

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:

15 Below Ice Cream, C-Ithaca	Lakebreeze Ice Cream, T-Lansing
Arby's #866, V-Lansing	Level B, C-Ithaca
At the Ridge, T-Lansing	Littletree Orchards, Throughout Tompkins
Auntie Anne's Pretzels, V-Lansing	Macro Mamas, Throughout Tompkins
Bandwagon Brewpub, C-Ithaca	Mia Restaurant, C-Ithaca
Biz & Benny, C-Ithaca	Osakaya Catering, Throughout Tompkins
Chanticleer, C-Ithaca	Panda Tea Lounge, C-Ithaca
Cinemapolis, C-Ithaca	Regal Cinema 14, V-Lansing
Creekside Café, C-Ithaca	The Rhine House, C-Ithaca
Crossroads Bar & Grille, T-Lansing	Roman Village, T-Groton
CU-Flora Rose Dining, C-Ithaca	Ron Don's Village Pub, V-Trumansburg
CU-Robert Purcell Dining Mobile Unit, C-Ithaca	S&F Ithaca, C-Ithaca
Dunkin Donuts – Collegetown, C-Ithaca	Scoops, T-Lansing
Flynn's Roadhouse Café, T-Lansing	The Shop, C-Ithaca
Gimme! Coffee, V-Trumansburg	Silo Food Truck, Throughout Tompkins
Gimme! Coffee Espresso Bar-CU, C-Ithaca	Simeon's on the Commons, C-Ithaca
Green Street Pharmacy, C-Ithaca	Snow Farm Creamery, Throughout Tompkins
Hideaway, C-Ithaca	Solaz, Throughout Tompkins
How Sweet it is Dessert Café, V-Trumansburg	Starbucks Coffee Company #10395, C-Ithaca
ICSD-Art's Café, C-Ithaca	Starbucks Coffee Company #11932, C-Ithaca
Ice Cream Caboose, V-Groton	State Diner, C-Ithaca
Insomnia Cookies, C-Ithaca	Subway Collegetown, C-Ithaca
Ithaca Bakery, V-Lansing	Sweet Melissa's Ice Cream Shop, C-Ithaca
Ithaca Press, C-Ithaca	Toads Too, V-Freeville
Jump Around Inflatables, T-Lansing	Word of Mouth Catering, V-Trumansburg
K-House Karaoke Lounge & Suites, V-Lansing	

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:

Applebee's Neighborhood Bar & Grill, V-Lansing	Hazelnut Kitchen, V-Trumansburg
Collegetown Bagels – Aurora St., C-Ithaca	Istanbul Turkish Kitchen, C-Ithaca
Easy Wok, V-Lansing	Lincoln Street Diner, C-Ithaca
Just A Taste Wine & Tapas Bar, C-Ithaca	Mitsuba Hibachi, V-Lansing

--FOOD PROGRAM--

New York Garden, V-Groton
Papa John's, C-Ithaca
Plum Tree Japanese Restaurant, C-Ithaca

Seneca Place/Kilpatrick's, C-Ithaca
Wings Over Ithaca, 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:

Tamarind, C-Ithaca

Potentially hazardous foods were not cooled by an approved method. Product in a food preparation area was observed to be at 88-90°F. The product had recently been cooked and was moved to the walk-in to be rapidly cooled to 45°F or less before use.

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F. Products in the walk-in cooler were observed to be at 50-56°F. The products were either discarded or moved to functioning refrigeration equipment during the inspection.

BOCES – Darwin C. Smith, T-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 50-55°F. The product was removed from service and rapidly cooled to 45°F or less before use.

New Dragon Village, V-Trumansburg

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

Potentially hazardous foods were not stored under refrigeration. Products on a counter were observed at 90-98°F and 105°F. The products were moved to refrigerated storage to be rapidly chilled to 45°F or less.

Akashi, V-Lansing

Food workers did not wash hands thoroughly after contaminating them. Proper methods were discussed and implemented during the inspection.

Potentially hazardous foods were not stored under refrigeration. Product stored in a container was observed to be at 120°F. The product was discarded during the inspection.

Pokeland I, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. Product on a counter was observed to be at 48°F. The product was discarded during the inspection.

Gimme! Coffee-State Street, 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 50-52°F. The product was discarded during the inspection.

Sri Lankan Curry in a Hurry, Throughout Tompkins

Enough hot holding equipment was not operated to keep hot foods above 140°F. Product in hot holding was observed to be at 112°F. The food was reheated to 165°F or higher before use.

Gangnam Station, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in a refrigerated storage unit were observed to be at 53°F and 54°F. The products were removed from service and rapidly chilled to 45°F or less before use.

Potentially hazardous foods were not cooled by an approved method. Products being cooled in an unapproved manner were observed to be at 60-61°F and 58°F. The products were moved to refrigerated storage in an approved cooling procedure.

