

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:

Auntie Anne's, V-Lansing	Just Because Center, C-Ithaca
Barnes & Noble Booksellers #2122, C-Ithaca	Just Desserts, T-Ithaca
Beverly J. Martin – Summer Feed, C-Ithaca	Kendra's Culinary Creations, T-Lansing
BOCES – Summer Feed, C-Ithaca	Kung Fu Tea, C-Ithaca
Cass Park Concessions, C-Ithaca	Linda's Corner Diner, T-Lansing
Cedarview Golf, T-Lansing	Little Creek MHP – Summer Feed, V-Dryden
Celebrations Banquet Facility, T-Caroline	Lonacakes, V-Cayuga Heights
Chatty Cathy, C-Ithaca	Mama Said, Throughout Tompkins
Chipotle Mexican Grill #1661, C-Ithaca	Mark's Pizzeria, V-Groton
CU – Robert Purcell Dining, C-Ithaca	McDonalds-Elmira Rd., C-Ithaca
CU – Robert Purcell Dining Summer Feed, C-Ithaca	McDonalds-Triphammer Rd., V-Lansing
CU – Trillium Dining, C-Ithaca	Mental Health Association – Summer Feed, C-Ithaca
CU – Trillium Dining Summer Feed, C-Ithaca	Mix Social Dining, C-Ithaca
The Doghouse, Throughout Tompkins	Moakley House, T-Ithaca
Doug's Fish Fry, Throughout Tompkins	Newfield Elementary School – Summer Feed, V-Newfield
Dryden Elementary Summer Feed, V-Dryden	Nines, C-Ithaca
Dryden Lake Golf Course, T-Dryden	Not My Dad's, V-Trumansburg
Elm Tree Inn, T-Dryden	Panera Bread Bakery – Café #1381, C-Ithaca
Enfield Summer Camp Summer Feed, T-Ithaca	Pizza Aroma, C-Ithaca
Fall Creek House, C-Ithaca	Sacred Root Kava Lounge and Tea Bar, C-Ithaca
Fat Jacks BBQ, C-Ithaca	Sangam Restaurant, C-Ithaca
Freddy's Place, V-Newfield	Seed Born Foods, Throughout Tompkins
GIAC Kitchen, C-Ithaca	Southside Community Center, C-Ithaca
GIAC Summer Feed, C-Ithaca	Southside Community Center Summer Feed, C-Ithaca
Gorgers, C-Ithaca	Southworth Library Summer Feed, V-Dryden
Groton Golf and Recreation, T-Groton	Spicy Asian, C-Ithaca
Groton Public Library Summer Feed, V-Groton	TC3 Athletics Facility, T-Dryden
The Haunt, C-Ithaca	Thai Basil, C-Ithaca
Hudson Cake Studio, Throughout Tompkins	Tibetan Cooking, Throughout Tompkins
ICSD – Boynton Middle School Summer Feed, C-Ithaca	Wendy's, C-Ithaca
John Joseph Inn, T-Lansing	The Westy, 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 HAACP 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:

Core Life Eatery, C-Ithaca	Thai Basil, C-Ithaca
Cup O' Jo Café, V-Lansing	Luna, C-Ithaca
Dos Amigos, Throughout Tompkins	On the Street, C-Ithaca
Northside Community Center – Summer Feed, C-Ithaca	Bravo, V-Freeville
Save Animals Go Vegan Bistro, Throughout Tompkins	K.A.S.H., Throughout Tompkins
Silent City Coffee, Throughout Tompkins	Yum Yum Korea, Throughout Tompkins
Subway #3508 – Walmart, C-Ithaca	Thai Palace, Throughout Tompkins
	Gangnam Station, 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:

Futai Buffet, C-Ithaca

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product on a buffet line for service was observed to be at 125°F. The product was removed from service and rapidly reheated to 165°F or above before use.

Loco/Luna, 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 53°F. The product was discarded during the inspection.

Tamarind, C-Ithaca

Potentially hazardous foods are not stored under refrigeration. Products on a counter were observed to be at 68°F and 78°F. The products were moved to refrigerated storage and rapidly cooled to 45°F or less before use.

Mother India, Throughout Tompkins

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in cold holding were observed to be at 52°F. The products were removed from service and rapidly chilled to 45°F or less before use.

On the Street, C-Ithaca

Potentially hazardous foods were not kept below 45°F during cold holding. Product in cold holding was observed to be at 62°F. The product was removed from service and rapidly chilled to 45°F or less before use.

