

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:

607 Bottoms Up, T-Dryden	Lansing Pizzeria, T-Lansing
Akashi, V-Lansing	Lian Hua Chinese Kitchen, C-Ithaca
Arby's, C-Ithaca	Lincoln Street Diner, C-Ithaca
Barnes & Noble Booksellers, C-Ithaca	Little Ceasar's Pizza, C-Ithaca
Burger King #2734, C-Ithaca	Little Venice, V-Trumansburg
Capital State Kitchen, C-Ithaca	Mark's Pizzeria, C-Ithaca
Corner Store, C-Ithaca	McDonald's-Elmira Road, C-Ithaca
CU-Synapsis Café, C-Ithaca	McDonald's-Triphammer Road, V-Lansing
CU-Trillium, C-Ithaca	Napoli Pizzeria, C-Ithaca
Dunkin Donuts, V-Dryden	Newfield Elementary School, V-Newfield
Easy Wok, V-Lansing	Newfield Middle/High School, V-Newfield
Econo Lodge, V-Lansing	Old Mexico, C-Ithaca
Foodnet - Titus Towers, C-Ithaca	Panera Bread Bakery – Café #1381, C-Ithaca
Freddy's Place, V-Newfield	Spicy Asian, C-Ithaca
Gateway Kitchen, C-Ithaca	Subway #33776, T-Ithaca
ICSD – Belle Sherman Annex, T-Ithaca	Tamarind, C-Ithaca
ICSD – Belle Sherman Elementary School, T-Ithaca	Wendy's, C-Ithaca
Ithaca Housing Authority, 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:

Fat Jack's BBQ, 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:

Hampton Inn, C-Ithaca

Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Product on a counter for customer service was observed to be at 53°F. The product was discarded during the inspection.

Chili's Grill & Bar, C-Ithaca

Enough refrigerated storage equipment is not maintained so that potentially hazardous foods are kept at or below 45°F during cold holding. Products in a cooler were observed to be at 52-54°F. The products were either discarded during the inspection or moved to the walk-in to be chilled to 45°F or less before use.

Fat Jack's BBQ, C-Ithaca

Precooked, refrigerated potentially hazardous food is not reheated to 165°F or above within two hours. Product in hot holding was observed to be at 112-130°F. The products were removed from service and rapidly heated to 165°F or above before use.

Tokyo Hibachi, Sushi & Asian Bistro, C-Ithaca

Potentially hazardous foods were not stored under refrigeration except during necessary preparation. The facility operates with a waiver from temperature control and was observed to not be adhering to the conditions of the waiver. Temperature log sheets for the waived product were completed during the inspection.

ICSD-Fall Creek, C-Ithaca

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in a hot holding unit was observed to be at 130-135°F. The product was removed from service and rapidly reheated to 165°F or above before use.

TC Action Casey Center Head Start, V-Dryden

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

Manndible 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 grab and go cooler were observed to be at 51-52°F. The products were discarded during the inspection.

McDonald's, V-Dryden

Potentially hazardous foods were not stored under refrigeration except during necessary preparation. The facility operates with a state waiver for time control of some potentially hazardous foods. The criteria for the waiver were not being followed at the time of the inspection. Products being held out of temperature were discarded during the inspection.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program **issued 6 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:

There were no inspections for temporary food conducted this month.

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:

The Rook, C-Ithaca

Plans Approved:

There were no plans approved this month.

New Permits Issued:

2nd Landing, V-Lansing

The Rook, C-Ithaca

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