Potentially hazardous foods were not stored under refrigeration. Product stored in a container on a counter was observed to be at 52°F. The product was discarded during the inspection.

ZaZa's Cucina, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F. Products in a cooler were observed to be at 49-54°F. The products were either discarded or moved to functioning refrigeration equipment during the inspection. This was a re-inspection, Board of Health action will follow.

Due Amici, C-Ithaca

Canned foods were found in poor condition (severely dented). Product was removed from storage area and marked to be returned to the distributor.

Ko Ko, 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 52°F. The product was removed from service and rapidly chilled to 45°F or less before use. This was a re-inspection, Board of Health action will follow.

Thai Palace, Throughout Tompkins

Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Products in storage containers were observed to be at 117°F and 47-48°F. The establishment has waivers for both items but was not complying with the waiver requirements.

Potala Café, C-Ithaca

Potentially hazardous foods were not cooled by an approved method. Product in a cooler was observed to be at 87°F. The product had been cooked that morning and placed in the cooler. The product was discarded during the inspection.

Yum Yum Korea, Throughout Tompkins

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a cooler was observed to be at 47-50°F. The product was rapidly chilled to 45°F or less during the inspection.

Madeline's Restaurant, 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 50-54°F. The product was removed from service and rapidly chilled to 45°F or less before use.

Corelife Eatery, 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 48-50°F. The product was moved to the walk-in cooler and rapidly chilled to 45°F or less before use.

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 132°F. The product was removed from service and rapidly reheated to 165°F before return to service.

Shortstop Deli, 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 50°F. The product was removed from service and rapidly chilled to 45°F or less before use.

Yum Yum Korea, Throughout Tompkins

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a cooler was observed to be at 46-50°F. The product was rapidly chilled to 45°F or less before use.

Thai Palace, Throughout Tompkins

Potentially hazardous foods were not stored under refrigeration. Products in two coolers were observed to be at 117°F and 47°F. The facility has a waiver to use time a public health control for the two products but was not maintaining temperature logs.

Potala Café, C-Ithaca

Potentially hazardous foods were not cooled by an approved method. Product in a cooler was observed to be at 87°F. The product was discarded during the inspection.

Walmart Subway #35087, C-Ithaca

Food workers do not wash hands thoroughly. A food worker was observed to be changing gloves without first washing hands, the gloves were used to work on different types of products.

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept below 45°F during cold holding. Products in a cold storage unit were observed to be at 49-50°F. The products were removed from service and rapidly chilled to 45°F or less before use.

Dryden Queen Diner, V-Dryden

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 58°F. The product was removed from service and rapidly chilled to 45°F or less before use.

Rose's Home Dish, Throughout Tompkins

Potentially hazardous foods were not cooled by an approved method. Product on a rack in the kitchen was observed to be at 116-119°F. The product had been cooked less than two hours prior to the inspection. The product was moved to the walk-in cooler to be rapidly cooled to 45°F or less using approved methods.

Taste of Thai, C-Ithaca

Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Product in containers in the kitchen was observed to be at 68°F. The product was rapidly chilled to 45°F or less before use.

Taste of Thai Express, 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 52-58°F. The product was discarded during the inspection.

Potentially hazardous foods were not stored under refrigeration. Products in containers on the counter were observed to be at 52-57°F. The products were removed from service and rapidly chilled to 45°F or below.

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at 45°F or less during cold holding. Product in a refrigerated storage unit was observed to be at 52-56°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 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:

Cornell Hindu Student Council – Holi, C-Ithaca
 Cornell Minds Matter – People of Color: A Photography Gala, C-Ithaca
 Dusenberry Sportsmens Club Chicken BBQ, C-Ithaca

Enfield Community Council County Faire, T-Enfield
Tetra Tech Architects & Engineers Bike to Work Day, C-Ithaca
Ithaca Lions Club Chicken Barbecue, C-Ithaca
Lehman Alternative Community School Canoe Group, C-Ithaca
Phi Sigma Pi National Honors Fraternity Multicultural Night, C-Ithaca
The Piggery BBQ, C-Ithaca
Shaniibaby's BBQ, T-Lansing
Smokey Legend Gourmet Barbecue-Martha Rhinehart Fundraiser, T-Dryden

Critical Violations were found at the following establishments:

Trumansburg All Sports Boosters – Mayday 5K BBQ, V-Trumansburg

Potentially hazardous foods were at an improper temperature. Product for service was observed to be at 135°F. Product was discarded.

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:

Luna Street Food Downtown, C-Ithaca
Macro Mamas, Throughout Tompkins

Plans Approved:

There were no new plans approved this month.

New Permits Issued:

The Doghouse, Throughout Tompkins
K.A.S.H. – Throughout Tompkins
NJA'Z Hot Dog Cart, Throughout Tompkins
Annie Mae's, Throughout Tompkins
Mother India, Throughout Tompkins
Pokeland I, C-Ithaca
Taughannock Concessions, T-Ulysses

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