

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:

AIS/ESOL Northeast Summer Feed, T-Ithaca	Lakewatch Inn, V-Lansing
Borg Warner-Building #2, T-Lansing	Lansing Pizzeria, T-Lansing
Boynton Middle School Summer Feed C-Ithaca	Linda's Diner, T-Lansing
Capital State Kitchen, C-Ithaca	Longview, T-Ithaca
Casablanca Mediterranean C-Ithaca	Loyal Order of Moose Lodge #666, C-Ithaca
Cedarview Golf Course, T-Lansing	Mate Factor Café, C-Ithaca
Chipotle Mexican Grill #1661, C-Ithaca	Metzgar Catering, T-Groton
Ciao!, V-Lansing	Mexeo, C-Ithaca
Country Club of Ithaca, T-Ithaca	Mitsuba Hibachi Sushi Restaurant, V-Lansing
Country Club of Ithaca Snack Shack, T-Ithaca	Miyake Japanese Restaurant, C-Ithaca
CU-Catering Conference Kitchen, T-Ithaca	Northstar House, C-Ithaca
Denny's, C-Ithaca	Panera Bread Bakery Café #381, C-Ithaca
Dryden Hotel, V-Dryden	Sangam Restaurant, C-Ithaca
Four Seasons, C-Ithaca	Subway-Collegetown, C-Ithaca
Friendly's #7450, V-Lansing	Taste of Thai Express, C-Ithaca
Glenwood Pines Restaurant, T-Ulysses	Toads Diner, V-Freeville
Hatfield Catering, Throughout Tompkins	Tokyo Hibachik, Sushi & Asian Bistro, C-Ithaca
Ithaca Bakery, V-Lansing	Vietnam/Hai Hong, C-Ithaca
KoKo, C-Ithaca	Waffle Frolic, C-Ithaca
	Wendy's #1-005, 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.

Jalapeno's Mexican Grill, V-Dryden

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:

Friends and Pho Restaurant, V-Lansing
Little Thai House, C-Ithaca
Sahara, C-Ithaca
Taste of Thai, C-Ithaca
Viva Taqueria and Cantina, 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:

Ithaca Yacht Club, T-Ulysses

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°F. The products were discarded during the inspection.

Little Thai House, 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 50-55°F. The products were moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Dryden Queen Diner, V-Dryden

Potentially hazardous foods were not pre-chilled to 45°F or less before storage on service line. Products to be used for service were observed at 50-52°F and 60°F. Products were removed from service to be chilled to 45°F or less before use.

Bob's Barbecue & Catering, Throughout Tompkins

Potentially hazardous foods were not stored under refrigeration. Product was observed at 60-65°F in a cambro. The product was reheated to 165°F or higher before use.

Applebee's Neighborhood Bar & Grill, V-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 three food storage coolers were observed to be at 48-54°F. The products were moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Mano's 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 52-55°F. The products were moved to functioning refrigeration equipment to be chilled to 45°F or less before use. This was a repeat violation and will be referred to the Board of Health.

The Nines, 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 50-54°F. The products were discarded during the inspection.

Souvlaki House, 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 storage coolers were observed to be at 50-56°F and 54°F. The products were moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Ithaca Zen Center, T-Danby

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.

Jack's Grill, 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 56°F. The products were moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Comfort Inn, C-Ithaca

Accurate thermometers were not available to evaluate potentially hazardous food temperatures.

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 storage coolers were observed to be at 56°F. The products were moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product was observed on a counter for customer service at 51°F. The product was chilled to 45°F or less before use.

Super 8 Motel, C-Ithaca

Accurate thermometers were not available to evaluate potentially hazardous food temperatures.

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product was observed on a counter for customer service at 52°F. The product was 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 36 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:

Acapulco Mexican Grill, T-Ulysses	Groton Historical Society, V-Groton
Al's Concession, T-Ulysses	Jerry's Lunch Concessions, T-Ulysses
Annlee Concessions, T-Ulysses	Oakes Pizza, T-Ulysses
American Legion Post 800, V-Groton	Oakes Popcorn, T-Ulysses
Coleman French Fry, T-Ulysses	Oakes soft Serve, T-Ulysses
Coleman Fried Dough, T-Ulysses	Ristick Concessions, T-Ulysses
Foggy Bog Hunting Club, V-Groton	Santa's Place/Kris Kringle Kettle Korn, T-Ulysses
Fowler's Taffy, T-Ulysses	Sylvia's Midway Diner, T-Ulysses
Groton Center Court Tenant Assoc., V-Groton	West Groton Bible Church, V-Groton
Groton Girls Varsity Soccer Team, V-Groton	

Critical Violations were found at the following establishments:

Dryden Rotary Club, V-Dryden

Potentially hazardous food was observed at an improper temperature. Product for service was observed at 137°F. The product was reheated to 165°F or above before return to service.

Hospitality Arts Collective, V-Groton

Potentially hazardous food was observed at an improper temperature. Product for service was observed at 56°F. The product was voluntarily discarded during the inspection.

American Legion Post 770, /V-Trumansburg

Potentially hazardous food was observed at an improper temperature. Product for service was observed at 62°F. The product was rapidly chilled to 45°F or less before return to service.

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:

Gimme Coffee – Gates Hall, C-Ithaca
Collegetown Crepes, Throughout Tompkins

Gorgers Taco Shack, C-Ithaca
Teatime Ithaca, C-Ithaca

Plans Approved:

Caravan Serai Tea, C-Ithaca
Gorgers Taco Shack, C-Ithaca

IC-Gannett Library Coffee Kiosk, T-Ithaca
Coltivare/TC3, C-Ithaca

New Permits Issued:

Café Wild, Throughout Tompkins
Collegetown Crepes, Throughout Tompkins
First Baptist Church of Ithaca, C-Ithaca
Gorgers Taco Shack, C-Ithaca
Ogawa, C-Ithaca

Sacred Root Kava Lounge & Tea Bar, C-Ithaca
Seabring Inn, T-Newfield
The Smash Truck, Throughout Tompkins
Teatime Ithaca, C-Ithaca
Who Has Time to Cook, Throughout Tompkins

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