

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:

AGAVA, T-Ithaca	Ithaca Yacht Club Bar, T-Ulysses
Aladdin's Natural Eatery, C-Ithaca	Ithaca Zen Center, T-Danby
Borg Warner Building #2, T-Lansing	Jade Garden, C-Ithaca
Brew 22 and Espresso, Throughout Tompkins	Joe's Restaurant, C-Ithaca
Carriage House Café, C-Ithaca	Lansing Pizzeria, T-Lansing
Chili's Grill & Bar, C-Ithaca	Lian Hua Chinese Kitchen, C-Ithaca
Corner Store, C-Ithaca	Ling Ling Garden, C-Ithaca
Country Club of Ithaca, T-Ithaca	Loyal Order of Moose Lodge, C-Ithaca
Covert Country Store, Throughout Tompkins	Luna at Ithaca Yacht Club, T-Ulysses
DP Dough, C-Ithaca	Mama Teresa Pizzeria, C-Ithaca
Dryden Hotel, V-Dryden	Metzgar Smoke Shack BBQ, T-Groton
Dryden Middle School Summer Feed, V-Dryden	Moe's Southwest Grill, C-Ithaca
Enfield School Summer Feed, C-Ithaca	Oasis Halal Grill, C-Ithaca
Frozen Moments, Throughout Tompkins	Purity Ice Cream Company, C-Ithaca
Gateway Kitchen, C-Ithaca	Redder's Bar & Grill, T-Ulysses
Hillendale Golf Course, T-Enfield	Scooby Steve's, T-Danby
Istanbul Turkish Kitchen, C-Ithaca	Seabring Inn, T-Newfield
Italian Carryout, T-Ithaca	Texas Roadhouse, C-Ithaca
Ithaca High School Camp Summer Feed, 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 HACCP 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:

Boatyard Grill, C-Ithaca	Madeline's Restaurant, C-Ithaca
Cayuga Heights Elementary School Summer Feed, V-Cayuga Heights	Main Street Pizza, V-Groton
Dryden Community Center Café, V-Dryden	Mother India, Throughout Tompkins
Freeville Elementary School Summer Feed, V-Freeville	Rose's Home Dish, Throughout Tompkins
Futai Buffet, C-Ithaca	Salvation Army, C-Ithaca
Groton Middle School Summer Feed, V-Groton	Sammy's Pizzeria & Restaurant, C-Ithaca
Ithaca Ale House, C-Ithaca	Shortstop Deli, C-Ithaca
	Silver Line Tap Room, V-Trumansburg
	Spring Buffet, C-Ithaca

SUMO Japanese Steakhouse, V-Lansing

Trumansburg Summer Feed, V-Trumansburg

***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:

Boatyard Grill, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were maintained below 45°F during cold holding. Product in a refrigerated storage unit was observed to be at 49-54°F. The product was moved to the walk-in to be rapidly cooled to 45°F or less before use.

Collegetown Pizza, C-Ithaca

Food workers prepared ready to eat food products without thorough handwashing and sanitary glove changing in between. Product was discarded during the inspection.

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were maintained below 45°F during cold holding. Product in cold holding was observed to be at 52°F. Product was discarded during the inspection.

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product for customer service was observed to be at 72°F. The product was removed from service and rapidly reheated to 165°F before use.

Four Seasons, C-Ithaca

Prepared food products contacted work surfaces which had prior contact with raw foods and where washing and sanitizing of the food contact surface had not occurred to prevent contamination. The ready to eat products were discarded during the inspection.

Potentially hazardous foods were not stored under refrigeration. Product stored by the stove in the kitchen was observed to be at 72°F. Product was removed from service.

Collegetown Bagels – Aurora Street, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were maintained below 45°F during cold holding. Products in cold holding were observed to be at 48-59°F. Products were discarded during the inspection.

Akashi, V-Lansing

Potentially hazardous foods were not stored under refrigeration. Product in a container in the kitchen was observed to be at 112-114°F. The product was discarded during the inspection.

Atlas Bowl, V-Trumansburg

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 48°F. The product was moved to the walk-in freezer to be rapidly chilled to 45°F or less before use.

Moosewood Restaurant, C-Ithaca

Potentially hazardous foods were not kept below 45°F during cold holding. Product in a refrigerated storage unit was observed to be at 59°F. The product was discarded during the inspection.

