

## June 2017 Environmental Health Report

### 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:**

2 <sup>nd</sup> Landing Café, V-Lansing	Ithaca Courtyard, V-Lansing
The Antlers, T-Dryden	Ithaca Marriott – Monk's, C-Ithaca
Banfi's – Statler Hotel, C-Ithaca	Jimmy John's Gourmet Sandwiches, C-Ithaca
Best Western University Inn, T-Ithaca	John Thomas Steakhouse, T-Ithaca
Café Dewitt, C-Ithaca	Khmer Angkor Cambodian Food, Throughout Tompkins
Capital State Kitchen, C-Ithaca	Kitchen Theatre Company, C-Ithaca
Casablanca Mediterranean Cuisine & Pizzeria, C-Ithaca	Lakewatch Inn, T-Lansing
Casita Del Polaris, C-Ithaca	Le Café Cent Dix, C-Ithaca
Casper's, V-Groton	Mercato Bar & Kitchen, C-Ithaca
Center Café, C-Ithaca	Miyake Japanese Restaurant, C-Ithaca
Ciao!, V-Lansing	New Delhi Diamond's, C-Ithaca
Circus Truck, Throughout Tompkins	Newman Golf Course, C-Ithaca
Clubhouse Grille, V-Trumansburg	North East Pizza and Beer, V-Lansing
Coltivare, C-Ithaca	Om Nom Nomlettes, Throughout Tompkins
D&D Barbecue, Throughout Tompkins	P.D.R.'s Catering, Throughout Tompkins
Dolce Delight, T-Ithaca	Pete's Cayuga Bar, C-Ithaca
Domino's Pizza, C-Ithaca	Pizza Hut, V-Lansing
Dragonfly Grille, Throughout Tompkins	Purity Ice Cream Mobile, C-Ithaca
Emoticakes, V-Trumansburg	Quality Inn, C-Ithaca
Fabrizio NY Pizzeria, V-Trumansburg	Red's Place, C-Ithaca
Fairfield Inn & Suites, C-Ithaca	The Rook, C-Ithaca
Falls Restaurant, V-Trumansburg	Sahara, C-Ithaca
Fire House Subs, C-Ithaca	Saigon Kitchen, C-Ithaca
Gifts & More, Throughout Tompkins	Sal's Pizzeria, C-Ithaca
Gola Osteria, C-Ithaca	Silky Jones, C-Ithaca
The Good Truck, Throughout Tompkins	Super 8 Motel, C-Ithaca
Gorgers Taco Shack, C-Ithaca	Taughannock Concessions, T-Ulysses
Hampton Inn, C-Ithaca	Ten Forward Café, C-Ithaca
Hawi Ethiopian Cuisine, C-Ithaca	Terrace Dining-Statler Hotel, C-Ithaca
Holiday Inn Express, C-Ithaca	Trini Style, Throughout Tompkins
Hope's Events & Catering, V-Cayuga Heights	Tucker's Catering, C-Ithaca
Hotel Ithaca – Max's, C-Ithaca	Viva Taqueria and Cantina, C-Ithaca
The Inn at Taughannock, T-Ulysses	The Watershed, 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.

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*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:**

BOCES-Darwin Smith, T-Ithaca  
Dryden Queen Diner, V-Dryden  
Northstar House, C-Ithaca

Potala Café, C-Ithaca  
Stella's Barn Restaurant and Gift Shoppe, T-Newfield

*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:**

#### **Dos Amigos, Throughout Tompkins**

Potentially hazardous foods were held for an improper period of time at an unacceptable temperature. Products in hot holding were observed to be at 90°F and 129°F on the steam table. The products were removed from service and rapidly reheated to 165°F or higher before use.

#### **Cup O' Joe, V-Lansing**

Potentially hazardous foods were not prepared as recommended using pre-chilled ingredients and not pre-chilled to 45°F or less before service. Product for service was observed to be at 52°F. The product was removed from service and rapidly chilled to 45°F or less before being returned to service.

All ground meat and foods containing ground meat were not heated to 158° or above. Product in a crock pot was observed to be at 70°F. The product was removed and rapidly cooked using a proper method.

