



## PIKE COUNTY HEALTH DEPARTMENT Temporary Food Inspection Report

Food stand name Diffy Farms Food stand location LA Farmers Market

Contact person \_\_\_\_\_ Phone \_\_\_\_\_

IN = In Compliance      OUT = Out of Compliance      N/O = Not Observed      NA = Not Applicable      C=Corrected

Temperature	IN	OUT	N/O	NA	C
Hot Foods $\geq 140$				X	
Cold Foods $\geq 41$				X	

Tent/Canopy Food off ground	IN	OUT	N/O	NA	C
	X				

Gloves/Barriers No bare-hand contact	IN	OUT	N/O	NA	C
				X	

Thermometer	IN	OUT	N/O	NA	C
				X	

Hand Wash Station Soap & Paper Towels	IN	OUT	N/O	NA	C
				X	

Hair Restraints	IN	OUT	N/O	NA	C
	X				

Ware Washing Wash-rinse-sanitize	IN	OUT	N/O	NA	C
				X	

Restroom	IN	OUT	N/O	NA	C
	X				

Proper Sanitizer 50-100 PPM/test strips	IN	OUT	N/O	NA	C
				X	

Baked Goods Proper Labeling	IN	OUT	N/O	NA	C
	X				

Tableware Handles upright	IN	OUT	N/O	NA	C
				X	

Lights Shilded	IN	OUT	N/O	NA	C
				X	

**HOLD HOT FOODS 140° or ABOVE      \*\*\*\*\*COLD FOOD 41° or BELOW**

MINIMUM COOKING TEMPS: POULTRY 165° \* GROUND MEAT 155° \* STEAKS, CHOPS, & FISH 145°

COMMENTS A get information re: Elderberry Syrup  
Elderberry + honey

I understand these Violations must be corrected or this may result in closure of this Food Service Operation.

RECEIVED BY: Leah Diffy

DATE: 6/26/19

INSPECTOR: [Signature]



**PIKE COUNTY HEALTH DEPARTMENT  
Temporary Food Inspection Report**

Food stand name Elizabeth Fletcher Food stand location LA Farmers Market

Contact person \_\_\_\_\_ Phone \_\_\_\_\_

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	IN	OUT	N/O	NA	C		IN	OUT	N/O	NA	C
Temperature											
Hot Foods $\geq 140$				X		Tent/Canopy	X				
Cold Foods $\leq 41$				X		Food off ground					
Gloves/Barriers NO bare-hand contact				X		Thermometer				X	
Hand Wash Station Soap & Paper towels				X		Hair Restraints				X	
Ware Washing Wash-rinse-sanitize				X		Restroom	X				
Proper Sanitizer 50-100 PPM/test strips				X		Baked Goods		X			
Tableware handles upright				X		Proper Labeling					
						Lights Shielded					

**HOLD HOT FOODS 140° or ABOVE \*\*\*\*\* COLD FOOD 41° or BELOW**  
 MINIMUM COOKING TEMPS: POULTRY 165° \* GROUND MEAT 155° \* STEAKS, CHOPS, & FISH 145°

COMMENTS: baked goods + homemade calibration

I understand these **Violations** must be corrected or this may result in closure of this Food Service Operation.

RECEIVED BY: \_\_\_\_\_ DATE 6/26/19

Inspector: [Signature]

*Public Health Denon  
then  
Food safety -> Baked goods*



**PIKE COUNTY HEALTH DEPARTMENT  
Temporary Food Inspection Report**

Food stand name Hope Farms Food stand location JA Farmers Market

Contact person \_\_\_\_\_ Phone \_\_\_\_\_

IN = In Compliance    Out = Out of Compliance    N/O = Not Observed    NA= Not Applicable    C= Corrected

	IN	OUT	N/O	NA	C		IN	OUT	N/O	NA	C
<b>Temperature</b>											
<b>Hot Foods &gt;=140</b>				X		<b>Tent/Canopy</b>	X				
<b>Cold Foods &lt;=41</b>				X		<b>Food off ground</b>					
<b>Gloves/Barriers</b> NO bare-hand contact				X		<b>Thermometer</b>				X	
<b>Hand Wash Station</b> Soap & Paper towels				X		<b>Hair Restraints</b>	X				
<b>Ware Washing</b> Wash-rinse-sanitize				X		<b>Restroom</b>	X				
<b>Proper Sanitizer</b> 50-100 PPM/test strips				X		<b>Baked Goods</b> Proper Labeling				X	
<b>Tableware</b> handles upright				X		<b>Lights Shielded</b>				X	

