<p>1.d. HACCP plan: 3-607C: Foods prepared utilizing a cook-chill or sous vide process are not meeting the required time, temperature, holding, or labeling parameters. 3-607A: The facility does not have an approved HACCP plan in place for reduced oxygen packaging (ROP) conducted.</p> <p>2.f. Demonstration of knowledge: 2-103: Operator/person in charge not educating and/or monitoring employees. 2-103H: Food employee does not demonstrate food safety knowledge.</p> <p>8.b. Properly labeled: 7-102: In-use/working containers used for poisonous or toxic material are not properly labeled.</p>
Powderhouse and Pitchfork Pub	1 Skier Pl, 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>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>5.b. Hot & cold water under pressure: 5-107: Facility does not have adequate hot and cold water under pressure.</p> <p>8.b. Properly labeled: 7-102: In-use/working containers used for poisonous or</p>

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			toxic material are not properly labeled. 8.c. Properly used: 7-105A: Chemical sanitizer used on food-contact surfaces exceeds maximum allowable concentration.
Silverton Grocery	717 Greene, SILVERTON, CO 81433	Follow Up Inspection	No Violations
Golden Block Brewery	1227 Greene, SILVERTON, CO 81433	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: 5-208E: A common towel is used by employee. 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: 4-404F: Chemical sanitizing warewashing machine does not provide sufficient chemical concentration in final rinse.
Brown Bear Café	1129 Greene, SILVERTON, CO 81433	Routine Inspection	1.d. HACCP plan: 3-607A: The facility does not have an approved HACCP plan in place for reduced oxygen packaging (ROP) conducted. 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. 3.e. Cold hold at 41°F or less: 3-605: Unapproved use of time as public health control for cold holding of potentially hazardous foods. 3-501A: Potentially hazardous foods are being held improperly at temperatures greater than 41°F at all times during service.

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