

ENVIRONMENTAL HEALTH DIVISION
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Food Program, March 2014

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:

Bookers Backyard, T-Lansing	ICSD-Cayuga Heights Elementary, V-Cayuga Heights
Casablanca Mediterranean Cuisine, C-Ithaca	ICSD-Enfield Elementary, T-Enfield
CU-104 West, C-Ithaca	ICSD-Northeast Elementary, C-Ithaca
CU-Becker House, C-Ithaca	Jade Garden, C-Ithaca
CU-Synapsis Café, C-Ithaca	LCSD-Lansing Middle School, T-Lansing
Dragon Village, V-Trumansburg	MacCormick Center, T-Caroline
George Jr. Republic-Ewald Dining, T-Dryden	Madeline's Restaurant, C-Ithaca
George Jr. Republic-Le Café, T-Dryden	Maxie's Supper Club, C-Ithaca
Groton Elementary School, V-Groton	McGraw House, C-Ithaca
Hazelnut Kitchen, V-Trumansburg	Papa John's, C-Ithaca
Hilton Garden Inn at Seneca Place, C-Ithaca	Pudgie's Pizza and Subs, C-Ithaca
ICSD-Arts Café, C-Ithaca	Sticky Rice, C-Ithaca
ICSD-Belle Sherman Annex, C-Ithaca	Tokyo Hibachi, Sushi & Asian Bar, C-Ithaca
ICSD-Boynton Middle School, 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.

None

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:

Buffalo Wild Wings, C-Ithaca
Casper's Diner, V-Groton
Corners Deli, V-Cayuga Heights
CU-NY Veterinary College, T-Ithaca
Dunkin Donuts, T-Lansing
Fork & Gavel, C-Ithaca
ICSD-Belle Sherman Elementary, C-Ithaca
Stella's Barn Restaurant & Gift Shop, T-Newfield
Tim Horton's Coldstone Creamery, 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:

Mehak Cuisine, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F in cold holding. Products in two food preparation coolers were observed to be at 49-53°F. Products were either discarded or moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Fingerlakes Residential Center, T-Lansing

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F in cold holding. Products in a food preparation cooler were observed to be at 60°F. Products were either discarded or moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

ICSD-Belle Sherman Elementary, C-Ithaca

Cooked or prepared foods were subjected to cross-contamination from raw foods. Raw eggs were observed stored in a cooler over ready to eat foods. Storage was rearranged during the inspection.

Stella's, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. Products were observed on a counter for customer service at 50-56°F. Products were voluntarily discarded during the inspection.

Plum Tree Japanese Restaurant, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. Products to be used for food preparation were observed sitting on a counter and were found to be 60°F. Products were either discarded or moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

ICSD-Beverly J. Martin Elementary, C-Ithaca

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product on service line for lunch was observed to be at 108-118°F. The product was removed from service and reheated to 165°F before use.

Canned goods were found in poor condition. A severely dented can was observed in the dry storage area.

Hal's Delicatessen, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F in cold holding. Products in a deli display cooler were observed to be at 52-53°F. Products were either discarded or moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Thai Basil, C-Ithaca

An accurate thermometer was not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Collegetown Bagels East Hill, T-Ithaca

Potentially hazardous foods were not stored under refrigeration. Products were observed to be at 72°F. The product was voluntarily discarded during the inspection.

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F in cold holding. Products in a sandwich preparation cooler were observed to be at 51-54°F. Products were moved to functioning refrigeration equipment to be 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 12 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:

Cayuga Medical Center, C-Ithaca
Cornell Indonesian Association, C-Ithaca
Crown City Steak House, T-Dryden
Lansing Market, C-Ithaca
Tompkins Trust Company, T-Dryden

Critical Violations were found at the following establishments:

None

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:

Thai Basil, C-Ithaca
Gateway Kitchen, C-Ithaca
Istanbul Turkish Kitchen, C-Ithaca
Celia's Ice Pops, Throughout Tompkins

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