

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:

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| The Antlers, T-Dryden | John Thomas Steakhouse, T-Ithaca |
| Apollo Restaurant, C-Ithaca | The Kitchen Theater, C-Ithaca |
| At the Ridge, T-Lansing | Ko Ko, C-Ithaca |
| BOCES – Darwin C. Smith, T-Ithaca | LCSO – R.C. Buckley Elementary School, T-Lansing |
| BOCES – Horizon Café, T-Ithaca | LCSO – Middle School, T-Lansing |
| Caspers, V-Groton | LCSO – High School, T-Lansing |
| Coltivare, C-Ithaca | La Tourelle Bistro, T-Ithaca |
| Cornell Childcare Center, C-Ithaca | La Tourelle Catering, T-Ithaca |
| CU – Keglers Pub, C-Ithaca | Little Thai House, C-Ithaca |
| CU – Risley Dining, C-Ithaca | Longview, T-Ithaca |
| Country Club of Ithaca, V-Cayuga Heights | Mahogany Grill, C-Ithaca |
| Country Inn & Suites, T-Ithaca | Maxie's Supper Club & Oyster Bar, C-Ithaca |
| De Tasty Hot Pot, C-Ithaca | Mehak Cuisine, C-Ithaca |
| The Dock, C-Ithaca | Miyake Japanese Restaurant, C-Ithaca |
| Dryden Veterans Memorial Home, T-Dryden | Plum Tree Restaurant, C-Ithaca |
| Emoticakes, V-Trumansburg | Red's Place, C-Ithaca |
| Flynn's Roadhouse Café, V-Lansing | Sahara, C-Ithaca |
| Foodnet – Woodsedge, T-Lansing | Seabring Inn, T-Newfield |
| First Baptist Church of Ithaca, C-Ithaca | Smart Start Preschool, T-Ulysses |
| Franziska Racker Center, T-Ulysses | Spring Buffet, C-Ithaca |
| Hazelnut Kitchen, V-Trumansburg | Taughannock Farms Inn, T-Ulysses |
| Hotel Ithaca – Max's, C-Ithaca | TC Action Magnolia House, C-Ithaca |
| IC – Egbert Union Dining Hall, T-Ithaca | TST BOCES Snack Shack, T-Ithaca |
| IC – Food Court, T-Ithaca | The Westy, C-Ithaca |
| IC – Grand Central, T-Ithaca | Word of Mouth Catering, V-Trumansburg |
| Ithaca Community Childcare Center, T-Ithaca | Za Za's Cucina, C-Ithaca |
| Joe's Restaurant, 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:

AGAVA, T-Ithaca
Cayuga Addiction Recovery Services, T-Ulysses
Futai Buffet, C-Ithaca
ICSD – Caroline Elementary, T-Caroline
Loco/Luna, C-Ithaca
Subway #22428, 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:

Fall Restaurant, V-Trumansburg

Potentially hazardous foods were not pre-chilled to 45°F or less before being put into service. Product available for service was observed to be at 54°F. The product was removed from service and placed in the walk-in to be cooled to 45°F or less before use.

Sunset Grill, T-Ithaca

Potentially hazardous foods were not cooled by an approved method. Product was observed on trays in the kitchen at 105-115°F. The products were moved to refrigerated storage to be properly cooled.

Sarah's, C-Ithaca

Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were kept at or below 45°F during cold holding. Products in a refrigerated storage unit were observed to be at 51-55°F during cold holding. The products were moved to functioning storage to be chilled to 45°F or less before use.

Carriage House Café, 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 cold holding unit were observed to be at 48-52°F. The products were discarded during the inspection.

Sammy's Pizzeria & Restaurant, C-Ithaca

Food was adulterated on premises. The food was discarded during the inspection.

Potentially hazardous foods were not cooled by an approved method. Products on a counter were observed to be at 84-90°F. The products were discarded during the inspection.

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°F. The products were discarded during the inspection.

Hawi Ethiopian, C-Ithaca

Enough hot-holding equipment was not operated to keep hot foods above 140°F. Products in a steam table were observed to be at 105-115°F. The products were removed from service and reheated to 165°F or above before use.

Sarah's, 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. The product was removed from service and cooled to 45°F or less before use.

Madeline's Restaurant, C-Ithaca

Enough refrigerated storage equipment was not properly maintained so that all potentially hazardous foods were kept at or below 45°F during cold holding. Products in a cooler were observed to be at 51-53°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 21 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:

Trumansburg Rotary Club Election Day Fundraiser, V-Trumansburg
Cornell Taiwanese American Society – CU, C-Ithaca
5K Chili Challenge, V-Trumansburg Village

Critical Violations were found at the following establishments:

CU ALANA Dining With Diverse Minds, C-Ithaca

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:

Farrell's, V-Groton

Plans Approved:

CU – Klarman Hall Café, C-Ithaca
Hive 45, V-Trumansburg

New Permits Issued:

Casper's, V-Groton
Denny's, C-Ithaca
Farrell's, V-Groton

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

Food Program

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The following inspections were conducted with no critical violation(s) noted:

