

## **Food Program**

The results of food service establishment inspections conducted in Tompkins County can be viewed directly on the Environmental Health website (<http://www.tompkinscountyny.gov/health/eh/food/index>). Inspections can be sorted to meet the needs of the viewer (by facility, date, etc.) by clicking on the column heading of interest. This is a valuable tool for easily providing information to the public.

***Routine facility inspections** are conducted to protect public health. The inspections are made without advance notice to ensure that food processes are adequate, safe, and meet code requirements. It is important to keep in mind that inspections are only a "snapshot" in the entire year of a facility's operation and they are not always reflective of the day-to-day operations and overall condition of the operation.*

### **The following inspections were conducted with no critical violation(s) noted:**

2 <sup>nd</sup> Landing Café, V-Lansing	Homewood Suites, V-Lansing
Burger King #12983, T-Ithaca	ICSD – Boynton Middle School, C-Ithaca
Cayuga Addiction Recovery Services, T-Ulysses	ICSD-Cayuga Heights Elementary, T-Ithaca
Coddington Road Community Center, T-Ithaca	ICSD-Northeast Elementary, T-Ithaca
Cornell Child Care Center, C-Ithaca	Ithaca Community Childcare Center, T-Ithaca
Country Club of Ithaca, T-Ithaca	Ithaca Ramada Inn, V-Lansing
CU-104 West, C-Ithaca	LCSD-High School, T-Lansing
CU-Becker House, C-Ithaca	LCSD-Lansing Middle School, T-Lansing
CU-North Star Dining, C-Ithaca	LCSD–R.C. Buckley Elementary, T-Lansing
Downtown Children's Center, C-Ithaca	Maccormick Center, T-Caroline
Dryden Hotel, V-Dryden	Meadow Court – Royal Court Restaurant, C-Ithaca
Dunkin Donuts-East Hill, T-Ithaca	Moe's Southwest Grill, C-Ithaca
Dunkin Donuts-Elmira Rd., C-Ithaca	Ned's Pizza, V-Cayuga Heights
Dunkin Donuts-Freeville, V-Freeville	New Roots Charter School, Throughout Tompkins
Dunkin Donuts-Meadow St., C-Ithaca	New York Garden Restaurant, V-Groton
Dunkin Donuts, V-Lansing	Northeast Pizza & Beer, V-Lansing
Express Fork & Gavel, C-Ithaca	Roman Village, T-Groton
Falls Restaurant, V-Trumansburg	Sicilian Delight Pizzeria, V-Lansing
Fairfield Inn & Suites, C-Ithaca	St. Catherine's Greek Orthodox Church, C-Ithaca
Friendly's #7450, V-Lansing	Subway #29252, V-Lansing
Futai Buffet, C-Ithaca	Subway-Walmart #35087, C-Ithaca
George Jr. Republic Le Café, T-Dryden	TC Action Groton, V-Groton
Golden City, V-Dryden	TC Action Magnolia House, C-Ithaca
Gorgers Tacos, C-Ithaca	Tompkins County Jail, T-Lansing
Greenstar Market Events, Throughout Tompkins	Waffle Frolic, C-Ithaca
Groton Elementary School, V-Groton	William Henry Miller Inn, C-Ithaca
Groton Junior/Senior High School, V-Groton	Wings Over Ithaca, T-Ithaca
The Haunt, C-Ithaca	

**The Hazard Analysis Critical Control Point (HACCP) Inspection** is an opportunity for the establishment to have the health department review food processes in the facility to make sure that all potential hazards are identified and to assure that the best food safety practices are being used.

No HAACP inspections were conducted this month.

**Re-Inspections** are conducted at any establishments that had a critical violation(s) to ensure that inadequate or unsafe processes in a facility have been corrected.

**The following re-inspections were conducted with no violations noted:**

Chili's Grill & Bar, C-Ithaca	Manndible Café, C-Ithaca
Chipotle Mexican Grill #1661, C-Ithaca	McDonalds, V-Dryden
Comfort Inn, C-Ithaca	Subway #3376 Pine Tree, T-Ithaca
Hampton Inn, C-Ithaca	TC Action Casey Center, V-Dryden
ICSD-Fall Creek Elementary School, C-Ithaca	Tokyo Hibachi, Sushi & Asian Bistro, C-Ithaca

**Critical violations** may involve one or more of the following: the condition of food (e.g. food that may be at improper temperatures on delivery or damaged by rodents), improper food cooking and storage temperatures (e.g. food cooked to and/or held at improper temperatures), improper food preparation practices (e.g. preparing ready-to-eat foods with bare hands), and water and/or sewage issues (e.g. low disinfection levels in the water system). These critical violations relate directly to factors that could lead to food related illness.

**Critical Violations were found at the following establishments:**

**Chipotle Mexican Grill #1661, C-Ithaca**

Food workers did not use proper utensils to eliminate bare hand contact with cooked or prepared foods. A food worker was observed preparing ready to eat food with bare hands. The product was discarded during the inspection.

