

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:

Akashi Japanese Gourmet, V-Lansing	ICSD-South Hill, C-Ithaca
Applebees Bar & Grill, V-Lansing	Ithaca Ale House, C-Ithaca
Casablanca Mediterranean Cuisine & Pizzeria, C-Ithaca	Ithaca Ramada Inn, V-Lansing
Cayuga Addiction Recovery Services, T-Ulysses	Jimmy John's Gourmet Sandwiches, C-Ithaca
Creekside Café, V-Trumansburg	Kung Fu Tea, C-Ithaca
CU-104 West, C-Ithaca	Ling Ling Garden, T-Ithaca
CU-Robert Purcell Dining, C-Ithaca	Little Venice, V-Trumansburg
CU-Synapsis, C-Ithaca	Longview, T-Ithaca
CU-Trillium, C-Ithaca	MacCormick Center, T-Caroline
CU-Willard Straight Dining, C-Ithaca	Manndible Café, C-Ithaca
Dragon Village, V-Trumansburg	Northstar House, C-Ithaca
Easy Wok, V-Lansing	Panera Bread Bakery Café #1381, C-Ithaca
Ever D'licous Café, V-Lansing	Plum Tree Restaurant, C-Ithaca
Fat Jack's BBQ, C-Ithaca	Red's Place, C-Ithaca
Fingerlakes Residential Center, T-Lansing	Ron Don's Village Pub, V-Trumansburg
Fork & Gavel Express, C-Ithaca	Ruloff's, C-Ithaca
Friendlys #7450, V-Lansing	Smart Yogurt, C-Ithaca
George Jr. Republic-Ewald Dining, T-Dryden	Subway #29252, V-Lansing
George Jr. Republic-Le Café, T-Dryden	SUMO Japanese Steakhouse & Sushi, V-Lansing
Hal's Delicatessen, C-Ithaca	TC Action-Magnolia House, C-Ithaca
IC-Terrace Dining, T-Ithaca	Thai Basil, C-Ithaca
ICSD-Boynton Middle School, C-Ithaca	Tompkins County Jail, T-Lansing
ICSD-Dewitt Middle, T-Ithaca	Trumansburg High School, V-Trumansburg
ICSD-Enfield Elementary, T-Enfield	Unwind, V-Lansing
ICSD-Northeast Elementary, T-Ithaca	Vietnam/Hai Hong, C-Ithaca
	Waffle Frolic, 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:

Best Western University Inn, T-Ithaca	Moe's Southwest Grill, C-Ithaca
Firehouse Subs, C-Ithaca	Smart Yogurt-Ithaca Mall, V-Lansing
Gateway Kitchen, C-Ithaca	Tamarind, C-Ithaca
Ling Ling Takeout, 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:

ICSD-Cayuga Heights Elementary, V-Cayuga Heights

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

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

Ling Ling Takeout, C-Ithaca

Potentially hazardous foods were not cooled by an approved method. Product was observed to be cooling using an unapproved method. The product was moved to refrigerated storage to cool properly.

Dryden Queen Diner, V-Dryden

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

Napoli Pizzeria, C-Ithaca

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

Souvlaki House, C-Ithaca

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

Food workers did not use proper utensils to eliminate bare hand contact with cooked or prepared foods. The prepared foods were discarded during the inspection.

Cinnamon Shoppe & Deli, T-Lansing

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

Fork & Gavel Café, C-Ithaca

Potentially hazardous foods were not cooled by an approved method. The product was removed from service to be cooled by an approved method prior to use.

Enough refrigerated storage 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 54-55°F. The products were rapidly chilled to 45°F or less.

Cornell Vet School Main Café, T-Ithaca

Potentially hazardous foods were not cooled by an approved method. The products were removed from service and rapidly chilled to 45°F or less before use.

McGraw House, C-Ithaca

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

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

Foodnet Central Kitchen, V-Lansing

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a cooler was observed to be at 51-52°F. The product was discarded during the inspection.

Redders Bar & Grill, T-Ulysses

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product to be used for service was observed to be at 55°F. The product was rapidly 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 19 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, C-Ithaca	Dryden Sertoma Club, V-Dryden
Cayuga Nature Center, T-Ulysses	Lansing Market, C-Ithaca
Cornell Dairy Science Club, T-Ithaca	Newfield Lioness, T-Newfield
Cornell Indonesian Society, C-Ithaca	Northern Light Learning Center, C-Ithaca
Cornell Japan-US Association, C-Ithaca	

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:

Casita del Polaris, C-Ithaca
 Hawi Ethiopian Cuisine, C-Ithaca
 Ithaca Press, C-Ithaca
 Teatime Ithaca, C-Ithaca

Plans Approved:

Casita del Polaris, C-Ithaca
 CU-Trillium Bus Stop Bagels Café, C-Ithaca
 Dunkin Donuts-Collegetown, C-Ithaca
 Teatime Ithaca, C-Ithaca
 That's How I Roll, Throughout Tompkins

New Permits Issued:

Casita del Polaris, C-Ithaca
 Ithaca Press, C-Ithaca
 Jin Wu Restaurant, C-Ithaca
 Sugar & Slice, Throughout Tompkins
 That's How I Roll, Throughout Tompkins
 Wendy's, C-Ithaca

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