



Date of Inspection: 4/8/21

Facility Name: FARMSTEAD Phone Number 259-4888 PR ID # 1354  
 Facility Site Address: 163 MAIN City: CHESTER Zip 96020  
 Permit #: 20-1076 Exp Date: 6/26/21 Permit Holder: ROBERT & LORI RICE  
 Type of Inspection: **SPECIAL**

See reverse side for the code sections and general requirements that correspond to each violation listed below ROUTINE

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT = Out of Compliance

In	N/O-N/A		COS	MAJ	OUT	In	N/O-N/A		COS	MAJ	OUT
<b>DEMONSTRATION OF KNOWLEDGE</b>						<b>FOOD FROM APPROVED SOURCES</b>					
X		1. Demonstration of knowledge; food safety certification				X		16. Food obtained from approved source			
		Food Safety Cert Name: <u>LORI RICE</u> Exp. Date <u>6/23/25</u>									
X		2. All food handlers have valid Food Handler Cards						<b>CORONAVIRUS GUIDANCE IMPLEMENTATION</b>			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>								17. Takeout, Curbside Pickup, or Delivery Only			<u>N/A</u>
X		3. Communicable disease; reporting, restrictions & exclusions				X		18. Social Distancing Implemented			
X		4. No discharge from eyes, nose, and mouth				X		19. Face Covering Used			
X		5. Proper eating, tasting, drinking or tobacco use						<b>Highly Susceptible Populations</b>			
<b>PREVENTING CONTAMINATION BY HANDS</b>								20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
X		6. Hands clean and properly washed; gloves used properly						<b>WATER/HOT WATER</b>			
X		7. Adequate handwashing facilities supplied & accessible				X		21. Hot and cold water available			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>								<b>LIQUID WASTE DISPOSAL</b>			
X		8. Proper hot and cold holding temperatures				X		22. Sewage and wastewater properly disposed			
	X	9. Time as a public health control; procedures & records						<b>VERMIN</b>			
X		10. Proper cooling methods				X		23. No rodents, insects, birds, or animals			
X		11. Proper cooking time & temperatures									
X	X	12. Proper reheating procedures for hot holding									
<b>PROTECTION FROM CONTAMINATION</b>											
X		13. Returned and re-service of food									
X		14. Food in good condition, safe and unadulterated									
X		15. Food contact surfaces: clean and sanitized									

**FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS**

Received by (Print) Lori Rice Title Owner

Email: loririce57@gmail.com

Specialist (Print) PAT SANDERS

Specialist (Signature) [Signature]

Re-inspection Date: