

## **Weld County Department Of Public Health And Environment**

1555 N. 17th Ave., Greeley, CO 80631 | Visit Official Website (<https://weldhealth.org/>)

() | Weld County Department Of Public Health And Environment (/weldcounty) | VFW  
PIONEERS POST 2121-COMMISSARY (/weldcounty/permit/?permitID=8C8CBCF8-2D12-4706-  
A199-8D8C3B01FF49) | Retail Food | Routine

### **VFW PIONEERS POST 2121-**

### **COMMISSARY**

**(/weldcounty/permit/?**

**permitID=8C8CBCF8-2D12-4706-**

**A199-8D8C3B01FF49)**

2514 7TH AVE GARDEN CITY, CO 80631-  
8404

### **Retail Food | Routine**

Score & Result: **10 Pass**

August 9, 2024 | View Original Inspection PDF

(/weldcounty/print/?

task=getPrintable&path=weldcounty&pKey=349CEFCF-

C985-4A7A-9411-705DFF74EBE6,349CEFCF-C985-4A7A-

9411-705DFF74EBE6)

### **Observations & Corrective Actions**

3: 2-201.11 (A), and (C) Facility does not have documentation that employees are trained on their responsibilities related to illness. A written employee illness policy is required that specifically addresses the responsibility of employees to report information regarding their health and activities as they relate to diseases that are transmissible through food to management. Correct by implementing provided policy.

5: 2-501.11 Facility has a body fluid clean-up kit but does not have a plan that meets requirements for clean-up of illness-related events. A food establishment shall have

procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. Correct by implementing provided procedure.

11: 3-201.11(E)(1)-(2)-(3)(b) Found raw meat from local processor without mark of USDA inspection. Food shall be obtained from an approved source. Food prepared in a private home may not be used or offered for sale. Corrected by determining that meat would be used for private use by members and not served to the public.

15: 3-302.11(A)(1)-(2) Observed raw meat and pre-cooked hot dogs stored in the same pan in the refrigerator in the kitchen. All raw animal products shall be stored below ready-to-eat foods to prevent cross contamination. Corrected by separating hot dogs from raw meat.

37: 3-602.12(C) Facility does not have notice of major food allergens. Written notification of the presence of major food allergens used as ingredients shall be available. Correct by implementing provided notice.

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## **Cheryl Campbell**

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**From:** RYAN.ALEXANDER@GREELEYGOV.COM  
**Sent:** Thursday, October 31, 2024 3:32 PM  
**To:** Cheryl Campbell; Vfwpost2121@gmail.com; trakitautoemail@greeleygov.com  
**Subject:** Inspection Results for FIP2311-0458 AT 2514 7TH AVE

To Whom It May Concern:

The FI LOW RISK inspection at 2514 7TH AVE for permit FIP2311-0458 has a status of PASSED.

No violations

Thank you

Greeley Fire Department  
Community Safety Division  
1100 10th Street Suite 100  
Greeley CO, 80631  
970.350.9510

