

| Date | Restaurant/Address | Violations | | | | | | | | Type | Re-Inspxn | Violation |
|--------|---|------------|---|---|---|---|---|---|---|-----------|-----------|--|
| | | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | | | |
| 19-Aug | Ariano's, 150 E. College Dr | | x | | | | | | x | regular | no | 2d handsink utilized for food preparation 8c toxic concentration of sanitizer, improperly used |
| 26-Aug | Bar D Chuckwagon, 8080 CR 250 | | | | | x | | | | regular | yes | 5c Lack of appropriate backflow prevention devices |
| 14-Aug | Billy Goat Saloon, 39848 Hwy 160 | | | | | | | | | regular | no | No critical violations |
| 29-Jul | Blissful Catering, 871 CR 501, Bayfield | | | | | | | | | pre-open | no | No critical violations |
| 15-Aug | Brickhouse Café, 1849 Main Ave | | | | | | | | x | regular | no | 8b In-use toxic containers unlabeled 8c toxic concentration of sanitizer, improperly used |
| 19-Aug | CJ's Bodo, 171A Suttle Drive | | x | x | | | | | | regular | yes | 2e drinking in food prep areas, improper beverage containers 3e Potentially hazardous foods cold hold greater than 41°F |
| 22-Aug | CJ's Bodo, 171 Suttle St | | | | | | | | | follow-up | no | violations corrected |
| 27-Aug | Coloragopongas, 121 W. 8th St. | | | | | | | x | | regular | no | 6c handsink not equipped with soap and towels |
| 4-Aug | Common Sense Café II, 2700 Main | | x | | | | | | | regular | no | 2e eating in food preparation area |
| 5-Aug | Cyprus Café, 735 E. 2nd Ave. | | x | x | | | x | | | regular | yes | 2g Bare-hand contact with ready-to-eat food 3e Potentially hazardous foods cold hold greater than 41°F 6b Obstructed hand sink |
| 7-Aug | Del Taco, 1211 Escalante Drive | | x | | | | | | | regular | no | 2e drinking in food prep areas, improper beverage containers |
| 15-Aug | Denny's Restaurant, 666 Camino Del Rio | | | x | | | | | | regular | no | 3e Potentially hazardous foods cold hold greater than 41°F |
| 4-Aug | Durango Brewing CO, 3000 N. Main | | | | | | | | | regular | no | No critical violations |
| 6-Aug | Durango Diner, 937 Main Ave | x | x | x | | | | | | regular | yes | 1c cross-contamination of ready-to-eat food with raw meats 2c employees not handwashing as required 2g bare-hand contact with ready-to-eat food 3e potentially hazardous foods cold hold greater than 41°F. |
| 27-Aug | Durango Diner, 937 Main Ave | | | | | | | | | follow-up | no | violations corrected |
| 22-Aug | 8th Avenue Tavern, 509 E. 8th St | | | | | | | | | regular | no | No critical violations |
| 11-Aug | East By Southwest, 160 E. College Dr | | x | | | | | | | regular | yes | 2e drinking in food prep areas, improper beverage containers 2g bare-hand contact with ready-to-eat food First notification of non-compliance |
| 5-Aug | Electra Lake Sporting Club, 141 Electra Lake Rd | | | | | | | | | follow up | no | violations corrected |
| 6-Aug | Exxon College, 600 E. 4th St. | | | | x | | | | | regular | no | 4c inadequate sanitizing of food contact surfaces |
| 4-Aug | Exxon Mini Mart, 2501 Main Ave | | | | | | | | | regular | no | No critical violations |
| 27-Aug | Francisco's, 619 Main Ave | | x | | x | | x | | | regular | no | 2d improper use of gloves 4a improper temperature in sanitizer 6b obstructed handsink |
| 5-Aug | Glacier Club Snack Shack, 600 Golf Dr | | | | | | | | | regular | | No critical violations |
| 1-Aug | Hampton Inn, 3777 Main Ave | | | | | | | | | regular | no | No critical violations |
| 19-Aug | Hesperus Baptist Camp, 22265 Hwy 140 | | | | x | | | x | | regular | yes | 4b insufficient chemical concentration in final rinse of warewashing 7a presence of pests, inadequate pest control procedures |
| 27-Aug | Hesperus Oasis, 10868 Hwy 160W | | | | | | | x | x | regular | no | 7c employees caring for animals while working 8c toxic sanitizer concentration, improperly used. |
| 21-Aug | Irish Embassy, 900 Main Ave | | x | x | | | | | | regular | yes | 2g bare-hand contact with ready-to-eat food 3e potentially hazardous foods cold hold greater than 41°F. |
| 14-Aug | Jitters Java, 802 Camino Del Rio | | | | x | | | | | regular | no | 4c inadequate sanitizing of food contact surfaces |

