

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:

2 nd Floor, C-Ithaca	Gimme! Coffee-CU Gates Hall, C-Ithaca
AIS/ESOL Northeast Summer Feed, T-Ithaca	Gimme! Coffee-State St., C-Ithaca
Barnes & Noble Booksellers, C-Ithaca	ICSD Boynton Middle School Summer Feed, C-Ithaca
Bright Future Summer Feed, C-Ithaca	Insomnia Cookies, C-Ithaca
Cactus Heads, Throughout Tompkins	Iron Owl Kitchen, Throughout Tompkins
Capital State Kitchen, C-Ithaca	Ithaca High School Summer Academy Summer Feed, C-Ithaca
Cass Park Concessions, C-Ithaca	Linda's Corner Diner, T-Lansing
Cayuga Lake Creamery, Throughout Tompkins	Mental Health Association Summer Feed, C-Ithaca
Celia's Ice Pops, Throughout Tompkins	Moakley House, T-Ithaca
Chanticleer, C-Ithaca	Mystic Water Kava Bar & Yoga Studio, C-Ithaca
Chili's Grill & Bar, C-Ithaca	Newfield School Summer Feed, V-Newfield
Comfort Inn, C-Ithaca	Northside Community Center Summer Feed, C-Ithaca
CU-Robert Purcell Dining, C-Ithaca	Northstar House, C-Ithaca
CU-Robert Purcell Mobile Hot Dog Cart, C-Ithaca	Old Mexico, C-Ithaca
CU-Robert Purcell Summer Feed, C-Ithaca	Pelican Barbecue, Throughout Tompkins
CU-Trillium Dining, C-Ithaca	Pre-school Northeast Summer Feed, T-Ithaca
CU-Trillium Dining Summer Feed, C-Ithaca	Purity Ice Cream, C-Ithaca
Dennis Homemade Ice Cream, T-Newfield	Regal Cinemas 14, V-Lansing
Dolce Delight, T-Ithaca	Rhine House, C-Ithaca
Dougs Fish Fry, Throughout Tompkins	Sacred Root Kava Lounge and Tea Bar, C-Ithaca
Dunkin Donuts-Collegetown, C-Ithaca	Silky Jones, C-Ithaca
Empire Livestock Marketing, V-Dryden	Southside Community Center, C-Ithaca
Fat Jack's BBQ, C-Ithaca	Southside Community Center Summer Feed, C-Ithaca
Freddy's Place, V-Newfield	Spicy Asian, C-Ithaca
Frosty Cow, T-Dryden	Starbucks Coffee #11932, C-Ithaca
Gangnam Station, C-Ithaca	Tamarind, C-Ithaca
Gateway Kitchen, C-Ithaca	TC3 Athletics Facility, T-Dryden
GIAC Kitchen, C-Ithaca	TST BOCES Summer Feed, T-Ithaca
GIAC Summer Feed, 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:

Boatyard Grill, C-Ithaca
Bravo, V-Freeville
Carrozza Pizza Co., V-Dryden
Chipotle Mexican Grill #1661, C-Ithaca
Easy Wok, V-Lansing
Gorgers Taco Shack, C-Ithaca
Kendra's Café, T-Lansing
Mate Factor, Grassroots Festival
Pizza & Bones, V-Dryden
The Star Truck, Throughout Tompkins
Super 8 Motel, C-Ithaca
Taughannock Farms Inn, T-Ulysses

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:

Bravo, V-Freeville

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F during cold holding. Products in two cold holding units were observed to be at 51-53°F and 54-59°F respectively. Products were either moved to functioning refrigeration units or discarded during the inspection.

Chipotle Mexican Grill #1661, C-Ithaca

Potentially hazardous foods requiring cooking were not heated to 140°F or above. Product placed on the hot service line within 5 minutes of the inspection was observed to be at 116-118°F. The product was removed from service and rapidly reheated to the appropriate temperature before return to service.

Boatyard Grill, 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 50-52°F. The products were moved to a functioning cooler to be chilled to 45°F or less before use.

Corner Store, C-Ithaca

Potentially hazardous foods were not pre-chilled to 45°F or less before use as recommended. Product for use in customer orders was observed to be at 54°F. The product was removed from service to be chilled to 45°F or less before use.

Mate Factor, Grassroots Festival

Potentially hazardous foods were not stored under refrigeration. Product for customer service was observed to be at 57°F. The product was discarded during the inspection.

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F. Products in a cold holding unit were observed to be at 51-56°F. The products were rapidly chilled to 45°F or less before use.

Macro Mama's, Throughout Tompkins

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 non-functioning refrigerated storage unit were observed to be at 50-59°F. Products in cambros were also observed to be at 50-58°F. All products were discarded during the inspection.

The Shack, C-Ithaca

Precooked, refrigerated, potentially hazardous foods were not reheated to 165°F or above within two hours. Product in a hot holding unit was observed to be at 112°F and had been in unit for more than two hours. The product was discarded during the inspection.

Lian Hua Chinese Kitchen, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F. Products in a cold holding unit were observed to be at 51-58°F. The products were discarded during the inspection.

Dryden Community Café, V-Dryden

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a carafe for customer service was observed to be at 53°F. The product was removed from service and 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 33 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:

AAU Basketball, T-Ulysses	Newfield Lioness & Newfield Lions, T-Newfield
American Legion Post 770, T-Ulysses	Newfield Project Graduation, T-Newfield
Ben & Jerry's, T-Ulysses	Outback Kate's, T-Ulysses
Buchi Kombucha, T-Ulysses	Pig Vicious BBQ, T-Dryden
Girl Scouts Troop 40144, T-Newfield	Real Falafel, T-Ulysses
Iroquois Kitchen, T-Ulysses	Stonecat Café, T-Ulysses
Lao Village, T-Ulysses	Tompkins Trust Banking on a Cure, T-Ithaca
MacDonald Farms, T-Ulysses	

Critical Violations were found at the following establishments:**Grassroots World Café, Grassroots Festival**

Potentially hazardous foods were held at an improper temperature. Product in the walk-in cooler was observed to be at 56°F. The product was rapidly chilled to 45°F or less. Liquid waste was also found to be improperly disposed of. The plumbing was corrected during the inspection. During a re-inspection products in the walk-in cooler were observed to be at 51-58°F. Products were either discarded or moved to functioning refrigerated storage. Board of Health action will be pursued.

New York Pizzeria, Grassroots Festival

Potentially hazardous food was held at an improper temperature. Products in a refrigerated storage unit were observed to be at 51-58°F. Products in a separate unit were observed to be at 58°F. The products were discarded during the inspection.

No Paws or Claws Fundraiser, V-Trumansburg

Potentially hazardous food was held at an improper temperature. Products for customer service were observed to be at 128°F, 118°F and 104°F. All products were removed from service and rapidly reheated to 165°F or above before use.

Newfield Recreation Department, V-Newfield

Potentially hazardous foods were held at an improper temperature. Product for customer service was observed to be at 124°F. The product was removed from service and rapidly reheated to 165°F or above. Product was also observed at 52°F. The product was removed from service and rapidly chilled to 45°F or less before use.

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:

Comfort Inn, C-Ithaca
Luna/Loco, C-Ithaca
Rodeway Inn, T-Ithaca

Plans Approved:

Rodeway Inn, T-Ithaca
Texas Roadhouse, C-Ithaca

New Permits Issued:

Mr. Bailey's Hot Dogs & More, Throughout Tompkins
Silo Truck, Throughout Tompkins
ZaZa's Cucina, C-Ithaca

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