

Food Program

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 nd Floor, C-Ithaca	ICSD – Fall Creek Elementary, C-Ithaca
The Antlers, T-Dryden	ICSD – South Hill Elementary, T-Ithaca
At the Ridge, T-Lansing	Insomnia Cookies, C-Ithaca
Barnes and Noble Bookstore, C-Ithaca	Italian Carryout, T-Ithaca
BOCES – Darwin Smith, T-Ithaca	Ithaca Community Childcare Center, T-Ithaca
BOCES – The Horizon Café, T-Ithaca	Joe's Restaurant, C-Ithaca
BOCES – Snack Shack, T-Ithaca	John Joseph Inn, T-Lansing
Bowl-O-Drome, C-Ithaca	LCSD-Lansing High School, T-Lansing
CU – 104 West, C-Ithaca	LCSD-Lansing Middle School, T-Lansing
CU – Café Jennie, C-Ithaca	LCSD-RC Buckley Elementary, T-Lansing
CU – Cook House, C-Ithaca	Le Café Cent Dix, C-Ithaca
CU – Duffield Hall Café, C-Ithaca	Level B Nightclub, C-Ithaca
CU – Jansens at Bethe House, C-Ithaca	Loaves & Fishes, C-Ithaca
CU – Sage Dining, C-Ithaca	Mahogany Grill, C-Ithaca
CU – Willard Straight, C-Ithaca	Mercato Bar & Kitchen, C-Ithaca
Carriage House Café, C-Ithaca	Moonshadow Tavern, C-Ithaca
Cayuga Addiction Recovery Services, T-Ulysses	Mystic Water Kava Bar, C-Ithaca
Chapter House Brew Pub, C-Ithaca	Namgyal Monastery, T-Ithaca
Chipotle Mexican Grill #1661, C-Ithaca	New Roots Charter School, C-Ithaca
Coddington Road Community Center, T-Ithaca	Newfield Elementary, V-Newfield
Come 2 You Canteen, Throughout Tompkins	Newfield Middle/High, V-Newfield
Cornell Child Care Center, T-Ithaca	Oishi Bowl, C-Ithaca
Cornell Vet School Main Café, T-Ithaca	Pete's Cayuga Bar, C-Ithaca
Crossroads Bar & Grille, T-Lansing	Pontillo's Pizzeria, V-Groton
The Dock, C-Ithaca	Potala Café, C-Ithaca
Dottie's Ice Cream, T-Lansing	Razorback BBQ, Throughout Tompkins
Downtown Children's Center, C-Ithaca	Red's Place, C-Ithaca
Dryden Middle School, T-Dryden	The Rose, V-Lansing
Express Fork & Gavel, C-Ithaca	Sammy's Express of Ithaca, C-Ithaca
Fabrizio NY Pizzeria, V-Trumansburg	Shortstop Deli Truck, C-Ithaca
Fall Creek House, C-Ithaca	Silent City Uprising, Throughout Tompkins
Falls Restaurant, V-Trumansburg	Silky Jones, C-Ithaca
Fork & Gavel, C-Ithaca	Statler Hotel – Banfi's, C-Ithaca
Franziska Racker Center, T-Ulysses	Statler Hotel – Frannie's Food Truck, C-Ithaca
The Haunt, C-Ithaca	Statler Hotel – Regent Lounge, C-Ithaca
Hazelnut Kitchen, V-Trumansburg	Statler Hotel – Terrace Dining, C-Ithaca
Heights Café, V-Cayuga Heights	Sticky Rice, C-Ithaca
IC – CHS Coffee Kiosk, T-Ithaca	Subway Sandwiches & Salads, T-Ulysses
IC – Egbert Union Dining, T-Ithaca	Tamarind, C-Ithaca
IC – Food Court, T-Ithaca	Tango Chicken, C-Ithaca
IC – Terrace Dining Hall, T-Ithaca	TC Action Casey Center, V-Dryden
ICSD – Arts Café, C-Ithaca	TC3 Athletics Facility, T-Dryden
ICSD – Belle Sherman Annex, C-Ithaca	Thai Basil, C-Ithaca
ICSD – Boynton Middle, C-Ithaca	Todi's Italian Pizzeria, V-Dryden
ICSD – Caroline Elementary, T-Caroline	Trumansburg Elementary School, V-Trumansburg
ICSD – Cayuga Heights Elementary, V-Cayuga Heights	Trumansburg High School, V-Trumansburg
ICSD – Enfield Elementary, T-Enfield	Trumansburg Middle School, V-Trumansburg

Tuckers Catering, C-Ithaca
Waterwheel Café, V-Freeville

Wendy's #1005, C-Ithaca
Westy, 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.

Foodnet Central Kitchen, V-Lansing

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:

CU – Big Red Barn, C-Ithaca
Dryden Queen Diner, V-Dryden
IC – Gannett Coffee Kiosk, T-Ithaca
Madeline's Restaurant, C-Ithaca

Manndible Café, C-Ithaca
Salvation Army, C-Ithaca
Teatime Ithaca, C-Ithaca
Tompkins Cortland Community College, T-Dryden

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:

Star Truck, Throughout Tompkins

Potentially hazardous foods were held an improper period of time at an unacceptable temperature. Products in a cooler were observed at 67-68°F. The products were rapidly chilled to 45°F or less before use.

