

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:

Asian Taste, Throughout Tompkins	IC – The Café at Park School, T-Ithaca
Bandwagon Brewpub, C-Ithaca	IC – Towers Dining, T-Ithaca
CU – 104 West, C-Ithaca	ICSD – Belle Sherman Elementary School, C-Ithaca
CU – Duffield Hall Café, C-Ithaca	ICSD – Belle Sherman Elementary School Annex, C-Ithaca
CU – ILR Conference Center, C-Ithaca	ICSD – Boynton Middle School, C-Ithaca
CU – Jansen's at Bethe House, C-Ithaca	ICSD – Enfield Elementary School, T-Enfield
CU – Klarman Hall Café, C-Ithaca	ICSD – Fall Creek Elementary School, C-Ithaca
CU – Risley Dining, C-Ithaca	ICSD – Northeast Elementary School, C-Ithaca
Café Gola, C-Ithaca	ICSD – South Hill Elementary School, C-Ithaca
Capital State Kitchen Ithaca, C-Ithaca	Ithaca Ale House at the Rink, T-Lansing
Coddington Road Community Center, T-Ithaca	Just a Taste Wine & Tapas Bar, C-Ithaca
Cornell Vet School Café, T-Ithaca	LCSD – Lansing Middle School, T-Lansing
Crossroads Bar & Grill, T-Lansing	La Tourelle Catering, T-Danby
Downtown Children's Center COI, C-Ithaca	Le Commons Bistro, C-Ithaca
Econo Lodge Food Service, V-Lansing	Lot 10 Kitchen & Lounge, C-Ithaca
Farrell's Pub, V-Groton	Meadow Court – Royal Court Restaurant, C-Ithaca
First Presbyterian Church of Ithaca, C-Ithaca	Metzgar Smoke Shack BBQ Commissary, T-Groton
Foodnet – Groton Village Court, V-Groton	Mia, C-Ithaca
Foodnet – Woodsedge/Lansing Town Annex, V-Lansing	Newfield Elementary School, V-Newfield
Franny's Food Truck, C-Ithaca	Newfield Middle/High School, V-Newfield
Hawi Ethiopian Cuisine, C-Ithaca	On a Roll Truck, C-Ithaca
IC – CHS Coffee Kiosk, T-Ithaca	Simeon's on the Commons, C-Ithaca
IC – Dillingham Theater Arts Coffee Kiosk, T-Ithaca	TC Action Hancock St. Child Care Center, C-Ithaca
IC – Egbert Dining Hall, T-Ithaca	Tibetan Cooking, Throughout Tompkins
IC – Food Court, T-Ithaca	Uncle Joe's Grill, C-Ithaca
IC – Gannett Coffee Kiosk, T-Ithaca	Veronika's Pastries, Throughout Tompkins
IC – Sandella's Café, T-Ithaca	William Henry Miller Inn, C-Ithaca
IC – Sub Connection, T-Ithaca	
IC – Terrace Dining Hall, T-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:

Atlas Bowl, V-Trumansburg
 Cactus Heads, Throughout Tompkins
 Cayuga Addiction Recovery Services, T-Ulysses
 IC – Business School Kiosk, T-Ithaca
 McGraw House, C-Ithaca

Northstar House, C-Ithaca
 Old Mexico, C-Ithaca
 That's How I Roll, Throughout Tompkins
 Tokyo Hibachi, Sushi & Asian Bistro, C-Ithaca
 Waffle Frolic, 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:**Trip Hotel, V-Lansing**

Potentially hazardous foods were not stored below 45°F during cold holding. Product in cold holding was observed to be at 60°F. The products were discarded during the inspection. This was a repeat violation, Board of Health action will be pursued.

IC – Business School Kiosk, T-Ithaca

Enough refrigerated storage was not operated so that potentially hazardous foods were kept below 45°F during cold holding. Product in a refrigerated storage unit were observed to be at 50-51°F. The products were removed from service and rapidly chilled to 45°F or less before use.

Sunset Grill, T-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 49-50°F. The product was discarded during the inspection.

