

Food Program**Note: This report covers 2 months**

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:

4-H Acres – CCE, T-Dryden	ICSD-Ithaca High School, C-Ithaca
Applebees Bar and Grill, V-Lansing	Istanbul Turkish Kitchen, C-Ithaca
Bandwagon Brewpub, C-Ithaca	KoKo, C-Ithaca
Blue Frog Café, V-Lansing	Kuma's, T-Enfield
Casper's Diner, V-Groton	Ling Ling Garden, T-Ithaca
Cass Park Concessions, C-Ithaca	Little Thai House, C-Ithaca
Cayuga Lake Cruises, C-Ithaca	Mano's Diner, C-Ithaca
CU – Kegler's Pub, C-Ithaca	Mehak Cuisine, C-Ithaca
CU – Food Service Management Laboratory, C-Ithaca	Panera Bread Bakery Café #1381, C-Ithaca
Country Club of Ithaca, T-Ithaca	Sahara, C-Ithaca
Dryden Veterans Memorial Home, T-Dryden	Silver Line Tap Room, V-Trumansburg
Dunbar's, C-Ithaca	Sincredible Pastries, T-Groton
Elm Tree Inn, T-Groton	Smash Truck, Throughout Tompkins
Emoticakes, V-Trumansburg	Sunset Grill, T-Ithaca
Fairfield Inn, C-Ithaca	Taste of Thai, C-Ithaca
Fat Jack's BBQ, C-Ithaca	Taughannock Farms Inn, T-Ulysses
Fine Line Bistro, C-Ithaca	Trip Hotel, V-Lansing
Friends & Pho, V-Lansing	Viva Taqueria & Cantina, C-Ithaca
Golden City, V-Dryden	William Henry Miller Inn, C-Ithaca
Hampton Inn, 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:

AGAVA, T-Ithaca	Lincoln Street Diner, C-Ithaca
Aladdins Natural Eatery, C-Ithaca	Ling Ling Takeout, C-Ithaca
Benn Conger Inn, V-Groton	Longview, T-Ithaca
Collegetown Bagels – Collegetown, C-Ithaca	Mano's Diner, C-Ithaca
Collegetown Pizza, C-Ithaca	Moosewood Inn, C-Ithaca
Dryden Queen Diner, V-Dryden	Napoli Pizzeria, C-Ithaca
Futai Buffet, C-Ithaca	On a Roll Truck, Throughout Tompkins
Gorgers, C-Ithaca	Ron Don's Village Pub, V-Trumansburg
Hal's Delicatessen, C-Ithaca	Smart Start Preschool, T-Ulysses
ICSD – Belle Sherman Elementary, C-Ithaca	
Just a Taste Wine & Tapas Bar, 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:**Mia Restaurant, 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 cold holding unit were observed to be at 48-52°F. The products were either discarded or moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

AGAVA, T-Ithaca

Foodworkers did not use proper utensils to eliminate bare hand contact with cooked or prepared foods. Products created without eliminating bare hand contact were segregated to be used in cooked menu items.

Potentially hazardous foods were not stored under refrigeration. Products were observed on a rack at 72-86°F. The products were moved to the walk-in to be rapidly chilled to 45°F or less.

Longview, T-Ithaca

Enough hot holding equipment is not present, properly designed, maintained and operated to keep hot foods above 140°F. Products in a hot holding unit were observed to be at 82°F and 92°F. The products were discarded during the inspection.

Napoli's Pizzeria, C-Ithaca

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

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in a sandwich preparation cooler were observed to be at 58°F. The products were moved to the walk-in cooler to be rapidly chilled to 45°F or less before use.

Easy Wok, V-Lansing

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product on the customer service line was observed to be at 118-134°F. The product was removed from service and rapidly reheated to 165°F or above.

Ron Don's Village Pub, V-Trumansburg

Potentially hazardous foods were not cooled by an approved method where the food temperature could be reduced from 120°F to 70°F or less within two hours and 70°F to 45°F within four hours. The product was discarded during the inspection.

Rongovian Embassy, V-Trumansburg

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in a walk-in cooler were observed to be at 49-50°F. The products were rapidly chilled to 45°F or less.

Futai Buffet, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. Products were observed on a shelf above the sandwich unit at 54-58°F. The food was moved to the walk-in cooler to be chilled to 45°F or less before use.

Hotel Ithaca – Max's, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a sandwich preparation cooler was observed to be at 53°F. The product was moved to the walk-in cooler to be chilled to 45°F or less before use.

Dryden Queen Diner, V-Dryden

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

Waffle Frolic, C-Ithaca

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

John Thomas Steakhouse, T-Ithaca

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in a hot holding unit was observed to be at 101°F. The product was removed from service and rapidly reheated to 165°F or above.

Ogawa, C-Ithaca

An accurate thermometer was not available to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product for customer use was observed at 100°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.

New Delhi Diamonds, C-Ithaca

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product for customer service was observed to be at 98-128°F. The product was removed from service and rapidly reheated to 165°F or above. This was a repeat violation and will be referred to the Board of Health.

Ciao! – V-Lansing

Toxic chemicals were improperly labeled so that contamination of food could occur. The chemicals were properly labeled during the inspection.

Sarah's – Collegetown, C-Ithaca

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product for customer service was observed to be between 118-131°F and another product was observed at 110°F. The products were rapidly reheated to 165°F or above.

