

## **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:**

Casablanca Mediterranean Cuisine & Pizzeria, C-Ithaca	ICSD-Ithaca High School, C-Ithaca
Ithaca	Just a Taste Wine & Tapas Bar, C-Ithaca
Casper's, V-Groton	Maxie's Supper Club & Oyster Bar, C-Ithaca
Coalyard Café, T-Ithaca	Sal's Pizzeria, C-Ithaca
Coltivare, C-Ithaca	Seneca Place Food Service / Kilpatricks, C-Ithaca
Denny's, C-Ithaca	Smart Yogurt, C-Ithaca
Dunkin Donuts – Collegetown, C-Ithaca	Star Truck, Throughout Tompkins
Farrell's, V-Groton	Statler Hotel – Banfi's, C-Ithaca
Five Guys Burgers, C-Ithaca	Statler Hotel – Regents Lounge, C-Ithaca
Franziska Racker Center, T-Ithaca	Stella's Barn Restaurant and Gift Shoppe, T-Newfield
George Jr. Republic Ewald Dining, T-Dryden	Subway #22428, C-Ithaca
Hazelnut Kitchen, V-Trumansburg	ZaZa's Cucina, C-Ithaca
Hotel Ithaca – Max's Cafe, 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:**

Collegetown Bagels-East Hill, T-Ithaca	Ithaca Courtyard, V-Lansing
Hal's Delicatessen, C-Ithaca	New Delhi Diamond's, C-Ithaca
IC-Towers Dining, T-Ithaca	Taste of Thai, C-Ithaca
Italian Carryout, T-Ithaca	Trip Hotel Ithaca, V-Lansing

***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:**

#### **Subway – Collegetown, C-Ithaca**

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a cold holding unit was observed to be at 52°F. The product was discarded during the inspection.

**Statler Hotel – Terrace Dining, C-Ithaca**

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products available for service in a grab and go cooler were observed to be at 49-51°F. The products were removed from service and rapidly chilled to 45°F or less before use.

**Spring Buffet, C-Ithaca**

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

**Subway #16-098, V-Lansing**

Accurate thermometers were not available to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

***Temporary Food Service Operation Permits*** are issued for single events at one location. The Food Protection Program issued 65 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:**

Alpha Zeta – Spring Cornell Ag Day, C-Ithaca  
 Asia Business Association – Asia Night, C-Ithaca  
 The Black Women Support Network – Overnight Celebrity, C-Ithaca  
 Cornell Africana Lecture Speaker Series, C-Ithaca  
 Cornell Bhangra – Pao Bhangra XV – The Bhangra Olympics, C-Ithaca  
 Cornell Vietnamese Association – Café Saigon Xuan, C-Ithaca  
 CU College Against Cancer – Relay for Life, C-Ithaca  
 CU Project Hope Night, C-Ithaca  
 Dryden Senior All Night Extravaganza, V-Dryden  
 Finger Lakes Reuse Grand Opening, C-Ithaca  
 Girl Scouts of NYPENN – Newfield Troop Chicken BBQ, V-Newfield  
 Korean Student Association – Korean Culture Night, C-Ithaca  
 Lake Country Horsemen, V-Trumansburg  
 Lambda Pi Chi Sorority – 10 Years of Hemandad, Community & Leadership Alliance, C-Ithaca  
 Lansing SADD Chicken BBQ, V-Lansing  
 McLean Community Church Craft Show, V-Dryden  
 McLean Community Council – Scholarship Barbecue, T-Groton  
 The Nigerian Students Association – Africa Ball, C-Ithaca  
 Paws for Thought Canine Event Center – Dog Agility Trials, T-Groton  
 Sigma Alpha – Art of Agriculture Day, C-Ithaca  
 Society for India Spring Formal, C-Ithaca  
 Trumansburg Rotary Club, V-Trumansburg

**Critical Violations were found at the following establishments:****Cornell Filipino Association – Philippine Culture Night, C-Ithaca**

Potentially hazardous foods were held at improper temperatures. Product was observed on a counter at room temperature. The product was moved to refrigerated storage during the inspection.

***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:**

Auntie Anne's Pretzels, V-Lansing  
Texas Roadhouse, C-Ithaca

**Plans Approved:**

Due Amici, C-Ithaca

**New Permits Issued:**

Frozen Moments, Throughout Tompkins  
Hope's Events & Catering, V-Cayuga Heights  
Om Nom Nomlettes/That's Crepe!, Throughout Tompkins  
Texas Roadhouse, C-Ithaca

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