

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:

Arby's Roast Beef, V-Lansing	ICSD-Ithaca High School, C-Ithaca
Asia Cuisine, C-Ithaca	Ithaca Bakery, V-Lansing
Atlas Bowl, V-Trumansburg	JJ's Café, V-Cayuga Heights
Bella Pizza, C-Ithaca	Joe's Restaurant, C-Ithaca
Benn Conger Inn, V-Groton	Just a Taste Wine & Tapas Bar, C-Ithaca
BOCES-Darwin Smith, T-Ithaca	Kelly's Dockside Kafe, C-Ithaca
Bookers Backyard BBQ, T-Lansing	Lakewatch Inn, V-Lansing
Café Dewitt, C-Ithaca	Main Street Pizzeria, V-Groton
Carriage House Café, C-Ithaca	Maxie's Supper Club, C-Ithaca
Circus Truck, Throughout Tompkins	Moosewood Restaurant, C-Ithaca
CU-Becker House, C-Ithaca	Ned's Pizza, V-Cayuga Heights
CU-Cook House, C-Ithaca	New Roots School, C-Ithaca
CU-Flora Rose Dining, C-Ithaca	Newfield Elementary School, V-Newfield
CU-Jansen's at Beth House, C-Ithaca	Newfield Middle/High School, V-Newfield
CU-Keeton House Dining, C-Ithaca	Northeast Pizza & Beer Co., V-Lansing
Dinosaur BBQ, Throughout Tompkins	Pizza Aroma, C-Ithaca
DP Dough, C-Ithaca	St. Catherine Greek Orthodox Church, C-Ithaca
De Tasty Hot Pot, C-Ithaca	Saigon Kitchen, C-Ithaca
Dryden Middle School, T-Dryden	Sal's Pizzeria, C-Ithaca
Fraternal Order of Eagles, C-Ithaca	Salvation Army, C-Ithaca
Gorgers, C-Ithaca	Serendipity Catering, T-Ithaca
Groton Elementary School, V-Groton	Sicilian Delight, V-Lansing
Hawi Ethiopian Cuisine, C-Ithaca	State Diner, C-Ithaca
Hazelnut Kitchen, V-Trumansburg	Sunset Grill, T-Ithaca
Heights Café, V-Cayuga Heights	Teatime Ithaca, C-Ithaca
Hotel Ithaca-Max's, C-Ithaca	Trumansburg Elementary School, V-Trumansburg
IC-Egbert Dining, T-Ithaca	Trumansburg Middle School, V-Trumansburg
IC-Towers Dining, T-Ithaca	Wendy's, C-Ithaca
ICSD-Arts Café, C-Ithaca	Word of Mouth Catering, V-Trumansburg
ICSD-Beverly J. Martin, 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

Cinnamon Shoppe & Deli, T-Lansing

Cornell Vet School, T-Ithaca

Denny's, C-Ithaca

Dryden Queen Diner, V-Dryden

Foodnet Central Kitchen, V-Lansing

Fork & Gavel, C-Ithaca

Gimme Coffee!, V-Trumansburg

Groton Junior/Senior High School, V-Groton

The Haunt, C-Ithaca

ICSD-Cayuga Heights Elementary, V-Cayuga Heights

Mate Factor, C-Ithaca

McGraw House Dining, C-Ithaca

Napoli Pizzeria, C-Ithaca

Redder's Bar & Grill, T-Ulysses

Souvlaki House, 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:

Jin Wu Restaurant, C-Ithaca

Enough refrigerated storage 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 50-52°F. The products were moved to a functioning unit to be chilled to 45°F or less before use.

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

Mate Factor, C-Ithaca

Potentially hazardous foods are not kept at or below 45°F during cold holding. Products in a cold holding unit were observed to be between 50°F and 55°F. The products were voluntarily discarded during the inspection.

Denny's, 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 130°F. The product was discarded during the inspection.

The Haunt, C-Ithaca

Enough refrigerated food storage was not maintained so that potentially hazardous foods were kept at or below 45°F during cold holding. Product in a cooler was observed to be at 50-51°F. The product was discarded during the inspection.

Groton Jr/Sr High School, V-Groton

Enough refrigerated food storage was not maintained so that potentially hazardous foods were kept at or below 45°F during cold holding. Product in a refrigerated storage unit was observed to be at 52°F. The product was moved to the walk-in cooler to be chilled to 45°F or less before use.

Tompkins Cortland Community College, T-Dryden

Enough refrigerated storage equipment is not maintained so that all potentially hazardous foods are kept at or below 45°F. Product being held in an open air cooler was observed to be at 48-52°F. The product was removed from service and rapidly chilled to 45°F or less before use.

Casper's, V-Groton

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

Toxic chemicals were stored so contamination of food could occur. The storage was rearranged during the inspection.

Sangam Restaurant, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 51-54°F, product in cold holding in a second location was observed to be at 58°F. The products were rapidly chilled to 45°F or less before use.

Jin Wu, C-Ithaca

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product with a waiver for time as a public health control was observed to be at 130°F. Temperature logs for the product were not maintained. The product was discarded during the inspection. This was a re-inspection and will be referred to the Board of Health.

Madeline's Restaurant, C-Ithaca

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

ZaZa's Cucina, C-Ithaca

Shellfish tags were not retained for 90 days as required.

***Temporary Food Service Operation Permits* are issued for single events at one location. The Food Protection Program issued 54 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:

Asha Cornell, C-Ithaca

Cornell Hawaii Club, C-Ithaca

Cornell Filipino Association, C-Ithaca

Cornell Plantations, T-Ithaca

Cornell EzRoots, C-Ithaca

McLean Community Council, T-Groton

Trumansburg Rotary, V-Trumansburg

Critical Violations were found at the following establishments:**CU-Japan-U.S. Association, Cornell University**

Potentially hazardous foods were found at an improper temperature. Products were observed to be at 58°F and were rapidly chilled to 45°F or less before use.

Utensils were not used to eliminate bare hand contact with cooked or prepared foods. Workers were observed handling products with bare hands. The products were discarded during the inspection.

Alpha Zeta Art of Ag, Cornell University

Potentially hazardous foods were found at an improper temperature. Product for service was observed to be at 110°F. The product was discarded.

Alpha Sigma Phi, Cornell University

Potentially hazardous food was kept at an improper temperature. Products in hot holding were observed to be at 85°F. The products were rapidly reheated to 165°F or above before 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:

That's How I Roll, Throughout Tompkins
CU-Trillium Bus Stop, C-Ithaca

Plans Approved:

Jade Garden, C-Ithaca

New Permits Issued:

There were no new permits issued this month.

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