Sangam Restaurant, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or above 45°F during cold holding. Products in a cold holding unit were observed to be at 63°F. The products were discarded during the inspection.

De Tasty Hot Pot, C-Ithaca

An accurate thermometer was not available to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Word of Mouth Catering, V-Trumansburg

Toxic chemicals were improperly stored so that contamination of food could occur. The chemical was discarded during the inspection.

Mate Factor Café, C-Ithaca

Potentially hazardous foods were not held at or below 45°F during cold holding. Products were observed at 51-56°F in a cold holding unit, and 80°F in a separate unit. The products were removed from service and rapidly chilled to 45°F or less before use. The product in the second cooler had been placed in the top of the cooler after cooking and was moved to the walk-in to be properly cooled.

Potentially hazardous foods were not stored under refrigeration. Product out for customer service was observed to be at 51°F. The product was moved to a cold holding unit 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 26 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:

Caroline Valley Community Church, T-Caroline
Ithaca Rotary Club, C-Ithaca
Ithaca Waldorf School, T-Danby
Lansing Lions Club, T-Lansing
Lansing HS Class of 2017, T-Lansing

Critical Violations were found at the following establishments:

CU Dairy Science Club, T-Ithaca

Potentially hazardous food was observed at an improper temperature. Product was observed to be at 54°F, and was rapidly chilled to 45°F or less before use.

CU Filipino Association, T-Ithaca

Potentially hazardous foods were observed at improper temperatures. Products for customer service were observed to be at 90°F and 73°F. The products were rapidly reheated to 165°F or above before return 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:

Alexander Meals, Throughout Tompkins
TC Action Magnolia House, C-Ithaca
Gola Osteria, C-Ithaca

Plans Approved:

Atlas Bowl, V-Trumansburg

New Permits Issued:

Alexander's Meals, Throughout Tompkins
Dunkin Donuts – East Hill, T-Ithaca
Gola Osteria, C-Ithaca

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

Food Program

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

Blissful Thai, Throughout Tompkins	K-House Karaoke Lounge, V-Lansing
Celebrations, T-Caroline	La Cocina Latina Catering, Throughout Tompkins
Coltivare, C-Ithaca	Lakewatch Inn, V-Lansing
Dryden Hotel, V-Dryden	Lot 10 Kitchen & Lounge, C-Ithaca
Flynn's Roadhouse Café, V-Lansing	Mitsuba, V-Lansing
Foodnet Woodsedge, V-Lansing	Rogue's Harbor Steak & Ale, T-Lansing
GIAC Kitchen, C-Ithaca	Sacred Root Kava Lounge & Tea Bar, C-Ithaca
Gola Osteria, C-Ithaca	Saigon Kitchen, C-Ithaca
Groton Corona Club, V-Groton	State Diner, C-Ithaca
Harvest Kitchen Foods, Throughout Tompkins	Taste of Thai Express, C-Ithaca
IC-Dillingham Theater Arts Coffee Kiosk, T-Ithaca	TC Action Magnolia House, C-Ithaca
Ithaca Bakery, V-Lansing	

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:

Booker's Backyard, V-Lansing	Old Tea House, C-Ithaca
Ciao!, V-Lansing	Rongovian Embassy, V-Trumansburg
Comfort Inn, C-Ithaca	Sangam Restaurant, C-Ithaca
Country Inn & Suites, T-Ithaca	Sarah's Collegetown, C-Ithaca
De Tasty Hot Pot, C-Ithaca	Serendipity Catering, T-Ithaca
Hotel Ithaca – Max's, C-Ithaca	Southside Community Center, C-Ithaca
Inlet Island Café, C-Ithaca	State Diner, C-Ithaca
Kelly's Dockside Kafe, C-Ithaca	Vietnam/Hai Hong, C-Ithaca
John Thomas Steakhouse, T-Ithaca	Waffle Frolic, C-Ithaca
Linda's Corner Diner, T-Lansing	Word of Mouth Catering, V-Trumansburg
Mia Restaurant, C-Ithaca	ZaZa's Cucina, C-Ithaca
Ogawa, C-Ithaca	

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Critical Violations were found at the following establishments:**Serendipity Catering, T-Ithaca**

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 cold holding unit were observed to be at 52°F. The products were moved to properly functioning storage to be rapidly chilled to 45°F or less before use.

Vietnam/Hai Hong, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F during cold holding. Product in a cold holding unit was observed to be at 51°F. The product was discarded during the inspection.

Zaza's Cucina, C-Ithaca

Toxic chemicals were improperly labeled so that contamination of food could occur. The chemicals were given proper labels during the inspection.

Kelly's Dockside Kafe, C-Ithaca

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

Linda's Corner Diner, T-Lansing

Potentially hazardous foods were not stored under refrigeration. Product on a counter was observed to be at 65°F. The product was discarded during the inspection.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program **issued 4 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:

None

Critical Violations were found at the following establishments:

None

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:

Coltivare, C-Ithaca
Dunkin Donuts – East Hill, T-Ithaca
Kung Fu Tea, C-Ithaca

Plans Approved:

Kung Fu Tea, C-Ithaca

New Permits Issued:

Five Guys Burgers, C-Ithaca
Kung Fu Tea, C-Ithaca

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