Carrozza Pizza, V-Dryden

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

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

Ithaca Ramada Inn, V-Lansing

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 55°F. The product was discarded during the inspection.

Mitsuba Hibachi Sushi Restaurant, V-Lansing

An accurate thermometer was not available or used to evaluate potentially hazardous food temperatures.

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 50-53°F. The product was moved to the walk-in cooler to be rapidly chilled to 45°F or less before use.

Potentially hazardous foods were not stored under refrigeration. Product for customer service was observed to be at 112°F. The facility operates with 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.

Old Mexico Express, C-Ithaca

Potentially hazardous foods were not pre-chilled to 45°F or below before being placed out for service. Product in a display cooler was observed to be at 56°F. The product was removed from service 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 hot holding was observed to be at 130°F. The product was removed from service and rapidly reheated to 165°F or above before use.

The Bistro @ La Tourelle, T-Danby

Potentially hazardous foods were not kept below 45°F during cold holding. Product in a refrigerated storage unit was observed to be at 50°. The product was discarded during the inspection.

Serendipity Catering, T-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°F. The product was discarded during the inspection.

Potentially hazardous foods were not stored under refrigeration. Product to be used for customer service was observed to be at 58-62°F. The products were removed from service and rapidly chilled to 45°F or less before use.

Baked, C-Ithaca

Food from an unapproved source was found on premises. Facility was using an unapproved method to package foods, method was immediately discontinued.

An accurate thermometer was not used to evaluate potentially hazardous food temperatures.

Precooked, refrigerated potentially hazardous foods were not reheated to 165°F or above within two hours. Products for service were observed to be at 111°F and 98°F. The products had been placed in hot holding approximately two and a half hours prior and were discarded during the inspection.

Sunrise Samosas, Throughout Tompkins

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in ice baths were observed to be at 50°F. The products were rapidly chilled to 45°F or less before use.

ICSD – Ithaca High School, C-Ithaca

Potentially hazardous foods were not prepared using pre-chilled ingredients and not pre-chilled to 45°F or less before service. Product on the service line and in refrigerated storage units for back-up was observed to be at 52°F. The product was moved to the freezer to be rapidly chilled to 45°F or less before use.

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product on a service line was observed to be at 132°F. The product was removed from service during the inspection.

Country Inn & Suites, T-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product for customer use was observed to be at 55°F. The product was discarded during the inspection.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program ***issued 23 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:

Global Medical Missions Alliance – GMMMA Spicy Rice Cake Fundraiser, C-Ithaca
 Meat the Press at Wizarding Weekend, C-Ithaca
 The Butchers Cut / Crooked Crepery at Wizarding Weekend, C-Ithaca

Critical Violations were found at the following establishments:**Ithaca Rotary Club at Wizarding Weekend, C-Ithaca**

Potentially hazardous food was held at an improper temperature. Product on a counter was observed to be at 62°F. The product was removed from service and rapidly chilled to 45°F or less. A re-inspection was unable to be conducted.

Roll N Deep at Wizarding Weekend, C-Ithaca

Potentially hazardous food was held at an improper temperature. Product was observed at 86°F. The product was discarded during the inspection.

Potentially hazardous food was not cooked to required temperature. Pork just put into service was observed to be at 85°F. The pork was removed from service and placed back in the oven to complete the cooking process.

CNY Food Trucks LLC (The Salt City Food Truck) at Wizarding Weekend, C-Ithaca

Potentially hazardous foods were held at an improper temperature. Product in cold holding was observed to be at 50°F. The product was removed from service and rapidly chilled to 45°F or less before use.

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:

Liquid State Brewing Company, C-Ithaca
 Rodeway Inn and Suites FSE, C-Ithaca
 Thriving Life, Throughout Tompkins

Plans Approved:

Nikki Green, C-Ithaca

New Permits Issued:

Ithaca Ale House at The Rink, T-Lansing
 Liquid State Brewing Company, C-Ithaca
 Thriving Life, Throughout Tompkins

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