

## QUESTIONS YOU MAY HAVE DURING COVID-19

Is Elmwood Stock Farm still open?

Elmwood Stock Farm is open! We grow organic, nutritious food that is the sustenance of life, and we realize that many families are depending on us. We are still going to the Lexington Farmers Market every Saturday morning and now offering delivery throughout Central Kentucky and Cincinnati.

How can I purchase Elmwood Stock Farm's organic meat, vegetables and eggs?

You have several purchasing options:

- [Place an order with us online](#) for pickup or delivery of Elmwood Stock Farm's vegetables, meats, eggs and pantry items.
- Visit us at the Lexington Farmers Market on Saturdays, 8 am to 1 pm. We prefer [pre orders](#) but will have enough veggies, meats and eggs for walk-up customers.
- Visit our on-farm store, 9 am to 5 pm, Monday to Friday. Again, we [prefer pre orders](#) but can accommodate walk-up customers.
- [Reserve your Summer CSA Farm Share](#) to receive Elmwood Stock Farm's organic vegetables, meats, eggs and pantry items each week starting in May. We are planning and planting now for the upcoming season.

We continue harvesting crops so you, and we, have something wholesome and healthful to eat.

What steps is Elmwood Stock Farm taking to keep my food safe?

Our job as farmers is to grow good food for our community, and we take it seriously. We are third-party certified organic, GAP trained, and food safety audited. What does that mean? Elmwood Stock Farm has a Food Safety Plan in place, regularly updated, along with two team members who manage training, procedures, and compliance.

All team members who seed, plant, weed, harvest, clean, pack, bag, box, and deliver produce are trained on safe food protocols. This includes training on sanitizing, cleaning, hand-washing, sickness, injury, and all the things to ensure safety.

We sanitize all contact surfaces in the on-farm store after each customer. All Elmwood Stock Farm staff wash their hands each time they enter the main building and throughout the day. At the farmers market, food-safety-trained staff pack customer orders.

We remain vigilant in our processes and training, while incorporating additional important procedures per CDC workplace recommendations.

I've never had to cook at home this much. What should I be making??

[Check out our Pinterest page](#) for some of our favorite recipes using our healthful, organic vegetables and meats.