

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:

Asian Taste, Throughout Tompkins	Ithaca Courtyard, V-Lansing
Biz n Benny's Juice Company, Throughout Tompkins	Ithaca Ramada Inn, V-Lansing
Blue Frog Café, V-Lansing	JJ's Café, V-Cayuga Heights
Boatyard Grill, C-Ithaca	Just Desserts, T-Ithaca
Bon Jour Coffee Shop, C-Ithaca	Kelly's Dockside Kafe, C-Ithaca
Butch's Bar-B-Q, V-Slaterville Springs	Khmer Angkor, Throughout Tompkins
Cactus Heads, Throughout Tompkins	Khmer Angkor Commissary, T-Lansing
Café Dewitt, C-Ithaca	Ling Ling Restaurant, T-Ithaca
Cayuga Lake Creamery, Throughout Tompkins	MacroMama, Throughout Tompkins
Celia's Ice Pops, Throughout Tompkins	Mahogany Grill, C-Ithaca
CU-Vet School Coffee Shop, T-Ithaca	Purity Ice Cream Mobile Unit, Throughout Tompkins
CU-Vet School Main Café, T-Ithaca	Queen of Tarts, Throughout Tompkins
CU-Willard Straight Hot Dog Stand, C-Ithaca	Red's Place, C-Ithaca
The Center Café, C-Ithaca	Sadya South Indian, Throughout Tompkins
The Circus Truck, C-Ithaca	Salad Gals, Throughout Tompkins
Crow's Nest Café, C-Ithaca	Save the Animals Go Vegan, Throughout Tompkins
Dancing Turtle, Throughout Tompkins	Sangham Indian Curry & Spice, C-Ithaca
Dennis Homemade Ice Cream, Throughout Tompkins	Smart Yogurt-Ithaca Mall, V-Lansing
Dondee's Fish N' Chips, Throughout Tompkins	Subway-The Commons, C-Ithaca
Dougs Fish Fry, Throughout Tompkins	Sunrise Samosas, Throughout Tompkins
Falls Restaurant, V-Trumansburg	Sweet Melissa's Ice Cream Shop, C-Ithaca
Gifts'N More, Throughout Tompkins	Taughannock Falls Concession, T-Ulysses
The Good Truck, Throughout Tompkins	Thai Palace, Throughout Tompkins
Hillendale Golf Course, T-Enfield	Toads Too, V-Freeville
Ice Cream Caboose, V-Groton	Word of Mouth Catering, 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:

Cornell Cooperative Extension, C-Ithaca	Second Landing Café, T-Lansing
Covert Country Store, C-Ithaca	Subway #35087 Walmart, C-Ithaca
Newman Golf Course, C-Ithaca	Sunset Grill, T-Ithaca
Ron Don's Village Pub, V-Trumansburg	Wings Over Ithaca, T-Ithaca
Roy Josef Cuban Food, Throughout Tompkins	

***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:

Sarah's, 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 food preparation cooler were observed to be at 57°F. The products were moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Whole frozen poultry or breasts other than a single portion were being cooked frozen or partially thawed. A large portion of frozen chicken was observed being cooked on the grill. The chicken was discarded during the inspection.

Ron Don's Village Pub, V-Trumansburg

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 48-57°F. The products were moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Homewood Suites, V-Lansing

Potentially hazardous foods were not kept at or above 140°F during hot holding. Products out for customer service were observed to be at 118-126°F. Products were removed from service and reheated to 165°F or above before use.

Cornell Cooperative Extension Montessori School 4-H, V-Trumansburg

Potentially hazardous foods were not stored under refrigeration. Products out for customer service were observed being stored at ambient air temperature. Products were chilled to 45°F or less before use.

Roy Josef Cuban Food, Throughout Tompkins

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products were placed on ice to be chilled to 45°F or below before serving.

Inlet Island Café, C-Ithaca

Potentially hazardous foods were not prepared using pre-chilled ingredients. Prepared salads to be used for customer orders were observed to be at 50-52°F. Products were chilled to 45°F or less before use.

Holiday Inn-Max's, 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 cooler were observed to be at temperatures exceeding 45°F. The products were discarded during the inspection.

Potentially hazardous foods were not kept at or above 140°F during hot holding. Products in hot holding were observed to be at 118 and 132°F. Products were discarded during the inspection.

Solar Systems United, Throughout Tompkins

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products were placed on ice to be chilled to 45°F or below before use.

Friends & Pho, V-Lansing

Potentially hazardous foods were not cooled by an approved method. Product cooked the night before was observed on a counter at 86°F. Product was discarded during the inspection.

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F during cold holding. Products in a food preparation cooler were observed at 48-52°F. 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 for customer service was observed at 134°F. Product was disposed of.

Main Street Pizzeria, V-Groton

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F during cold holding. Product in a food preparation cooler was observed at 50°F. Products were discarded during the inspection.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program ***issued 29 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:

Boy Scout Troop # 24	Holy Cross Church, V-Dryden
Boy Scout Troop # 29	Ithaca Beer Co., T-Ithaca
Cayuga Medical Center, T-Ithaca	Ithaca Scottish Games, LLC, C-Ithaca
Cameron's Market, C-Ithaca	K & R Catering, T-Dryden
Dryden Grange, V-Dryden	Kiwanis Club of Dryden, V-Dryden
Dryden Methodist Church, V-Dryden	The Piggery, Inc., T-Ithaca
Dryden Softball, V-Dryden	Travelers Kitchen, C-Ithaca
F. Oliver's, T-Ithaca	Regional Access, T-Ithaca
Henry Highland Garnett Lodge # 40, C-Ithaca	

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:

Le Cent Dix, C-Ithaca

Plans Approved:

College Town Crepes, Throughout Tompkins

New Permits Issued:

Golden City, V-Dryden

Thai Basil, C-Ithaca

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