Silver Line Tap Room, V-Trumansburg

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F. Products in cold holding were observed to be at 59-62°F. The products were discarded during the inspection.

Luna Street Food Downtown, Grassroots Festival

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 47-52°F. The products were rapidly chilled to 45°F or less and the unit was immediately serviced during the inspection.

Saigon Kitchen, Grassroots Festival

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 120-128°F. The products were removed from service and rapidly reheated to 165°F. During a

subsequent re-inspection products in hot holding were observed to be at 111-120°F. The products were reheated to 165°F before use. Board of Health Action will follow.

K.A.S.H., Throughout Tompkins

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 138°F. Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 60°F. The product was removed from service and rapidly chilled to 45°F or less before use.

Trip Hotel, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product for customer service was observed to be at 64°F. The product was removed from service and rapidly chilled to 45°F or less before use.

New Delhi Diamonds, Grassroots Festival

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 48-55°F. The product was rapidly chilled to 45°F or less before use.

Trumansburg Elementary School Summer Feed, V-Trumansburg

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 134°F.

Taste of Thai Express, C-Ithaca

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 61-64°F. The products were moved to the walk-in to be rapidly chilled to 45°F or less before use. This was a repeat violation, Board of Health Action will follow.

Freeville Elementary School Summer Feed, V-Freeville

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 48°F.

Groton Middle School Summer Feed, V-Groton

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 137°F.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program issued 39 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:

Arthur E. Bouton American Legion Post 770, Grassroots Festival
 Blue Moon Events Coffee Stand, Grassroots Festival
 Blue Moon Events Lemonade and Smoothies, Grassroots Festival
 Ista's Native American Food and Dance Group, Grassroots Festival
 Lansing High School Class of 2019 Annual Yard Sale, T-Lansing
 LuLu's Kettlecorn at Newfield Old Home Days, V-Newfield
 Macdonald Farms, Grassroots Festival

New York Pizzeria, Grassroots Festival
Newfield 2018 Seniors Drug and Alcohol Free Party Fried Dough Booth, V-Newfield
Newfield Lioness and Newfield Lions Old Home Days, V-Newfield
Newfield Recreation Department Chicken Barbecue, V-Newfield
Real Falafel, Grassroots Festival
Outback Kate's, Grassroots Festival
Stonecat Café, Grassroots Festival

Critical Violations were found at the following establishments:

Lao Village, Grassroots Festival

Potentially hazardous foods were held at an improper temperature. Product in a refrigerated storage 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. Product in hot holding was observed to be at 109-130°F. The products were removed from service and rapidly reheated to 165°F or higher before use.

Skinny Pancake, Grassroots Festival

Potentially hazardous food was held at an improper temperature. Product in cold holding was observed to be at 49°F. The product was removed from service and rapidly chilled to 45°F or less before use. A re-inspection was satisfactory.

Blue Moon Events, Grassroots Festival

Potentially hazardous foods were at an improper temperature. Products for customer service were observed to be at 109°F and 69°F. The products were discarded during the inspection. During a re-inspection, product for customer service was observed to be at 51°F. The product was removed from service and rapidly chilled to 45°F or less before use. Board of Health Action will be taken.

El Tejano, Grassroots Festival

Potentially hazardous foods were held at an improper temperature. Product in cold holding was observed to be at 70°F. A re-inspection was satisfactory.

Chef A.I Armstrong, Grassroots Festival

Potentially hazardous foods were held at an improper temperature. Product in hot holding was observed to be at 107°F. The product was removed from service and rapidly reheated to 165°F or greater before use. A re-inspection was satisfactory.

Finger Lakes Grassroots Festival, Grassroots Festival

Potentially hazardous foods were held at an improper temperature. Product on a counter was observed to be at 49°F and was discarded during the inspection. 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. Products in an additional refrigerated storage unit were observed to be at 48-52°F. The products were removed from service and rapidly chilled to 45°F or less before use. During a re-inspection, product in a refrigerated storage unit was observed to be at 51-54°F and 60°F. The products were removed from service and rapidly chilled to 45°F or less before use. Board of Health Action will be taken.

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:

Brew 22 & Espresso, Throughout Tompkins
Pokeland II, C-Ithaca

Plans Approved:

There were no new plans approved this month.

New Permits Issued:

Auntie Anne's, V-Lansing
Brew 22 & Espresso, Throughout Tompkins
Nicharee Traditional Thai, Throughout Tompkins
Pokeland II, C-Ithaca

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