#### **Gangnam Station, C-Ithaca**

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

#### **Thai Basil, C-Ithaca**

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in a cold holding unit were observed to be at 56-58°F. The products were removed from service and rapidly chilled to 45°F or less.

#### **Main Street Pizzeria, V-Groton**

Toxic chemicals were improperly stored so that contamination of food could occur. Storage was rearranged during the inspection.

#### **Stella's Barn Restaurant and Gift Shoppe, T-Newfield**

Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45°F. Products in two refrigerated storage units were observed to be at 50-55°F and 49-55°F. Products were either discarded or moved to functioning equipment and rapidly chilled to 45°F or less during the inspection.

#### **Ithaca Ale House, C-Ithaca**

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F during cold holding. Product in a cold holding unit was observed to be at 52-58°F. The products were moved to functioning equipment to be rapidly chilled to 45°F or less before use.

#### **Sammy's Pizzeria, C-Ithaca**

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

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Potentially hazardous foods were not stored under refrigeration. Product in a display case was observed to be at 95-105°F. The facility has a waiver for time as a public health control for the product but was not complying with the terms of the waiver during the inspection. Temperature log sheets were completed for the product during the inspection.

### **SUMO Japanese Steakhouse & Sushi, V-Lansing**

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept below 45°F during cold holding. Product in a refrigerated storage unit was observed to be at 50-52°F. The product was moved to the walk-in to be rapidly chilled to 45°F or less before use.

### **Northside Community Center, C-Ithaca**

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 120°F. The product was discarded during the inspection.

### **Salvation Army, C-Ithaca**

Toxic chemicals were improperly labeled so that contamination of food could occur. The labels were corrected during the inspection.

### **Bravo, V-Freeville**

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in two cold holding units were observed to be at 51°F and 55°F. The products were removed from service and rapidly chilled to 45°F or less.

### **Spring Buffet, 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 52-56°F. The product was removed from service and rapidly chilled to 45°F or less before use.

### **Cactus Heads, Throughout Tompkins**

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 removed from service and rapidly chilled to 45°F or less before use.

### **Sri Lankan Curry in a Hurry, C-Ithaca**

Enough hot holding equipment was not maintained so that potentially hazardous foods were kept above 140°F. Product in hot holding was observed to be at 123°F. The product was removed from service and rapidly reheated to 165°F or above before use.

### **Sticky Rice, C-Ithaca**

Potentially hazardous foods were not stored under refrigeration. Product in a container on the counter was observed to be at 80°F. The product was moved to the walk-in to be rapidly chilled to 45°F or less before use.

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

***Temporary Food Service Operation Permits*** are issued for single events at one location. The Food Protection Program ***issued 42 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.

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

B&B Kettlecorn – Ithaca Festival, C-Ithaca  
Ben & Jerry's – Ithaca Festival, C-Ithaca  
Blue Moon Events – Ithaca Festival, C-Ithaca  
Blue Moon Events 2 –Ithaca Festival, C-Ithaca  
Dryden School – Dryden Football Touchdown Club Chicken BBQ, T-Dryden  
Island Cow Ice Cream – Ithaca Festival, C-Ithaca  
Ithaca Beer Company – Taste of the Nation, T-Ithaca  
Ithaca Coffee Company – Taste of the Nation, T-Ithaca  
Kindred Fare – Taste of the Nation, T-Ithaca  
Lao Village – Ithaca Festival, C-Ithaca  
LuLus Kettlecorn – Found Flea, C-Ithaca  
The Mason Jar – Ithaca Festival, C-Ithaca  
Mr. Spudwurst – Ithaca Festival, C-Ithaca  
Oliver's Café – Ithaca Festival, C-Ithaca  
Pi Truck, C-Ithaca  
West Indies Flavor-Ithaca Festival, C-Ithaca

### **Critical Violations were found at the following establishments:**

#### **Maimouna & Akoko, GIAC Festival**

Potentially hazardous food was at an improper temperature. Product in hot holding was observed to be at 110°F. The 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:**

Le Commons Bistro, C-Ithaca  
Mark's Pizzeria, V-Groton

### **Plans Approved:**

There were no new plans approved this month.

### **New Permits Issued:**

Ana's Curry Popcorn, Throughout Tompkins  
Mark's Pizzeria, V-Groton

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