**HOLD HOT FOODS 140° or ABOVE \*\*\*\*\* COLD FOOD 41° or BELOW**  
 MINIMUM COOKING TEMPS: POULTRY 165° \* GROUND MEAT 155° \* STEAKS, CHOPS, & FISH 145°

COMMENTS: \_\_\_\_\_

I understand these *Violations* must be corrected or this may result in closure of this Food Service Operation.

RECEIVED BY: [Signature] DATE 6/26/19

Inspector: [Signature]



**PIKE COUNTY HEALTH DEPARTMENT  
Temporary Food Inspection Report**

Food stand name Eicher Farm Food stand location LA Farmers Market  
 Contact person \_\_\_\_\_ Phone \_\_\_\_\_

IN = In Compliance      OUT = Out of Compliance      N/O = Not Observed      NA = Not Applicable      C=Corrected

Temperature	IN	OUT	N/O	NA	C
Hot Foods >=140				X	
Cold Foods >=41				X	

Tent/Canopy Food off ground	IN	OUT	N/O	NA	C
	X				

Gloves/Barriers No bare-hand contact	IN	OUT	N/O	NA	C
				X	

Thermometer	IN	OUT	N/O	NA	C
				X	

Hand Wash Station Soap & Paper Towels	IN	OUT	N/O	NA	C
				X	

Hair Restraints	IN	OUT	N/O	NA	C
	X				

Ware Washing Wash-rinse-sanitize	IN	OUT	N/O	NA	C
				X	

Restroom	IN	OUT	N/O	NA	C
	X				

Proper Sanitizer 50-100 PPM/test strips	IN	OUT	N/O	NA	C
				X	

Baked Goods Proper Labeling	IN	OUT	N/O	NA	C
	X				

Tableware Handles upright	IN	OUT	N/O	NA	C
				X	

Lights Shielded	IN	OUT	N/O	NA	C
				X	

**HOLD HOT FOODS 140° or ABOVE      \*\*\*\*\*COLD FOOD 41° or BELOW**  
 MINIMUM COOKING TEMPS: POULTRY 165° \* GROUND MEAT 155° \* STEAKS, CHOPS, & FISH 145°

COMMENTS \_\_\_\_\_  
 \_\_\_\_\_

I understand these Violations must be corrected or this may result in closure of this Food Service Operation.

RECEIVED BY: Elizabeth R. Eicher  
 INSPECTOR: [Signature]

DATE: 6/26/19



**PIKE COUNTY HEALTH DEPARTMENT  
Temporary Food Inspection Report**

Food stand name Odelehr Farms Food stand location LA Farmers Market

Contact person \_\_\_\_\_ Phone \_\_\_\_\_

IN = In Compliance      OUT = Out of Compliance      N/O = Not Observed      NA = Not Applicable      C=Corrected

Temperature	IN	OUT	N/O	NA	C
Hot Foods >=140				X	
Cold Foods >=41				X	

Tent/Canopy Food off ground	IN	OUT	N/O	NA	C
	X				

Gloves/Barriers No bare-hand contact	IN	OUT	N/O	NA	C
				X	

Thermometer	IN	OUT	N/O	NA	C
				X	

Hand Wash Station Soap & Paper Towels	IN	OUT	N/O	NA	C
				X	

Hair Restraints	IN	OUT	N/O	NA	C
				X	

Ware Washing Wash-rinse-sanitize	IN	OUT	N/O	NA	C
				X	

Restroom	IN	OUT	N/O	NA	C
	X				

Proper Sanitizer 50-100 PPM/test strips	IN	OUT	N/O	NA	C
				X	

Baked Goods Proper Labeling	IN	OUT	N/O	NA	C
				X	

Tableware Handles upright	IN	OUT	N/O	NA	C
				X	

Lights Shleided	IN	OUT	N/O	NA	C
				X	

**HOLD HOT FOODS 140° or ABOVE      \*\*\*\*\*COLD FOOD 41° or BELOW**

MINIMUM COOKING TEMPS: POULTRY 165° \* GROUND MEAT 155° \* STEAKS, CHOPS, & FISH 145°

COMMENTS Baked goods + jams/jellies education

I understand these Violations must be corrected or this may result in closure of this Food Service Operation.

