

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:

Affinity Bakery & Beyond, T-Lansing	Groton Elementary School, V-Groton
Apollo Restaurant, C-Ithaca	Groton Middle/High School, V-Groton
Asia Cuisine, C-Ithaca	IC – Business School Kiosk, T-Ithaca
Chanticleer, C-Ithaca	IC – Café at Park School, T-Ithaca
Chili's Bar & Grill, C-Ithaca	IC – Grand Central Kiosk, T-Ithaca
Cornell Coop Ext of Tompkins County, C-Ithaca	IC – Sub Connection, T-Ithaca
Corner Store, C-Ithaca	IC – Towers Dining Hall, T-Ithaca
CU – Becker House, C-Ithaca	ICSD – Dewitt Middle School, T-Ithaca
CU - Carols Café, C-Ithaca	ICSD – Northeast Elementary, T-Ithaca
CU – Dairy Bar, T-Ithaca	Ithaca Ale House, C-Ithaca
CU - Flora Rose Dining, C-Ithaca	Jade Garden, C-Ithaca
CU – Goldies Café, C-Ithaca	LaTourelle Catering, T-Ithaca
CU – Green Dragon, C-Ithaca	LaTourelle-Simply Red Bistro, T-Ithaca
CU - ILR Conference Center, C-Ithaca	Little Ceasars, C-Ithaca
CU – Keeton House, C-Ithaca	Maxie's Supper Club & Oyster Bar, C-Ithaca
CU – Libe Café, C-Ithaca	McGraw House Dining, C-Ithaca
CU – Marthas, C-Ithaca	New York Garden, V-Groton
CU - North Star, C-Ithaca	On a Roll Catering, T-Dryden
CU - Rustys, C-Ithaca	Osakaya, V-Groton
CU - Tammany House, C-Ithaca	Plum Tree Japanese Restaurant, C-Ithaca
CU – Temple of Zeus, C-Ithaca	Purity Ice Cream, C-Ithaca
Dragon Village, V-Trumansburg	The Rhine House, C-Ithaca
Dryden Community Center Café, V-Dryden	Roses Home Dish, Throughout Tompkins
Empire Livestock Marketing, V-Dryden	Seabring Inn, T-Newfield
Felicia's Atomic Lounge, C-Ithaca	Seneca Place Kilpatricks, C-Ithaca
First Baptist Church of Ithaca, C-Ithaca	Spicy Asian, C-Ithaca
First Presbyterian Church of Ithaca, C-Ithaca	Stella's, C-Ithaca
Freddy's Place, V-Newfield	Stella's Barn Restaurant, T-Newfield
Gateway Kitchen, C-Ithaca	SUMO Japanese Steakhouse & Sushi, V-Lansing
Gimme! Coffee-Gates Hall, C-Ithaca	Varna Community Association, T-Dryden

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.

Kendra's Culinary Creations, T-Lansing

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:

Applebee's Neighborhood Bar & Grill, V-Lansing	Jack's Grill, C-Ithaca
CU – Risley Dining, C-Ithaca	McGraw House Dining, C-Ithaca
CU – Synapsis, C-Ithaca	The Nines, C-Ithaca
Ithaca Yacht Club, T-Ulysses	Souvlaki House, C-Ithaca
Ithaca Zen Center, T-Danby	Super 8 Motel, 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:

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 48-55°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.

Country Inn & 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 storage cooler were observed to be at 47-50°F. The products were discarded during the inspection. This was a repeat violation and will be referred to the Board of Health.

Dryden Queen Diner, V-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 48-56°F. The products were moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

CU-Risley Dining, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products out for customer service were observed to be at 49-54°F. The products were discarded during the inspection.

CU-Synopsis, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products to be used for customer service were observed at 51°F. The products were removed from service 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 during cold holding. Products for customer service were observed to be at 47-50°F. The products were discarded during the inspection.

Teatime Ithaca, C-Ithaca

Potentially hazardous foods were not pre-chilled to 45°F or less before storage on service line. Products on the salad bar for service were observed at 51-54°F. The products were removed from service to be chilled to 45°F or less before use.

IC – Gannett Coffee Kiosk, T-Ithaca

Potentially hazardous foods were not stored under refrigeration. Product was observed at 54-58°F in a display cooler. The product was rapidly chilled to 45°F or less before use.

CU – Big Red Barn, 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 51°F. The products were discarded during the inspection.

Mandible Café, C-Ithaca

Potentially hazardous foods were not pre-chilled to 45°F or less before storage on service line. Products in an open air cooler were observed at 55°F. Products were removed from service to be chilled to 45°F or less before use.

Hal's Deli, 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 removed from service 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 **61 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:

- Big Daddy's Concessions Cotton Candy, T-Newfield
- Big Daddy's Concessions French Fry, T-Newfield
- Girl Scouts of NYPenn Troop 40144, T-Newfield
- Newfield CS Class of 2015, T-Newfield
- Town of Newfield Recreation Dept, T-Newfield

Critical Violations were found at the following establishments:

Newfield Lions Club, T-Newfield

Potentially hazardous foods were observed at improper temperatures. A product for service was observed at 107°F. The product was rapidly reheated to 165°F or above before return to service. Another product for service was observed at 55°F. The product was chilled to 45°F or less before use.

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:

- Express Fork & Gavel, C-Ithaca
- Star Truck, Throughout Tompkins
- TC Action-Casey Center, V-Dryden

Plans Approved:

- Express Fork & Gavel, C-Ithaca
- IC-Dillingham Theater, T-Ithaca
- Star Truck, Throughout Tompkins

New Permits Issued:

- Express Fork & Gavel, C-Ithaca
- IC Gannett Library Coffee Kiosk, T-Ithaca
- Sammy's Express, C-Ithaca
- Star Truck, Throughout Tompkins
- Tango Chicken, C-Ithaca

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