

## **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:**

4-H Acres, T-Dryden	Liquid State Brewing Company, C-Ithaca
Benn Conger Inn, V-Groton	Loaves & Fishes, C-Ithaca
BOCES – Darwin C. Smith, T-Ithaca	Longview, T-Ithaca
BOCES – The Horizon Café, T-Ithaca	Mercato Bar & Kitchen, C-Ithaca
Bowl-O-Drome, C-Ithaca	Moonshadow Tavern, C-Ithaca
Casablanca Mediterranean Cuisine & Pizzeria, C-Ithaca	New Roots Charter School, C-Ithaca
Coltivare, C-Ithaca	New York Garden, V-Groton
Cornell Cooperative Extension of Tompkins County, C-Ithaca	Osakaya Catering, V-Groton
Cornell Child Care Center, C-Ithaca	Red's Place, C-Ithaca
CU – Big Red Cornell Store Kiosk, C-Ithaca	Ron Don's Village Pub, V-Trumansburg
CU – Cook House, C-Ithaca	Ruloff's, C-Ithaca
CU – Food Service Management Laboratory, T-Ithaca	Sahara, C-Ithaca
CU – Keeton House, C-Ithaca	Shortstop Deli – Hot Truck, C-Ithaca
El Tejano, Throughout Tompkins	Smart Start Preschool, T-Ulysses
Franziska Racker Center, T-Ulysses	State Diner, C-Ithaca
Friends & Pho Vietnamese /Chinese Restaurant, V-Lansing	Trumansburg Elementary School, V-Trumansburg
Hazelnut Kitchen, V-Trumansburg	Trumansburg High School, V-Trumansburg
	Trumansburg Middle School, V-Trumansburg
	TST – BOCES Snack Shack, T-Ithaca
	Tuckers Catering, C-Ithaca
	Varna Community Association, T-Dryden
The Inn at Taughannock, T-Ulysses	Viva Taqueria & Cantina, C-Ithaca
Ithaca Marriott FSE, C-Ithaca	Word of Mouth Catering, V-Trumansburg
John Thomas Steakhouse, T-Ithaca	
Kinship & Co., Throughout Tompkins	
LCSD – Lansing High School, T-Lansing	
Le Café Cent Dix, 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.

Gola Osteria, C-Ithaca

***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:**

Bickering Twins Catering, Throughout Tompkins	Collegetown Bagels – Aurora, C-Ithaca
The Bistro @ La Tourelle, T-Ithaca	Collegetown Pizza, C-Ithaca
Café Pacific, C-Ithaca	CU – Stocking Hall, T-Ithaca
Carrozza Pizza Co., V-Dryden	Ithaca Ramada Inn, V-Lansing

Mitsuba Hibachi Sushi Restaurant, V-Lansing  
Napoli Pizzeria, C-Ithaca  
Old Mexico Express, C-Ithaca  
The Rose, V-Lansing

Sangam Indian Curry & Spice, C-Ithaca  
Serendipity Catering, T-Ithaca  
Stella's Barn Restaurant & 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:**

**Sangam Indian Curry & Spice, C-Ithaca**

Potentially hazardous food was held for an improper time at an unacceptable temperature. Products in hot holding were observed to be at 112-120°F. The products were removed from service and rapidly reheated to 165°F or above before use.

**Rose's Home Dish, Throughout Tompkins**

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

**CU – Stocking Hall, C-Ithaca**

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

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

Food workers did not use proper utensils to eliminate bare hand contact with cooked or prepared foods. The product was discarded during the inspection.

**The Rook, C-Ithaca**

Potentially hazardous foods were not stored under refrigeration. Product stored on a counter was observed to be at 57°F. The product was removed from service and rapidly chilled to 45°F or less before use.

**Collegetown Bagels, C-Ithaca**

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F. Products in a grab and go display cooler were observed to be at 48-57°F. The products were moved to the walk-in to be rapidly chilled to 45°F or less before use.

**De Tasty Hot Pot Restaurant, C-Ithaca**

Potentially hazardous foods were not stored under refrigeration. Product stored by the wok was observed to be at 57°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 128°F. The product was removed from service and rapidly reheated to 165°F or above before use.

**Ithaca Bakery, V-Lansing**

Potentially hazardous foods were not stored under refrigeration. Product on a counter was observed to be at 57°F. The product was discarded during the inspection.

**Tamarind, C-Ithaca**

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

Potentially hazardous foods were not stored under refrigeration. Products on a counter, on a shelf above the stove and next to the wok were observed to be at 57-120°F. The products were either moved to refrigerated storage to be rapidly chilled or discarded during the inspection.

**Sammy's Pizzeria & Restaurant, C-Ithaca**

Potentially hazardous foods were not stored under refrigeration. Products out for customer service were observed to be at 72-84°F. The facility has a waiver for time as a public health control but was not maintaining temperature logs as required.

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F in cold holding. Products in a refrigerated storage unit were observed to be at 49-53°F. The products were moved to functioning refrigeration equipment and rapidly chilled to 45°F or less before use.

**New Dragon Village, V-Trumansburg**

Potentially hazardous foods were not stored under refrigeration. Products in the sink were observed to be at 70°F and 53-56°F. The products were moved to the walk-in to be rapidly chilled to 45°F or less before use.

**ICSD – Ithaca High School, C-Ithaca**

Potentially hazardous foods were not cooled by an approved method. Product to be used for customer service was observed to be at 62-65°F. The product contained noodles that had been cooked that morning. The product was removed from service and cooled by an approved method.

**Carriage House Café, C-Ithaca**

Potentially hazardous foods were not stored under refrigeration. Product on a shelf above the range was observed to be at 122°F. The product was discarded during the inspection.

**Plum Tree Japanese Restaurant, C-Ithaca**

Food workers do not use proper utensils to eliminate bare hand contact with ready to eat foods. A food worker was observed slicing product to be used in sushi with no barriers to prevent bare hand contact. The product was discarded during the inspection.

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 53-55°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 24 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 Club of Taiwan – Night Market, C-Ithaca
- Cornell Taiwanese American Society – CTAS Night Market, C-Ithaca
- Friends of Bound for Glory – 2017 Concert Series, C-Ithaca

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

There were no critical violations observed at inspected temporary food operations this month.

***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:**

Bol, C-Ithaca  
Sweet Spot, C-Ithaca  
Nikki Green, C-Ithaca

**Plans Approved:**

Sweet Spot, C-Ithaca

**New Permits Issued:**

Bol, C-Ithaca  
Potala Café, C-Ithaca  
Silky Jones, C-Ithaca  
Sweet Spot, C-Ithaca

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