Potentially hazardous foods were not cooled by an approved method. Product that had been cooked and then placed in the top of a refrigerated storage unit to be used for service was observed to be at 75°F. The product was discarded during the inspection.

Tamarind, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. Products observed on a counter were observed to be at 67°F and 62°F. Products were removed from service and rapidly chilled to 45°F or less before use.

Luna Street Food, C-Ithaca

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

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept below 45°F during cold holding. Products in a refrigerated storage unit were observed to be at 59-68°F. The products were discarded during the inspection.

Cayuga Addiction Recovery Services, T-Ulysses

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a refrigerated storage unit was observed to be at 56°F. The product was removed from service and rapidly chilled to 45°F or less before use.

Souvlaki House, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a refrigerated storage unit was observed to be at 49°F. The product was removed from service and rapidly chilled to 45°F or less before use.

Pokeland II, C-Ithaca

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

Old Mexico, C-Ithaca

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 82-86°F. The product was removed from service and rapidly reheated to 165°F or greater before use.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program issued 51 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:

Acapulco Mexican Grill, V-Trumansburg
 Al's Concessions – Trumansburg Fair, V-Trumansburg
 Annlee Concessions – Trumansburg Fair, V-Trumansburg
 Arthur E. Bouton American Legion Post 770 – Trumansburg Fair, V-Trumansburg
 B&B Kettle Korn – Cornell Inauguration Weekend, C-Ithaca
 Bel Canto Farm – Tompkins County Open Farm Days, T-Enfield
 Booth Waffles – Trumansburg Fair, V-Trumansburg
 Burns Dog Pound – WNYOA Race, T-Caroline
 Coleman Brothers Fried Dough – Trumansburg Fair, V-Trumansburg
 Coleman French Fries – Trumansburg Fair, V-Trumansburg
 Coleman Oreo Funnel Cake – Trumansburg Fair, V-Trumansburg
 CU-Oompa Loompyas – Cornell Inauguration, C-Ithaca

Enfield Volunteer Fire Co. – Tompkins County Annual Picnic, C-Ithaca
 FLX Table – Cornell Inauguration Weekend, C-Ithaca
 Foggy Bog Hunt Club – Groton Old Home Days, V-Groton
 Forty Weight Coffee Roasters – Cornell Inauguration Weekend, C-Ithaca
 Fowler's Taffy – Trumansburg Fair, V-Trumansburg
 Groton Fire Department – Groton Old Home Days, V-Groton
 Neighborhood Connection – WNYOA Hare Scramble, T-Caroline
 Oakes Pizza – Trumansburg Fair, V-Trumansburg
 Oakes Popcorn – Trumansburg Fair, V-Trumansburg
 Oakes Soft Serve – Trumansburg Fair, V-Trumansburg
 Playland Amusements Blooming Onion – Groton Old Home Days, V-Groton
 Playland Amusements French Fry – Groton Old Home Days, V-Groton
 Playland Amusements Fried Dough – Groton Old Home Days, V-Groton
 Playland Amusements Lemonade – Groton Old Home Days, V-Groton
 Playland Amusements Popcorn – Groton Old Home Days, V-Groton
 Shirley Ray Celebration BBQ, V-Freeville
 Wegman's Food Market – Cornell Inauguration, C-Ithaca
 WNYOA Cross Country Connections, T-Caroline

Critical Violations were found at the following establishments:

Jerry's Lunch Concessions at Trumansburg Fair, V-Trumansburg

Potentially hazardous food was held at an improper temperature. Product in hot holding was observed to be at 113°F and 103°F. The products were rapidly reheated to 165°F or above. During a re-inspection potentially hazardous food was found held at an improper temperature. Product in hot holding was observed to be at 118°F and 122°F. The products were rapidly reheated to 165°F or above. Board of Health action will be pursued due to the failed re-inspection.

Pig Vicious BBQ at Cornell Inauguration, C-Ithaca

Potentially hazardous food was held at an improper temperature. Product in hot holding was observed to be at 117°F. The product was removed from service and rapidly reheated to 165°F or above before use.

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 new pre-operational inspections this month.

Plans Approved:

Bol, C-Ithaca
 The Café, C-Ithaca
 Cornell Vet School Café, T-Ithaca

New Permits Issued:

El Tejano, C-Ithaca
 Old Mexico Express, C-Ithaca
 Three Seas Che, Throughout Tompkins

The Food Protection Program received and investigated five complaints related to issues and/or problems at permitted food service establishments.