**Finger Lakes Residential Center, T-Lansing**

Cooked or prepared foods were subject to cross-contamination from raw foods. Storage was rearranged during the inspection.

**Mark's Pizzeria, V-Groton**

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 110-114°F. The product was discarded during the inspection.

**Country Inn & Suites, T-Ithaca**

Potentially hazardous foods were not kept at or above 140°F during hot holding. Products in hot holding were observed to be at 122-125°F. The products were discarded during the inspection.

**Bun Appetit Bakery, V-Groton**

Cooked or prepared foods were subject to cross-contamination from raw foods. Storage was rearranged during the inspection.

**Trip Hotel, V-Lansing**

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in a cold holding unit were observed to be at 51-53°F. The products were discarded during the inspection.

**Best Western University Inn, T-Ithaca**

Potentially hazardous foods were not stored under refrigeration except during necessary preparation or approved precooling procedures. Product on a counter for customer service was observed to be at 50-51°F. The product was removed from service and rapidly chilled to 45°F or less before use.

**Linda's Corner Diner, T-Lansing**

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a cold holding unit was observed to be at 55°F. The product was removed from service and rapidly chilled to 45°F or less before use.

**Comfort Inn, C-Ithaca**

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a cold holding unit was observed to be at 53°F. The product was discarded during the inspection.

**AGAVA, T-Ithaca**

Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were stored at or below 45°F. Products in a cold holding unit were observed to be at 53°F. Products were either discarded or moved to the walk-in cooler to be rapidly chilled to 45°F or less before use.

**Ithaca Ale House, C-Ithaca**

Potentially hazardous foods are not kept at or below 45°F during cold holding. Product in a cold holding unit was observed to be at 58°F. The product was removed from service and rapidly chilled to 45°F or less before use.

**Ithaca Courtyard, V-Lansing**

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a cold holding unit was observed to be at 53°F. The product was removed from service and rapidly chilled to 45°F or less.

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 107°F. The product was discarded during the inspection.

**Friends & Pho Vietnamese/Chinese Restaurant, V-Lansing**

Potentially hazardous foods were not cooled by an approved method. Product cooked previously was observed on a countertop at 68°F. The product was moved to the walk-in to properly cool to 45°F or less before use.

**Pizza Hut, V-Lansing**

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product for customer service was observed to be at 121-125°F. The facility has a waiver for time as a public health control but was not complying with the terms of the waiver agreement. The product was discarded during the inspection.

**Fork & Gavel Café, C-Ithaca**

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product for customer service was observed to be at 54-58°F. The product was removed from service and rapidly chilled to 45°F or less before use.

Potentially hazardous foods were not stored under refrigeration. Products on a counter for customer service were observed to be at 58°F and 60°F. The products were discarded during the inspection.

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F during cold holding. Products in a refrigerated storage unit were observed to be at 48-49°F. The products were moved to functioning equipment to be chilled to 45°F or less before use.

***Temporary Food Service Operation Permits*** are issued for single events at one location. The Food Protection Program issued 17 temporary permits.

***Temporary food operation inspections*** are conducted to protect public health. The inspections are made without advance notice to ensure that the food processes at the event are adequate, safe, and meet code requirements. The operation must correct Critical Violations during the inspection. When a Temporary Food Operation has Critical Violation/s, a re-inspection is conducted when the event is longer than one day.

**The following inspections were conducted with no violation(s) noted:**

Cayuga Medical Center, Ithaca Chili Cookoff  
Malaysian Association at Cornell 2016, Malaysian Night

**Critical Violations were found at the following establishments:**

**Japan-U.S. Association 2016, Sushi Night 2016**

Potentially hazardous foods were held at an improper temperature. Products on a counter were observed to be at 52°F, 62°F and 68°F. The products were moved to cold holding units to be rapidly chilled to 45°F or less.

Inadequate facilities were available to maintain temperatures. Large amounts of potentially hazardous foods were observed to be on counters for preparation. Additional refrigeration was located and food was brought out in limited quantity for preparation.

**Japan-U.S. Association 2016, Sushi Night 2016**

Potentially hazardous foods were held at an improper temperature. The operation was operating under a waiver for time control and was observed to not be in compliance with the terms of the waiver. Products that were out of compliance for both time and temperature control were discarded during the inspection.

Accurate food probe thermometers were not available at the service site to check the temperatures of potentially hazardous foods.

**AIESEC Cornell 2016, AIESEC Global Village**

Potentially hazardous foods were held at an improper temperature. Products in hot holding were observed to be at 135°F. A re-inspection was satisfactory.

***Pre-Operational inspections*** are conducted, following a thorough review of proposed plans, at new or extensively remodeled facilities to ensure code compliance prior to opening to the public.

**The following pre-operational inspections were conducted:**

There were no pre-operational inspections conducted this month.

**Plans Approved:**

There were no plans approved this month.

**New Permits Issued:**

The Rusty Oven, Throughout Tompkins  
Hive 45, V-Trumansburg  
Auntie Anne's, V-Lansing

***The Food Protection Program received and investigated one complaint*** related to issues and/or problems at permitted food service establishments.