

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:

Blue Moon Catering Kitchen, C-Ithaca	Moakley House, T-Ithaca
BOCE –Darwin Smith, T-Ithaca	Not My Dad's, V-Trumansburg
Cayuga Lake Cruises, C-Ithaca	PDR Catering, Throughout Tompkins
Dryden Lake Golf Club, T-Dryden	Potala Café, C-Ithaca
Dunkin Donuts, T-Dryden	Royal Court, C-Ithaca
Frosty Cow, T-Dryden	Scoops, T-Lansing
The Ice Box, Throughout Tompkins	Solaz, Throughout Tompkins
Istanbul Turkish Kitchen, C-Ithaca	Taughannock Farms Inn, T-Ulysses
Ithaca Ale House, C-Ithaca	Tibetan Cooking, Throughout Tompkins
Kendra's Creations @ Bakers Acres, T-Lansing	Trumansburg Middle School, V-Trumansburg
Lakebreeze Ice Cream, T-Lansing	Unwind, V-Lansing
Little Tree Orchards, Throughout Tompkins	Veronika's Pastries, Throughout Tompkins
Mercato Bar & Kitchen, C-Ithaca	Your Daily Soup, Throughout Tompkins
Mia Restaurant, 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:

A-1 Pizzeria, T-Dryden	Plantation Bar & Grill, T-Dryden
Coalyard Café, T-Ithaca	Salvation Army, C-Ithaca
Collegetown Bagels Aurora St., C-Ithaca	Sammy's Pizzeria, C-Ithaca
Futai Buffet, C-Ithaca	Statler Hotel – Banfi's, C-Ithaca
IC-Egbert Union Dining Hall, T-Ithaca	ZaZa's Cucina
Jimmy John's Gourmet Subs, 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:

Subway #35087 Walmart, 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 48-53°F. The product was moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Newman Golf Course, C-Ithaca

Food workers did not use proper utensils to eliminate bare hand contact with ready to eat foods. Worker was observed preparing a ready to eat product for customer service with bare hands. The product was discarded during the inspection.

Toxic chemicals were improperly stored so contamination of food could occur. Storage was rearranged during the inspection.

ZaZa's Cucina, C-Ithaca

Toxic chemicals were improperly labeled. The chemicals were labeled 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 food storage cooler was observed to be at 50-59°F. The products were either discarded or moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Wings Over Ithaca, T-Ithaca

Toxic chemicals were improperly stored so contamination of food could occur. Storage was rearranged during the inspection.

Second Landing Café, T-Lansing

Potentially Hazardous Foods were not pre-chilled before storage on service line. Product on the service line was observed to be at 59°F. Product was moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Bandwagon Brewpub, C-Ithaca

Food workers did not use proper utensils to eliminate bare hand contact with ready to eat foods. A food worker was observed preparing a ready to eat product for customer service with bare hands. The product was discarded during the inspection.

Salvation Army, C-Ithaca

Cooked or prepared foods were subjected to cross-contamination from raw foods. Storage was rearranged during the inspection.

Sunset Grill, T-Ithaca

Potentially Hazardous Foods were not stored at or below 45°F during cold holding. Products in a food preparation cooler were observed to be at 50-54°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 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:

B & B Kettle Corn, C-Ithaca
Covenant Love Community School, T-Dryden
Gourmet Creations, C-Ithaca
LACS Fishing Group, C-Ithaca
New York Almond Company, C-Ithaca
Playland Amusements, C-Ithaca

Sweet Dreams Tropical Smoothies, C-Ithaca
Tropical Snow Hawaiian Shaved Ice, C-Ithaca
Trumansburg Elementary PTO, V-Trumansburg
Trumansburg Sports Boosters, V-Trumansburg

**Critical Violations were found at the following establishments:
Travelers Kitchen, LLC, C-Ithaca**

Potentially Hazardous Foods were not stored at or below 45°F during cold holding. Products in a sandwich unit were observed to be at 50-70° F. Products were moved to mechanical refrigeration to be chilled to 45° F or less before use. Additional ice and water were added to the water bath to raise the water level. The facility was re-inspected the following day and found in compliance.

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:

Comfort Inn, C-Ithaca
CU-College of Architecture, Art and Planning Food Trailer, C-Ithaca
Street Diggities, Throughout Ithaca
Super 8 Motel-FSE, C-Ithaca

Plans Approved:

Comfort Inn, C-Ithaca
Denny's Ithaca, C-Ithaca
Street Diggities, Throughout Ithaca

New Permits Issued:

Cornell Vet School Coffee Shop, T-Ithaca
Cornell Vet School Main Café, T-Ithaca
The Dock, C-Ithaca
P.D.R's Catering, Throughout Tompkins
Red's Place, C-Ithaca
Street Diggities, Throughout Tompkins
Blissful Thai, Throughout Tompkins
Super 8 Motel FSE, C-Ithaca
Salad Gals, Throughout Tompkins

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