Collegetown Crepes, Throughout Tompkins

Potentially hazardous foods were held at an improper period of time at an unacceptable temperature. Products in a cooler were observed at 60°F. The products were rapidly chilled to 45°F or less before use.

Madeline's Restaurant, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a cold holding unit was observed at 48-51°F. Product was discarded during the inspection.

Salvation Army, C-Ithaca

Food spoiled on premises. Product stored in a reach-in refrigerator was observed to contain mold growth. The product was discarded during the inspection.

Gorgers, C-Ithaca

Potentially hazardous foods not held at 140°F or above during hot holding. Product in a hot holding unit was observed at 120°F. The product was discarded during the inspection.

Collegetown Bagels, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product was observed at 74°F. Product was discarded during the inspection.

Lincoln Street Diner, C-Ithaca

Potentially hazardous foods were not pre-chilled to 45°F or less before storage on service line. Products in a unit for service were observed at 50-62°F. The products were removed from service to be chilled to 45°F or less before use.

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F in cold holding. Products in a food storage cooler were observed to be at 50-56°F. The products were moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Collegetown Pizza, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. Product for customer service was observed on a counter at 70-78°F. The facility operates with a waiver from temperature control but was observed to not be following the conditions of the waiver. The correct processes were initiated and followed prior to the end of the inspection.

Aladdin's, C-Ithaca

Foods spoiled on premises. Product stored in a reach-in refrigerator was observed to contain mold growth. The product was discarded during the inspection.

Ling Ling Takeout, C-Ithaca

Potentially hazardous foods not held at 140°F or above during hot holding. Product in hot holding was observed at 105-109°F. The product was rapidly reheated to 165°F or above before use.

New Delhi Diamonds, C-Ithaca

Potentially hazardous foods not held at 140°F or above during hot holding. Product in hot holding was observed at 120-130°F. The product was rapidly reheated to 165°F or above before use.

Ben Conger Inn, V-Groton

Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Product was observed on the counter at 67°F. The product was rapidly cooled to 45°F or less before use.

Smart Start Preschool, T-Ulysses

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

ICSD – Belle Sherman Elementary, C-Ithaca

Toxic chemicals were improperly stored so that contamination of food could occur. Storage was rearranged during the inspection.

Booker's Backyard, V-Lansing

Potentially hazardous foods not held at 140°F or above during hot holding. Product in hot holding was observed at 94-101°F. The product was rapidly reheated to 165°F or above before use.

On a Roll Truck, C-Ithaca

Potentially hazardous foods not held at 140°F or above during hot holding. Product in hot holding was observed at 94-100°F. The product was rapidly reheated to 165°F or above before use.

Just a Taste, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a cold holding unit was observed at 49-52°F. Product was rapidly chilled to 45°F or less before use.

Old Teahouse, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F in cold holding. Products in a food storage cooler were observed to be at 52°F. The products were moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Moosewood Restaurant, C-Ithaca

Food workers did not use proper utensils to eliminate bare hand contact with cooked or prepared foods. Products created without eliminating bare hand contact were discarded during the inspection.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program **issued 46 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:

B&B Kettle Korn, C-Ithaca	Playland Amusements Fried Dough, C-Ithaca
Ba-Li Cravings, C-Ithaca	Playland Amusements, Lemonade, C-Ithaca
Boy Scouts Troop 24, V-Dryden	Playland Amusements Popcorn, C-Ithaca
Kettle Corn Shop, C-Ithaca	Trumansburg All Sports Booster Club, T-Ulysses
Lao Village, C-Ithaca	Vail Bros Inc, C-Ithaca
Playland Amusements Blooming Onion, C-Ithaca	Ward's Maple Products, C-Ithaca
Playland Amusements French Fry, C-Ithaca	

Critical Violations were found at the following establishments:

Joe Soto, First Peoples Festival

Potentially hazardous foods were held at an improper temperature. Product in cold holding was observed to be at 52°F. The product was rapidly chilled to 45°F or less before use.

CU Singapore Student Association, C-Ithaca

Potentially hazardous foods were held at an improper temperature. Products in hot holding units were observed to be at 130°F. The products were rapidly heated to 165°F or higher before being returned to service.

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:

De Tasty Hot Pot, C-Ithaca
Emoticakes, V-Trumansburg
K-House Karaoke Lounge & Suites, V-Lansing
Rongovian Embassy, V-Trumansburg
Sammy's Express, C-Ithaca

Plans Approved:

Alexander's Meals, Throughout Tompkins
Tompkins Community Action-Magnolia House, C-Ithaca

New Permits Issued:

Casper's Diner, V-Groton
De Tasty Hot Pot, C-Ithaca
Flynn's Roadhouse Café, T-Lansing
IC – Dillingham Theater Arts, T-Ithaca
K-House Karaoke Lounge, V-Lansing
Silver Line Tap Room, V-Trumansburg

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