

FOOD PROTECTION PROGRAM

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 violation(s) noted:

Aladdin's Natural Eatery, C-Ithaca	Lakewatch Inn, V-Lansing
Angora Pizzeria & Mediterranean Grill, V-Dryden	Leann's Lunch Box, Throughout Tompkins County
Antlers, T-Dryden	Max's Classic Bar & American Grill, C-Ithaca
CC's, C-Ithaca	Mental Health Association of Tompkins County
Cayuga Lake Cruises/Corks & More, C-Ithaca	Summer Feed Site, C-Ithaca
Clarion Hotel Food Service, V-Lansing	New Delhi Diamonds, C-Ithaca
Dewitt Special Ed. Summer Feed Site, T-Ithaca	Newman Golf Course, C-Ithaca
Enfield Comm Camp Summer Feed Site, T-Enfield	New York Garden Chinese Restaurant, V-Groton
Feel Good Foods, Throughout Tompkins County	Panera Bread, C-Ithaca
GIAC Youth & Preteen Summer Feed Site, C-Ithaca	Royal Court Restaurant, C-Ithaca
Green Street Pharmacy, C-Ithaca	Stone Soup Supper Club, V-Lansing
Groton Middle School Summer Feed Site, V-Groton	Summer Academy B.J. Martin Sum Feed Site, C-Ithaca
ICSD Boynton Middle Sch Summer Feed Site, C-Ithaca	Trumansburg Mini Golf, T-Ulysses
Ice Cream Caboose, V-Groton	Upstate District Nazarene Camp Summer Feed Site, T-Caroline
Ithaca Ramada Inn Food Service, V-Lansing	
Kendra's Culinary Creations, T-Lansing	

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 violation(s) noted:

Borg Warner Bldg #2, T-Lansing	On the Street, C-Ithaca
Café Pacific, C-Ithaca	Sahara, C-Ithaca
Imperial Kitchen, V-Lansing	Souvlaki House, C-Ithaca
Northside Comm Center Sum Feed Site, C-Ithaca	Wendy's #1-005, 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:

Borg Warner Bldg. #2, T-Lansing

Potentially hazardous foods were not kept at or below 45°F during cold holding. The products were placed in the walk-in cooler for rapid chilling to 45°F prior to return to service.

Enough refrigerated storage was not maintained so that potentially hazardous foods were stored at or below 45°F. The products were discarded by Borg Warner staff during the inspection.

On the Street, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. The product was rapidly chilled to 45°F or below prior to return to service.

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Ron Don's Village Pub, V-Trumansburg

Enough refrigerated storage was not maintained so that potentially hazardous foods are stored at or below 45°F. The products were discarded by Ron Don's staff during the inspection.

Easy Wok, V-Lansing

Potentially hazardous foods were not cooled by an approved method. The product was discarded by Easy Wok staff during the inspection.

Potentially hazardous foods were not kept at or above 140°F. The products were rapidly re-heated to 160°F prior to return to service.

Groton Golf & Recreation Association, T-Groton

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F. The products were discarded during the inspection.

Southside Community Center Summer Feed Site, C-Ithaca

Enough refrigerated storage equipment was not properly maintained so that potentially hazardous foods are kept at or below 45°F. The products were discarded by the food preparation site.

Northside Community Center Summer Feed Site, C-Ithaca

Potentially hazardous foods were not kept at or above 140°F during hot holding. The product was rapidly re-heated prior to return to service.

Manos Diner (Re-inspection), C-Ithaca

Enough refrigerated storage equipment was not properly maintained so that potentially hazardous foods are kept at or below 45°F. The products were discarded during the inspection. Board of Health action will follow.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program **issued 37 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:

Fingerlakes Grassroots Festival, T-Ulysses

American Legion Post #770
Fruitful Endeavors
Lao Village
Macdonald Farms

New York Pizzeria
Outback Kates
Real Falafel
Stonecat Cafe

Ithaca Scottish Games, C-Ithaca

Cameron's Market

Dryden Kiwanis Chicken BBQ, V-Dryden

Juneteenth, C-Ithaca

Guyanese Pot

Mother Hicks Fish Fry

Critical Violations were found at the following establishments:

Daytripper Pizza Dragon Boat Festival, C-Ithaca

Potentially hazardous foods were at improper temperatures. The product was discarded during the inspection.

Iroquois Kitchen Fingerlakes Grassroots Festival, T-Ulysses

Potentially hazardous foods were at improper temperatures. The product was rapidly chilled to 45°F or below prior to return to service. A re-inspection was satisfactory.

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***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:

Sumo Japanese Steakhouse & Sushi, V-Lansing Yogurtland, C-Ithaca

Plans Approved:

None

New Permits Issued:

Bangkok Thai Bistro & Sushi Bar, C-Ithaca	Jalapenos, V-Dryden
Center Café, C-Ithaca	Sadya South Indian Cuisine, Throughout Tompkins County
Gorgers, C-Ithaca	Yogurtland, C-Ithaca
Green Street Pharmacy, C-Ithaca	
Island Taste, Throughout Tompkins County	

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