

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:

Blue Moon Catering, C-Ithaca	Mercato, C-Ithaca
Café Pacific, C-Ithaca	Mitsuba, V-Lansing
The Center Café, C-Ithaca	Miyake Japanese Restaurant, C-Ithaca
Clubhouse Grille, V-Trumansburg	New Delhi Diamonds, C-Ithaca
Corks & More, C-Ithaca	Not My Dad's, V-Trumansburg
Falls Restaurant, V-Trumansburg	On a Roll Catering (Mobile), C-Ithaca
Four Seasons, C-Ithaca	PDR Catering, Throughout Tompkins
Friends & Pho, V-Lansing	Potala Café, C-Ithaca
Gola Osteria, C-Ithaca	The Rose, V-Lansing
Golden City, V-Dryden	Silent City Uprising, Throughout Tompkins
The Good Truck, Throughout Tompkins	Statler Hotel – Banfi's, C-Ithaca
Hillendale Golf, T-Enfield	Statler Hotel – Terrace, C-Ithaca
Ice Cream Caboose, V-Groton	Sticky Rice, C-Ithaca
Inlet Island Café, C-Ithaca	Subway-Collegetown, C-Ithaca
Italian Carryout, T-Ithaca	Taste of Thai Express, C-Ithaca
Jade Garden, C-Ithaca	Thai Palace, Throughout Tompkins
John Thomas Steakhouse, T-Ithaca	Toads Too, V-Freeville
Khmer Angkor, Throughout Tompkins	Tuckers Catering, C-Ithaca
Le Café Cent Dix, C-Ithaca	Varna Community Center, T-Dryden
Little Thai House, C-Ithaca	Viva Taqueria & Cantina, C-Ithaca
Mahogany Grill, 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 not

Casper's Diner, V-Groton
Ciao!, V-Lansing
Futai Buffet, C-Ithaca
Madelines Restaurant, C-Ithaca
Mehak Cuisine, C-Ithaca
New Delhi Diamonds, C-Ithaca
Sangam Restaurant, C-Ithaca
Seneca Place Food/Kilpatrick's, C-Ithaca
TC3, T-Dryden
That's How I Roll, Throughout Tompkins
ZaZa's Cucina, 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:

That's How I Roll, Throughout Tompkins

Potentially hazardous foods were held for an improper period of time at an unacceptable temperature. The facility operates with a waiver for time as a public health control. Temperature logs required for the waiver were not being maintained.

Ciao!, V-Lansing

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods stayed at or below 45°F during cold holding. Product in a refrigerated storage unit was observed to be at 51-56°F. The product was removed from the unit and rapidly chilled to 45°F or less before use.

Apollo Restaurant, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods stayed at or below 45°F during cold holding. Product in a refrigerated storage unit was observed to be at 52-54°F. The product was either discarded or moved to working refrigeration to be chilled to 45°F or less during the inspection.

Futai Buffet, C-Ithaca

Potentially hazardous foods were not pre-chilled to 45°F or less before being placed on the buffet line. Product on the buffet was observed to be at 56°F. The product was moved to the walk-in cooler to be rapidly chilled to 45°F or less before use.

AGAVA, T-Ithaca

Food workers did not use proper utensils to eliminate bare hand contact with cooked or prepared foods. A worker was observed preparing food for service with no barrier to bare hand contact. The product was used for a different menu item than intended, the alternative item required cooking.

Mehak Cuisine, C-Ithaca

Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Product was observed on a counter at 76-86°F. The product was moved to refrigerated storage to be rapidly chilled to 45°F or less.

KoKo, 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 refrigerated storage unit was observed to be at 52-57°F. The products were either discarded or moved to functioning refrigeration equipment to be chilled to 45°F or less.

Sarah's-Collegetown, C-Ithaca

Potentially hazardous foods not kept at or above 140°F during hot holding. Product in a hot holding unit was observed to be at 110-125°F. The product was rapidly reheated to 165°F or above before use.

Seneca Place Kilpatrick's, C-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 refrigerated storage unit were observed to be at 50-54°F. The products were discarded during the inspection.

Stella's-Collegetown, 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 50-54°F. The products were either moved to the walk-in to be rapidly chilled to 45°F or less before use or discarded during the inspection.

Dryden Hotel, V-Dryden

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

Second Landing Café, V-Lansing

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 refrigerated storage unit was observed to be at 51-55°F. The product was rapidly chilled to 45°F or less before use.

Solaz, Throughout Tompkins

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 50-52°F. The product was rapidly chilled to 45°F or less before use.

Collegetown Bagels-Aurora St., C-Tompkins

Potentially hazardous foods were not stored under refrigeration. Products out for customer service were observed to be at 49-52°F. The products were rapidly chilled to 45°F or less before return to service.

Potentially hazardous foods were not pre-chilled to 45°F or less before placing out for service. Products on a service line were observed to be at 62-65°F. Products ready for service in a second location were observed to be at 52-55°F. The products were removed from service and chilled to 45°F or less before use.

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were held at 45°F or less during cold holding. Products in two cold holding units were observed to be at temperatures ranging from 49-58°F. The products were moved to functioning storage to be chilled to 45°F or less before use.

Star Truck, Throughout Tompkins

Potentially hazardous foods were held for an improper period of time at an unacceptable temperature. Product in a cold holding unit was observed to be at 51-55°F. The product was rapidly chilled to 45°F or below 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:

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| Agape Bible Church, V-Trumansburg | March of Dimes, C-Ithaca |
| B&B Kettle Corn, C-Ithaca | McLean Community Church, T-Groton |
| Havana Scoop, C-Ithaca | Sweet Dreams Concessions, C-Ithaca |
| Ithaca College Theories Gallery, C-Ithaca | Travelers Kitchen, LLC, C-Ithaca |
| Ithaca Organics, T-Dryden | Tropical Snow, C-Ithaca |
| Lansing Girls High School Soccer, V-Lansing | Trumansburg All Sports Booster Club, V-Trumansburg |
| Latino Civic Association, C-Ithaca | Trumansburg Elementary PTO, V-Trumansburg |
| Lehman Alternative Community School Cob Building Group, C-Ithaca | Wheelock Rides Candy Stand, T-Groton |
| Lehman Alternative Community School Fishing Group, C-Ithaca | Wheelock Rides Fried Dough, T-Groton |
| Macarollin Food Truck, C-Ithaca | Yakisobas, C-Ithaca |

Critical Violations were found at the following establishments:

Project Hope at Cornell, C-Ithaca

Utensils were not used to eliminate bare hand contact with cooked or prepared foods. Products prepared with no elimination of bare hand contact were discarded during the inspection.

Accurate food thermometers were not available to monitor the temperatures of potentially hazardous foods.

IHS Girls Varsity Soccer, V-Lansing

Potentially hazardous foods were held at an improper temperature. Products in hot holding were observed to be at 110°F and 132°F. The products were reheated to 165°F or above before use.

Mama Said, C-Ithaca

Potentially hazardous foods were held at an improper temperature. Products in hold holding were observed to be 137°F. The products were reheated to 165°F before returning 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:

Carrozza Pizza Co., V-Dryden
The Dock, C-Ithaca
Saigon Shavery, Throughout Tompkins

Plans Approved:

Saigon Kitchen Shavery, Throughout Tompkins

New Permits Issued:

Bici Cocina, Throughout Tompkins
Carrozza Pizza Co., V-Dryden
Gangnam Station, C-Ithaca

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