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| Affinity Bakery & Beyond, T-Lansing | Lakewatch Inn, T-Lansing |
| Aladdin's Natural Eatery, C-Ithaca | Le Café Cent Dix, C-Ithaca |
| Boatyard Grill, C-Ithaca | Lot 10 Kitchen & Lounge, C-Ithaca |
| Bowl-O-Drome, C-Ithaca | Mercato Bar & Kitchen, C-Ithaca |
| Ciao!, V-Lansing | Namgyal Monastery, T-Danby |
| Collegetown Bagels-College Ave., C-Ithaca | New Delhi Diamonds, C-Ithaca |
| Come 2 You Canteen, Throughout Tompkins | Old Teahouse, C-Ithaca |
| CU – Food Service Management Laboratory, C-Ithaca | Potala Café, C-Ithaca |
| Denny's, C-Ithaca | Rogues Harbor Steak & Ale, T-Lansing |
| John Joseph Inn & Elizabeth Restaurant, T-Lansing | Rongovian Embassy, V-Trumansburg |
| Elm Tree Inn, T-Groton | Rose's Home Dish, Throughout Tompkins |
| Fall Creek House, C-Ithaca | Sammy's Express, C-Ithaca |
| Foodnet Groton Village Court, V-Groton | Shortstop Deli – Hot Truck, C-Ithaca |
| Grok's, V-Dryden | Sincredible Pastries, T-Lansing |
| Groton Corona Club, V-Groton | Sri Lankan Curry in a Hurry, Throughout Tompkins |
| Heights Café, V-Cayuga Heights | Subway Sandwiches and Salads, V-Trumansburg |
| IC - Sandella's Café, T-Ithaca | Taste of Thai Express, C-Ithaca |
| Just a Taste Wine & Tapas Bar, C-Ithaca | Uncle Joe's Grill & Sports Bar, C-Ithaca |
| K-House Karaoke, V-Lansing | Vietnam/Hai Hong, C-Ithaca |
| Kendra's Culinary Creations, T-Lansing | Viva Taqueria and Cantina, C-Ithaca |
| Kuma's Charmers, T-Enfield | |
| La Cocina Latina, Throughout Tompkins | |

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.

Benn Conger Inn, V-Groton
 Foodnet Central Kitchen, V-Lansing
 Istanbul Turkish Kitchen, C-Ithaca

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:

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| Carriage House Café, C-Ithaca | Mama Teresa Pizzeria, C-Ithaca |
| Collegetown Pizza, C-Ithaca | Mia Restaurant, C-Ithaca |
| Fall Restaurant, V-Trumansburg | Saigon Kitchen, C-Ithaca |
| Farrells, V-Groton | Salt of the Earth, Throughout Tompkins |
| Gola Osteria, C-Ithaca | Sammy's Pizzeria, C-Ithaca |
| Hawi Ethiopian, C-Ithaca | Subway of Dryden, T-Dryden |
| Italian Carryout, T-Ithaca | Sunset Grill, T-Ithaca |
| Ithaca Bakery, V-Lansing | Taste of Thai, 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:

Taste of Thai, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. Product to be used for customer service was observed to be at 56°F. The products were removed from service and rapidly chilled to 45°F or less before use.

Italian Carry Out, T-Ithaca

Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Product for customer service was observed on a display counter at 66-67°F. The facility has a waiver to use time as a public health control for the product but the required temperature logs were not being maintained.

Collegetown Pizza, 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 at 51°F. The products were removed from service and rapidly chilled to 45°F or less before use.

Moonshadow Tavern, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in a cooler were observed to be at 51°F. The products were discarded during the inspection.

Gola Osteria, C-Ithaca

Food workers do not use proper utensils to eliminate bare hand contact with cooked or prepared foods. A food worker was observed preparing ready to eat foods without elimination of bare hand contact. The items were discarded during the inspection.

Ithaca Bakery, V-Lansing

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 cooler were observed to be from 50-60°F. The products were either discarded or moved to functioning refrigeration to be chilled to 45°F or less during the inspection.

Farrell's, V-Groton

Cracked eggs were observed in the upright refrigerator. The eggs were discarded during the inspection.

An accurate thermometer was not available to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Moonshadow Tavern, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a cooler was observed to be at 6°F. The product was discarded during the inspection.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program **issued 9 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:

Cru Cornell - Cru Christmas Party, C-Ithaca
First Baptist Church - Winterfest, C-Ithaca
Lansing Class of 2016-Moore's Tree Farm Food Hut, T-Lansing
Trumansburg Venture Crew 13, V-Trumansburg

Critical Violations were found at the following establishments:

There were no critical violations observed this month.

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:

CU – Big Red Store Kiosk, C-Ithaca
CU – Klarman Hall Café, C-Ithaca

Plans Approved:

Journey Fitness, V-Lansing

New Permits Issued:

CU – Klarman Hall Café, C-Ithaca
Simeons on the Commons, C-Ithaca

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