

Food 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:

Bangkok Thai Bistro & Sushi, C-Ithaca	Hillendale Golf Course, T-Enfield
Barnes & Noble Booksellers, C-Ithaca	Ithaca Ale House, C-Ithaca
Biz & Benny's Juice Company, C-Ithaca	Ithaca Yacht Club, T-Ulysses
Butch's Bar-B-Q, Throughout the County	Jade Garden, C-Ithaca
Capital State Kitchen, C-Ithaca	Kyushu Japanese Restaurant, V-Lansing
Cayuga Lake Creamery, Throughout the County	Lansing Pizzeria, T-Lansing
Cedar View Golf Course, T-Lansing	Ling Ling Take Out, C-Ithaca
Chili's Grill & Bar, C-Ithaca	Mahogany Grill Mobile Unit, Throughout the County
Cinemapolis, C-Ithaca	Max's Classic Bar & American Grill, C-Ithaca
Country Club of Ithaca, T-Ithaca	Peking Restaurant, V-Lansing
Country Club of Ithaca Snack Shack, T-Ithaca	The Rose, V-Lansing
Crossroads Bar & Grill, T-Lansing	Sayda South Indian, Throughout the County
Dennis' Homemade Ice Cream, Throughout the County	Shimels Ethiopian Cuisine, Throughout the County
Dottie's Ice Cream, T-Lansing	Solar Systems Unlimited, Throughout the County
Dryden Community Café, V-Dryden	Southside Community Center Summer Site, C-Ithaca
Easy Wok, V-Lansing	Sumo Japanese Steakhouse & Sushi Bar, V-Lansing
Franziska Racker Center, T-Ulysses	Taughannock Falls State Park Concessions, T-Ulysses
Freddy's Place, T-Newfield	Toad's Diner, V-Freeville
Glenwood Farms, Throughout the County	Toad's Too, V-Freeville
Hal's Delicatessen, C-Ithaca	Vanilla Rain Cupcakes, Throughout the County
Hatfield Catering, Throughout the County	Yogurtland, C-Ithaca
Haunt, 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 violation(s) noted:

The Center Café, C-Ithaca	Groton Golf & Recreation Association, T-Groton
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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:**The Center Café, C-Ithaca**

Potentially hazardous foods were not kept at or below 45°F. The products were rapidly chilled to 45°F or below prior to return to service.

Island Taste, Throughout Tompkins County

Potentially hazardous foods were not kept at or above 140F during hot holding. The foods were rapidly re-heated to 165° F prior to return to service.

Ithaca Bakery, V-Lansing

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F. Some of the foods were discarded during the inspection and some were rapidly chilled to prior to return to service.

Lincoln Street Diner, C-Ithaca

Potentially hazardous foods were not kept at or above 140°F. The products were rapidly reheated to 165°F or above prior to return to service.

Sushi O' Sake, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. The products were rapidly chilled to 45°F prior to return to service.

Potentially hazardous foods were not stored under refrigeration. The products were placed in a cooler for rapid chilling to 45°F prior to return to service.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program **issued 38 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:

Al's Concessions, Trumansburg Fair	Groton Assembly of God, Groton Old Home Days
American Legion Post 770, Trumansburg Fair	Groton Historical Society, Groton Old Home Days
Ann Lee Concessions, Trumansburg Fair	Jerry's Lunch Concessions, Trumansburg Fair
Calvary Baptist Chicken BBQ, Trumansburg Fair	Lansing Community Council Chicken BBQ, T-Lansing
Coleman Brothers French Fry, Trumansburg Fair	Oakes Pizza, Trumansburg Fair
Coleman Brothers Fried Dough, Trumansburg Fair	Oakes Soft Serve, Trumansburg Fair
Foggy Bog Hunt Club, Groton Old Home Days	Pendergast Food, Lansing Harbor Fest
Fowler's Taffy, Trumansburg Fair	Red's Lunch, Trumansburg Fair
Groton Community Church, Groton Old Home Days	Sylvia's Midway Diner, Trumansburg Fair

Critical Violations were found at the following establishments:**Acapulco Mexican Grill, Trumansburg Fair, T-Ulysses**

Potentially hazardous food was at improper temperature between 45° and 140°F. The food was rapidly reheated to 165°F prior to return to service.

Acapulco Mexican Grill, Re-inspection, Trumansburg Fair, T-Ulysses

Potentially hazardous food was at improper temperature between 45° and 140°F. The food was rapidly reheated to 165°F prior to return to service. Board of Health action will follow.

Oakes Popcorn, Trumansburg Fair, T-Ulysses

Utensils (tongs, spoons, spatulas, sanitary gloves) were not used to eliminate bare hand contact with cooked or prepared foods.

Wurst Haus, Lansing Harbor Fest, T-Lansing

Potentially hazardous food was at improper temperature between 45° and 140°F. The food was rapidly re-heated to 165°F prior to return to service.

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:

None

Plans Approved:

None

New Permits Issued:

Saratoga Room, T-Lansing
Spicy Asian, C-Ithaca

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