

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:

Borg Warner Building #2, T-Lansing	Metzgar Smoke Shack BBQ, T-Groton
Butch's Bar-B-Q, Throughout Tompkins	The Nines, C-Ithaca
Casablanca Mediterranean Cuisine, C-Ithaca	NY Garden, V-Groton
Country Club of Ithaca Snack Shack, T-Ithaca	Rodeway Inn & Suites, T-Ithaca
Dryden Queen Diner, V-Dryden	Stella's Barn Restaurant and Gift Shoppe, T-Newfield
First Presbyterian Church in Ithaca, C-Ithaca	TC Action-Casey Center, V-Dryden
Lansing Pizzeria, T-Lansing	TC Action-Groton, V-Groton
Lincoln Street Diner, C-Ithaca	Tokyo Hibachi, Sushi & Asian Bistro, C-Ithaca
McGraw House, 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:

4-H Acres, T-Dryden
 Collegetown Bagels-Aurora St., C-Ithaca
 Corner Store, C-Ithaca
 Lian Hua, C-Ithaca
 Macro Mama, Throughout Tompkins

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:

Mama Teresa Pizzeria, 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 two refrigerated storage units were observed to be at 54-67°F and 52-62°F respectively. The products were either discarded or moved to functioning refrigeration to be chilled to 45°F or less during the inspection.

Panera Bread Bakery & Café #1381, 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°F. The product was discarded during the inspection.

Silver Line Tap Room, V-Trumansburg

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

Dryden Community Center Café, V-Dryden

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in a cooler were observed to be at 50 and 51°F. The products were rapidly chilled to 45°F or less before use.

Napoli Pizzeria, C-Ithaca

Enough refrigerated storage was not maintained so that potentially hazardous foods were stored below 45°F. Products that had been stored in a non-functioning refrigeration unit and subsequently moved to a working unit were observed to be at 65-69°F. The products were discarded during the inspection.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program ***issued 50 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:

Acapulco Mexican Grill, T-Ulysses
Al's Concessions, T-Ulysses
American Legion Post 770, T-Ulysses
AnnLee Concessions, T-Ulysses
Coleman French Fries, T-Ulysses
Coleman Fried Dough, T-Ulysses
Coleman Oreo/Funnel Cake, T-Ulysses
Dusenberry Sportsman's Club, V-Dryden
Fowler's Taffy, T-Ulysses
Grainful, T-Ulysses

Jerry's Lunch Concessions, T-Ulysses
Ladder 46 Food Command, T-Ulysses
Oakes Pizza, T-Ulysses
Oakes Popcorn, T-Ulysses
Oakes Soft Serve, T-Ulysses
Santillo Catering, T-Ulysses
Santillo Concessions, LLC, T-Ulysses
Wegman's Food Markets, T-Ulysses

Critical Violations were found at the following establishments:

No critical violations were observed at temporary food service operations.

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:

Dos Amigos, Throughout Tompkins
IC-Sandella's Café, T-Ithaca

Plans Approved:

Scooby Steve's, T-Danby

New Permits Issued:

Salt of the Earth, Throughout Tompkins
Scooby Steve's, T-Danby
Spring Buffet, C-Ithaca
Subway-Commons, C-Ithaca
The Westy, C-Ithaca

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