RECEIVED BY: [Signature]

DATE: 6/26/19

INSPECTOR: [Signature]



**PIKE COUNTY HEALTH DEPARTMENT  
Temporary Food Inspection Report**

Food stand name Diana Huckstep Food stand location LA Farmers Mkt

Contact person \_\_\_\_\_ Phone \_\_\_\_\_

IN = In Compliance      OUT = Out of Compliance      N/O = Not Observed      NA = Not Applicable      C=Corrected

Temperature	IN	OUT	N/O	NA	C
Hot Foods >=140				X	
Cold Foods >=41				X	

Tent/Canopy Food off ground	IN	OUT	N/O	NA	C
	X				

Gloves/Barriers No bare-hand contact	IN	OUT	N/O	NA	C
				X	

Thermometer	IN	OUT	N/O	NA	C
				X	

Hand Wash Station Soap & Paper Towels	IN	OUT	N/O	NA	C
				X	

Hair Restraints	IN	OUT	N/O	NA	C
				X	

Ware Washing Wash-rinse-sanitize	IN	OUT	N/O	NA	C
				X	

Restroom	IN	OUT	N/O	NA	C
	X				

Proper Sanitizer 50-100 PPM/test strips	IN	OUT	N/O	NA	C
				X	

Baked Goods Proper Labeling	IN	OUT	N/O	NA	C
				X	

Tableware Handles upright	IN	OUT	N/O	NA	C
				X	

Lights Shielded	IN	OUT	N/O	NA	C
				X	

**HOLD HOT FOODS 140° or ABOVE      \*\*\*\*\*COLD FOOD 41° or BELOW**

MINIMUM COOKING TEMPS: POULTRY 165° \* GROUND MEAT 155° \* STEAKS, CHOPS, & FISH 145°

COMMENTS \_\_\_\_\_

I understand these Violations must be corrected or this may result in closure of this Food Service Operation.

RECEIVED BY: Diana Huckstep

DATE: 6/26/19

INSPECTOR: \_\_\_\_\_



**PIKE COUNTY HEALTH DEPARTMENT  
Temporary Food Inspection Report**

Food stand name Mayer's Farm Food stand location JA Farmers Market

Contact person \_\_\_\_\_ Phone \_\_\_\_\_

IN = In Compliance      OUT = Out of Compliance      N/O = Not Observed      NA = Not Applicable      C=Corrected

Temperature	IN	OUT	N/O	NA	C
Hot Foods >=140				X	
Cold Foods >=41				X	

Tent/Canopy Food off ground	IN	OUT	N/O	NA	C
	X				

Gloves/Barriers No bare-hand contact	IN	OUT	N/O	NA	C
				X	

Thermometer	IN	OUT	N/O	NA	C
				X	

Hand Wash Station Soap & Paper Towels	IN	OUT	N/O	NA	C
				X	

Hair Restraints	IN	OUT	N/O	NA	C
	X				

Ware Washing Wash-rinse-sanitize	IN	OUT	N/O	NA	C
				X	

Restroom	IN	OUT	N/O	NA	C
	X				

Proper Sanitizer 50-100 PPM/test strips	IN	OUT	N/O	NA	C
				X	

Baked Goods Proper Labeling	IN	OUT	N/O	NA	C
				X	

Tableware Handles upright	IN	OUT	N/O	NA	C
				X	

Lights Shielded	IN	OUT	N/O	NA	C
				X	

**HOLD HOT FOODS 140° or ABOVE      \*\*\*\*\*COLD FOOD 41° or BELOW**

MINIMUM COOKING TEMPS: POULTRY 165° \* GROUND MEAT 155° \* STEAKS, CHOPS, & FISH 145°

COMMENTS \_\_\_\_\_

I understand these Violations must be corrected or this may result in closure of this Food Service Operation.

RECEIVED BY: [Signature]

DATE: 6/26/19

INSPECTOR: [Signature]