

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:

AGAVA, T-Ithaca	The Heights Café, V-Cayuga Heights
The Antlers, T-Dryden	Ithaca High School Summer Feed, C-Ithaca
Ben Conger Inn, V-Groton	Kids First Summer Feed, C-Ithaca
BOCES Summer Feed, T-Ithaca	Le Cent Dix, C-Ithaca
Bright Futures Summer Feed, C-Ithaca	New Delhi Diamonds, C-Ithaca
Carriage House Café, C-Ithaca	Newfield School Summer Feed, V-Newfield
Celebrations Banquet Facility, T-Caroline	Northside Community Center Summer Feed, C-Ithaca
CU Robert Purcell Dining, C-Ithaca	Pre-School NE Summer Feed, T-Ithaca
CU Robert Purcell Summer Feed, C-Ithaca	Rogues Harbor Steak & Ale, T-Lansing
CU Trillium Dining, C-Ithaca	Serendipity Catering, T-Ithaca
CU Trillium Summer Feed, C-Ithaca	Sri Lankan Curry in a Hurry, Throughout Tompkins
Groton Summer Recreation Program Summer Feed, V-Groton	Upstate District Nazarene Camp, T-Caroline

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:

Easy Wok, V-Lansing	Main St. Pizzeria, V-Groton
Fat Jacks BBQ, C-Ithaca	Napoli Pizzeria, C-Ithaca
Groton Golf & Recreation, T-Groton	Osakaya, Throughout Tompkins
Homewood Suites, V-Lansing	Sarah's Collegetown, C-Ithaca
John Thomas Steakhouse, T-Ithaca	Thai Basil, 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:

Groton Golf & Recreation, T-Groton

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 50°F. The products were discarded during the inspection.

Inlet Island Café, C-Ithaca

Potentially hazardous foods were not prepared using pre-chilled ingredients and were not pre-chilled to 45°F or below before use. Prepared salad product to be used for customer orders was observed to be at 51°F. Product was removed from service to be chilled to 45°F or less before use. This was a repeat violation and will be referred to the Board of Health.

Southside Community Center, 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 60°F. The products were discarded during the inspection.

Southside Community Center Summer Feed, 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 50°F. The products chilled to 45°F or less before use.

John Thomas Steakhouse, T-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 53-60°F. The products were discarded during the inspection.

Sahara, 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 cooked and used for other menu items.

Viva Taqueria, 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 49-52°F. The products were discarded during the inspection or moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Osakaya, Throughout Tompkins

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in a cooler were observed to be at 57-60°F. Products were rapidly chilled to 45°F or less before use.

Thai Basil, C-Ithaca

An accurate thermometer was not available to evaluate temperatures of potentially hazardous foods.

Blue Moon Catering, C-Ithaca

Potentially hazardous foods were not made using pre-chilled ingredients and not pre-chilled to 45°F or less before use. Products were observed to be at 52°F and 60°F and were discarded during the inspection.

Potentially hazardous foods were not kept at or above 140°F during hot holding. Products were observed at 105°F and 118-120°F in hot holding units. Products were rapidly reheated to 165°F or above before return to service.

Saigon Kitchen, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in two cold holding units were observed to be at 51°F and 60°F. Products were rapidly chilled to 45°F or less.

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 walk-in cooler were observed to be at 52°F. The products were discarded during the inspection.

Potentially hazardous foods were not cooled by an approved method. The cooling process was completed using approved procedures.

Potentially hazardous foods were not kept at or above 140°F during hot holding. Products in hot holding were observed at 52-54°F. Products were rapidly reheated to 165°F or above before return to service.

Country Inn and Suites, T-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 service cooler were observed to be at 51°F. The products were rapidly chilled to 45°F or less.

Taste of Thai, 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 storage cooler were observed to be at 50-53°F. The products were discarded during the inspection.

Food from unapproved source, spoiled, adulterated on premises. Food with mold growth was observed in a cooler. Products were discarded during the inspection.

State Diner, 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 storage cooler were observed to be at 48-54°F. The products were moved to the walk-in cooler to be rapidly chilled to 45°F or less before use.

Southside Community Center Summer Feed, 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 storage cooler were observed to be at 53°F. The products were moved to the walk-in cooler to be rapidly chilled to 45°F or less before use. This was a repeat violation and will be referred to the Board of Health.

Southside Community Center, 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 storage cooler were observed to be at 60°F. The products were moved to the walk-in cooler to be rapidly chilled to 45°F or less before use. This was a repeat violation and will be referred to the Board of Health.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program issued 32 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:

American Legion Post 770, T-Ulysses
Branchwater Productions, V-Lansing
Iroquois Kitchen, T-Ulysses
Lao Village, T-Ulysses

Little Blue Raiders Football, T-Ulysses
MacDonald Farms, T-Ulysses
NY Pizzeria, T-Ulysses

Critical Violations were found at the following establishments:

Real Falafel, Grassroots Festival

Inadequate facilities were present to maintain cold holding temperatures. Products in a cooler were observed at 55°F. The products were moved to coolers to be chilled to 45°F or less before returning to service. A re-inspection was satisfactory.

Stonecat Café, Grassroots Festival

Potentially hazardous foods were held at an improper temperature. Product was observed at 54°F, and was chilled to 45°F or less before use. A re-inspection was satisfactory.

Outback Kate's, Grassroots Festival

Potentially hazardous foods were held at an improper temperature. Product was observed at 135°F, and was reheated to 165°F or higher before use. A re-inspection was satisfactory.

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:

Denny's, C-Ithaca

Plans Approved:

Gimme! Coffee, C-Ithaca

New Permits Issued:

Denny's, C-Ithaca

Gimme! Coffee, C-Ithaca

Paulie's Global Kitchen, Throughout Tompkins

Pontillos Pizza, V-Groton

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