

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 critical violation(s) noted:

Arby's Roast Beef, V-Lansing	Just a Taste Wine & Tapas Bar, C-Ithaca
Bella Pizza, C-Ithaca	LCSD-Lansing High School, T-Lansing
Clubhouse Grille, V-Trumansburg	Lincoln Street Diner, C-Ithaca
CU Cook House, C-Ithaca	Mama Teresa Pizzeria, C-Ithaca
CU Flora Rose, C-Ithaca	Manndible Café, C-Ithaca
CU Jansens at Bethe House, C-Ithaca	McDonalds – Dryden, V-Dryden
CU Keeton House, C-Ithaca	McDonalds - Triphammer Road, V-Lansing
CU Northstar, C-Ithaca	Newfield Elementary School, V-Newfield
CU Risley Dining Hall, C-Ithaca	Newfield Middle/High School, V-Newfield
CU Robert Purcell Dining, C-Ithaca	Pizza Aroma, C-Ithaca
CU Trillium, C-Ithaca	Pizza Hut, V-Lansing
CU Willard Straight, C-Ithaca	Regal Cinemas 14, V-Lansing
Creekside Café, V-Trumansburg	The Shop, C-Ithaca
Crossroads Bar & Grille, T-Lansing	Sicilian Delight Pizzeria, V-Lansing
Dryden Middle School, T-Dryden	Starbucks Coffee Co. #10395, C-Ithaca
Dunkin Donuts, V-Dryden	Starbucks Coffee Co. #11932, C-Ithaca
Fraternal Order of Eagles, C-Ithaca	Statler Hotel – Mac's, C-Ithaca
Gimme! Coffee, V-Trumansburg	Statler Hotel – Terrace Dining, C-Ithaca
Green St. Pharmacy, C-Ithaca	Subway #29252, V-Lansing
IC-Towers Dining Hall, T-Ithaca	Subway of Dryden, V-Dryden
ICSD Ithaca High School, C-Ithaca	Sunrise Samosas, V-Freeville
ICSD South Hill Elementary School, C-Ithaca	TC Action-TC3 Farmhouse, T-Dryden
Iron Owl Kitchen, Throughout Tompkins	Tellez Mexican Catering, Throughout Tompkins
Joe's Restaurant, C-Ithaca	Trumansburg Elementary School, V-Trumansburg
JJ's Café, V-Cayuga Heights	Trumansburg High School, V-Trumansburg

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:

Fingerlakes Residential Center, T-Lansing	Mehak Cuisine, C-Ithaca
Hal's Delicatessen, C-Ithaca	Plum Tree Japanese Restaurant, C-Ithaca
IC-Terrace Dining, T-Ithaca	Stella's, C-Ithaca
ICSD-Beverly J. Martin, C-Ithaca	Tompkins Cortland Community College, T-Dryden

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:**IC-Terrace Dining, T-Ithaca**

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F in cold holding. Product in a food storage cooler was observed to be at 51°F. The product was moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Tompkins Cortland Community College, T-Dryden

Potentially hazardous foods were not kept at or below 45°F in cold holding. A product on the line for customer service was observed to be at 49-50°F. The product was discarded.

Plantation Bar & Grill, T-Dryden

Potentially hazardous foods were not kept at or below 45°F in cold holding. A product for customer service was found in a cooler at 51-52°F. The product was voluntarily discarded during the inspection.

IC-Egbert Dining Hall, T-Ithaca

Potentially hazardous foods were not kept at or below 45°F in cold holding. A product on the line for customer service was observed to be at 50°F. The product was moved to the walk-in to be chilled to 45°F or less before use.

Statler Hotel – Banfi's, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F in cold holding. Products in a cold holding unit were observed to be at 48-52°F. The products were moved to the walk-in to be chilled to 45°F or less before use.

Easy Wok, V-Lansing

During a complaint investigation, potentially hazardous foods were not stored under refrigeration. Products were observed stored under the wok station at 55°F. Products were voluntarily discarded during the inspection. Board of Health action will be taken.

Thai Basil, C-Ithaca

An accurate thermometer was not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding during a re-inspection. Board of Health action will be taken.

Collegetown Bagels, Aurora St., C-Ithaca

Potentially hazardous foods were not kept at or below 45°F in cold holding. Products in a cold holding unit were observed to be at 48-54°F. The products were moved to the walk-in to be chilled to 45°F or less before use.

Coal Yard Café, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F in cold holding. Product in a food storage cooler was observed to be at 52°F. The product was moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Sammy's Pizzeria, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F in cold holding. Product in a food storage cooler was observed to be at 48-52°F. The product was moved to functioning refrigeration equipment to be chilled to 45°F or less before use. Product in another cooler was observed to be at 49-58°F; it was moved to a functioning cooler to be chilled to 45°F or less before use.

A-1 Pizzeria, T-Dryden

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 storage cooler were observed to be at 48-55°F. The products were either discarded or moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Jimmy John's Gourmet Sandwiches, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F in cold holding. Products in a cold holding unit were observed to be at 48-55°F. The products were chilled to 45°F or less before use.

Lou's BBQ, Throughout Tompkins

Potentially hazardous foods were not kept at or below 45°F in cold holding. Products in a cold holding unit were observed to be at 60°F during cold holding. The products were placed under ice to be chilled to 45°F or less before use.

Futai Buffet, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F in cold holding. Product on the buffet for customer service was observed at 48-50°F. The products were chilled to 45°F or less before use.

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product on the buffet line for customer service was observed at 120°F. Product was removed from service and reheated to 165°F or above before use.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program issued 65 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:

Alpha Gamma Rho Fraternity, Ithaca-C	McLean Community Council, T-Groton
Alpha Zeta Fraternity, C-Ithaca	NDO Hornets, C-Ithaca
Dryden HS SANE, V-Dryden	NPR Hanmaum Korean Church, T-Lansing
Ithaca Babe Ruth League, C-Ithaca	Reynolds Racing, V-Trumansburg
LACS Canoe Group, C-Ithaca	Sigma Alpha Sorority, C-Ithaca
LDS Church, T-Lansing	Trumansburg Rotary, V-Trumansburg

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:

Metzgar Catering, T-Groton

Plans Approved:

Metzgar Catering, T-Groton

Dunkin Donuts-Pine Tree Road, T-Ithaca

New Permits Issued:

Mama Teresas Pizzeria, C-Ithaca

Tellez Mexican Catering, Throughout Tompkins

Metzgar Catering, T-Groton

JJ's Café, V-Cayuga Heights

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