

## **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:**

Ba-li Cravings, Throughout Tompkins	Mehak Cuisine, C-Ithaca
Beijing, C-Ithaca	Moonshadow Tavern, C-Ithaca
Bickering Twins Catering, V-Dryden	New Delhi Diamonds, C-Ithaca
Boatyard Grill, C-Ithaca	Oishi Bowl, C-Ithaca
Bol, C-Ithaca	Pizza Hut, V-Lansing
Celebrations Banquet Facility, T-Caroline	Plantation Bar & Grill, T-Dryden
Ciao!, V-Lansing	Rodeway Inn & Suites, T-Ithaca
CU – Flora Rose, C-Ithaca	Rogues Harbor, T-Lansing
The Dock, C-Ithaca	Saigon Kitchen, C-Ithaca
Dryden Queen Diner, V-Dryden	Salvation Army, C-Ithaca
Falls Restaurant, V-Trumansburg	Sangam Restaurant, C-Ithaca
Foodnet at YMCA Wellness Room, V-Lansing	Silky Jones, C-Ithaca
Golden City, V-Dryden	Sri Lankan Curry in a Hurry, C-Ithaca
ICSD – Arts Café, C-Ithaca	Statler Banfi's, C-Ithaca
Kendra's Culinary Creations, T-Lansing	Statler Hotel – Mac's, C-Ithaca
Kuma Charmers, T-Enfield	Statler Regent Lounge, C-Ithaca
La Cocina Latina Catering, Throughout Tompkins	SUMO Japanese Steakhouse & Sushi, V-Lansing
Lincoln Street Diner, C-Ithaca	Vietnam / Hai Hong, C-Ithaca
Little Thai House, 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.

Foodnet Central Kitchen, V-Lansing  
Mix Social Dining, 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:**

Akashi, V-Lansing	ICSD – Ithaca High School, C-Ithaca
Baked, C-Ithaca	Ithaca Ale House, C-Ithaca
Carriage House Café, C-Ithaca	Ithaca Bakery, V-Lansing
Easy Wok, V-Lansing	Luna Street Food Downtown, C-Ithaca
Four Seasons, C-Ithaca	Madeline's Restaurant, C-Ithaca
Futai Buffet, C-Ithaca	Manndible Café, C-Ithaca
Heights Café, V-Cayuga Heights	Miyake Japanese Restaurant, C-Ithaca
Hotel Ithaca – Max's, C-Ithaca	Moosewood Restaurant, C-Ithaca

New Dragon Village, V-Trumansburg  
Plum Tree Japanese Restaurant, C-Ithaca  
The Rook, C-Ithaca  
Rose's Home Dish, Throughout Tompkins

Sammy's Pizzeria & Restaurant, C-Ithaca  
Thai Basil, C-Ithaca  
Trip Hotel, 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:**

**Miyake Japanese Restaurant, C-Ithaca**

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 49°F. The product was discarded during the inspection.

**Mandible Café, 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 63°F. The products were discarded during the inspection.

**Apollo Restaurant, C-Ithaca**

Food workers did not wash hands thoroughly after visiting the toilet, coughing, sneezing, smoking or otherwise contaminating their hands.

Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Products in 6 different unrefrigerated locations were observed to be at: 65°F, 56°F, 60°F, 90°F, 74°F and 65°F. The products were either removed from service and rapidly chilled to 45°F or less before use or discarded during the inspection.

Potentially hazardous foods were not kept at or above 140°F during hot holding. Products in hot holding were observed to be at 110-115°F. The products were removed from service and rapidly reheated to 165°F or above.

**Lakewatch Inn, T-Lansing**

Cooked or prepared foods are subject to cross-contamination from raw foods. Prepared foods were discarded during the inspection.

**Madelines, 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 50-51°F. The products were discarded during the inspection.

**Collegetown Bagels – Collegetown, 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 unit were observed to be at 47-52°F. The products were removed from service and moved to the walk-in cooler to be rapidly chilled to 45°F or less before use.

**Heights Café, V-Cayuga Heights**

Food workers do not use proper utensils to eliminate bare hand contact with prepared foods. A food worker was observed working with a ready to eat sandwich using bare hands. The product was discarded during the inspection.

**Easy Wok, V-Lansing**

Potentially hazardous foods were not stored under refrigeration. Products in the preparation area of the kitchen were observed to be at 62°F and 68°F. The products were moved to the walk-in 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 for customer service was observed to be at 122°F. The product was removed from service and rapidly reheated to 165°F or above before use.

**Thai Basil, C-Ithaca**

Potentially hazardous goods were not stored under refrigeration. Product on a shelf in the kitchen was observed to be at 55°F. The product was discarded during the inspection.

**Hotel Ithaca, 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 55°F. The product was rapidly chilled to 45°F or less before use.

**Futai Buffet, C-Ithaca**

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product offered for service at the buffet was observed to be at 52-54°F. The product was moved to the walk-in cooler to be rapidly chilled to 45°F or less before use.

**Taste of Thai Express, C-Ithaca**

An accurate thermometer was not available to evaluate potentially hazardous food temperatures. The food probe thermometer available during the inspection was observed to be off by 12°F. The thermometer was properly calibrated during the inspection.

Food workers did not use proper utensils to eliminate bare hand contact with prepared foods. A food worker was observed working with ready to eat foods with bare hands. The products were 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 49-51°F. The product was removed from service and rapidly chilled to 45°F or less before use.

**Spring Buffet, C-Ithaca**

An accurate thermometer was not available or used to evaluate potentially hazardous food temperatures. Observed that no food probe thermometer was available or used in the kitchen for food preparation.

Potentially hazardous foods were not cooled by an approved method. Product cooked previously was observed to be on a rack in the kitchen at 65°F, several trays of another product were observed on a rolling rack at 65°F. All products were moved to the walk-in to be cooled under refrigeration by an approved method.

Potentially hazardous foods were not stored under refrigeration. Product was observed on a prep table at 49-51°F, a second product was observed in a bus bin across from the wok at 51-53°F, a third product was observed in the three bay sink at 62-64°F. The products were either moved to refrigerated storage to be rapidly chilled to 45°F or less before use or discarded during the inspection.

During a re-inspection the above items were corrected. However, at the re-inspection, food workers did not use proper utensils to eliminate bare hand contact with ready to eat foods. The product was discarded during the inspection.

**Ithaca Ale House, C-Ithaca**

Potentially hazardous foods were not cooled by an approved method. Product in the top of an open sandwich unit was observed to be at 52-57°F. The product was removed from service and chilled to 45°F or less before use.

**Taste of Thai, C-Ithaca**

Food workers did not wash hands thoroughly after contaminating their hands. Observed food worker handling hair and then working with food without conducting proper hand washing.

Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Product by the wok was observed to be at 68°F and two additional products on a shelf by the sandwich unit were observed to be at 83°F and 91°F. The products were moved to refrigerated storage to be properly chilled to 45°F or less before service.

***Temporary Food Service Operation Permits*** are issued for single events at one location. The Food Protection Program **issued 9 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:**

Dryden Sports Boosters Indoor Concessions, V-Dryden  
Girl Scout Troop 40510 at Trumansburg Craft Fair, V-Trumansburg  
Pig Vicious BBQ, C-Ithaca

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

None observed 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:**

McDonalds of Elmira Road, C-Ithaca

**Plans Approved:**

No plans approved this month.

**New Permits Issued:**

McDonalds of Elmira Road, C-Ithaca

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