

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TRIPPS FARMHOUSE CAFE	REGULAR	2020-08-07	No	4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
TRIPPS FARMHOUSE CAFE	REGULAR	2021-10-04	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
TRIPPS FARMHOUSE CAFE	REGULAR	2023-01-17	No	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				5-103.11.(B)	Insufficient hot water supply.	C
TRIPPS FARMHOUSE CAFE	REGULAR	2023-08-10	No		No Violations	