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| 27-Aug | Lost Dog Bar & Grill, 1150 B Main Ave | | x | | | | | | regular | no | 2g bare-hand contact with ready-to-eat food |
| 26-Aug | Magpies Café, 707 Main Ave | | x | x | x | | | x | regular | yes | 2d employees wearing more than a single ring |
| | | | | | | | | | | | 2g bare-hand contact with ready-to-eat food |
| | | | | | | | | | | | 2d employees not hand washing as required |
| | | | | | | | | | | | 2d handsink utilized for food preparation |
| | | | | | | | | | | | 3e potentially hazardous foods cold hold greater than 41°F. |
| | | | | | | | | | | | 4b insufficient chemical concentration in final rinse of warewashing |
| | | | | | | | | | | | 8c toxic sanitizer concentration, improperly used. |
| 15-Aug | Marriot Residence Inn, 21591 Hwy 160W | | | | | | | | regular | no | no violations |
| 27-Aug | McDonald's, 201 W. College Dr | | | | | | | | regular | no | No critical violations |
| 14-Aug | Mini Merc, 487 E Colorado Dr, Bayfield | | | | | | | | regular | no | No critical violations |
| 19-Aug | Moe's Starlight Lounge, 937 Main Ave | | | | | | | | regular | no | No critical violations |
| 1-Aug | Mtn Shadows Best Western, 3255 Main | | | x | x | | | | regular | no | 3e potentially hazardous foods cold hold greater than 41°F. |
| | | | | | | | | | | | 4c inadequate sanitizing of food contact surfaces |
| 27-Aug | Mustang, 20329 Hwy 160W | | | | | | | | regular | no | No critical violations |
| 19-Aug | Mutu's Italian Kitchen, 701 E 2nd Ave | | | | x | | | | regular | no | 4b insufficient chemical concentration in final rinse of warewashing |
| 15-Aug | Nini's 552 Main Ave | | | x | x | | | | regular | yes | 3e potentially hazardous foods cold hold greater than 41°F. |
| | | | | | | | | | | | 4a inadequate sanitizing of food contact surfaces |
| 13-Aug | The Palace, 505 Main Ave, | | x | | | | | | regular | no | 2g bare-hand contact with ready-to-eat food |
| 27-Aug | Raider Ridge Café, 509 E. 8th Ave | | | x | x | | | | regular | yes | 3a improper cooling methods |
| | | | | | | | | | | | 4b insufficient chemical concentration in final rinse of warewashing |
| 19-Aug | Randy's, 152 College Dr. | | | | | | | x | regular | no | 8c toxic sanitizer concentration, improperly used. |
| 13-Aug | Rocky Mtn. Chocolate Factory, 561 Main | | | | | | | x | regular | no | 8c toxic sanitizer concentration, improperly used. |
| 15-Aug | Shamrock, 1801 Main Ave | | | x | | | | | regular | no | 3e potentially hazardous foods cold hold greater than 41°F. |
| 13-Aug | Skyridge Village, 100 Jenkins Ranch Rd. | | | | x | | | | regular | no | 4a inadequate sanitizing of food contact surfaces |
| 5-Aug | Smoothie Shack, 1185 Camino Del Rio | | | | | | | | follow up | no | violations corrected |
| 13-Aug | Starbucks, 558 Main Ave. | | | | | | | | regular | no | No critical violations |
| 21-Aug | Subway, 20800 Hwy 160W | | x | | x | | | | regular | no | 2e drinking in food prep areas, improper beverage containers |
| | | | | | | | | | | | 4a inadequate sanitizing of food contact surfaces |
| 11-Aug | Sushitarian, 601 E. 2nd Ave | | x | | | | | | regular | yes | 2c employees not handwashing as required |
| | | | | | | | | | | | 2d employees wearing more than a single ring |
| | | | | | | | | | | | 2d improper use of single-use gloves |
| | | | | | | | | | | | 2g bare-hand contact with ready-to-eat food |
| | | | | | | | | | | | First notification of non-compliance |
| 15-Aug | Sweeney's, 1644 Animas View Dr. | | x | | | | | | regular | yes | 1a shellfish tags not retained for 90 days, commingled shellstock |
| 5-Aug | Swing Dalton Ranch, 1589 CR 252 | | | x | x | | x | | follow up | yes | 3g Inadequate equipment to maintain food temperatures |
| | | | | | | | | | | | 4a inadequate sanitizing of food contact surfaces |
| | | | | | | | | | | | 6a inadequate quantity of handsinks |
| | | | | | | | | | | | 2f lack of demonstration of knowledge by person-in-charge, training required |
| | | | | | | | | | | | First notification of non-compliance |
| 22-Aug | Tacos Nayarit, 2477 Main Ave | | x | | x | x | | x | regular | yes | 2e drinking in food prep areas, improper beverage containers |
| | | | | | | | | | | | 4a inadequate sanitizing of food contact surfaces |
| | | | | | | | | | | | 5c no backflow protector at mop sink |

