

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
HOMESTEAD LODGE	REGULAR	2018-01-25	Yes	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				3-401.11	Raw animal foods not properly cooked to heat all parts to a temperature and for a time that complies with code.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-501.12	Frozen Potentially hazardous food(s) being slacked at temperature above 41 F.	N
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				4-501.16.(A)	Ware washing sink used for hand washing.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
HOMESTEAD LODGE	REGULAR	2018-01-25	No		No Violations	
HOMESTEAD LODGE	REGULAR	2020-02-11	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				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
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				6-501.115	There are live animal(s) on the premises.	C
				3-307.11	Food not protected from other sources of contamination.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-302.14	No chemical test kit available.	N
				5-103.12	Water not under pressure provided to all fixtures, equipment, and non-food equipment that is to use water.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-304.11	Insufficient ventilation provided.	N
HOMESTEAD LODGE	REGULAR	2020-02-11	No	11-B.(2)	Animals, other than service animals, are in areas of the establishment where food is handled and/or bedding is stored.	C
				9-A.(6)	No Material Safety Data Sheet available on the premises.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE HOMESTEAD LODGE	NEWOWNER	2021-06-07	No	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				5-102.14	Past water sample results are not available.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-402.11	Unacceptable installation of equipment.	N
				4-302.14	No chemical test kit available.	N
				5-203.13	Inadequate number of service sinks.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
THE HOMESTEAD LODGE	NEWOWNER	2021-06-07	No	9-A.(6)	No Material Safety Data Sheet available on the premises.	N
				4-A.(1)	Establishment is not in compliance with NFPA 101 Life Safety Code.	C
				2-A.(1)	Sleeping rooms and bathrooms do not provide adequate lighting and/or adequate ventilation.	N
THE HOMESTEAD LODGE	REGULAR	2023-08-30	No	3-201.12	Food in a hermetically sealed container was not obtained from a food processing plant that is regulated by the food regulatory agency that has jurisdiction over the plant.	C
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
THE HOMESTEAD LODGE	REGULAR	2023-08-30	No		No Violations	