

Food Program

The results of food service establishment inspections conducted in Tompkins County can be viewed directly on the Environmental Health website (<http://www.tompkinscountyny.gov/health/eh/food/index>). Inspections can be sorted to meet the needs of the viewer (by facility, date, etc.) by clicking on the column heading of interest. This is a valuable tool for easily providing information to the public.

***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:

Arby's, C-Ithaca	Dunkin Donuts – Meadow St., C-Ithaca
Barnes and Noble Booksellers, C-Ithaca	Foodnet – Titus Towers, C-Ithaca
Borg Warner Building #2, V-Lansing	Freddy's Place, T-Newfield
Buffalo Wild Wings, C-Ithaca	Ithaca Housing Authority, C-Ithaca
Burger King #12983, T-Ithaca	LCSD-RC Buckley Elementary School, T-Lansing
Burger King #2734, C-Ithaca	Lansing Pizzeria, T-Lansing
Capital State Kitchen, C-Ithaca	Mark's Pizzeria, C-Ithaca
Coalyard Café, C-Ithaca	McDonalds-Elmira Rd., C-Ithaca
Collegetown Bagels – East Hill, T-Ithaca	On the Street, C-Ithaca
Corner Store, C-Ithaca	Spicy Asian, C-Ithaca
Domino's Pizza, C-Ithaca	Stella's Barn & Grill, T-Newfield
Drop-in Children's Center, C-Ithaca	Subway #33776, T-Ithaca
Dunkin Donuts, T-Lansing	Subway-Catherwood Drive, V-Lansing
Dunkin Donuts, V-Dryden	Subway-Walmart, C-Ithaca
Dunkin Donuts – East Hill, T-Ithaca	TC Action – Casey Center, V-Dryden
Dunkin Donuts – Elmira Rd., C-Ithaca	Wings Over Ithaca, T-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.

No HACCP inspections were conducted this month.

***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:

None

***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:

Dryden Community Center Café, V-Dryden

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a food storage cooler was observed to be at 61°F. The product was removed from the cooler and chilled to 45°F or less before return to service.

Chili's Grill & Bar, C-Ithaca

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 cooler were observed to be at 55-56°F. The products were discarded during the inspection.

Mark's Pizzeria, V-Groton

Cooked or prepared foods were subject to cross-contamination from raw foods. The raw foods were discarded during the inspection.

Tamarind, C-Ithaca

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

Potentially hazardous foods not stored at or below 45°F during cold holding. Product in a cooler was observed to be at 54°F. The product was removed from service and rapidly chilled to 45°F or less before use.

Chipotle, C-Ithaca

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in a hot holding unit was observed to be at 122°F. The product was removed from service and rapidly reheated to 165°F before return to service.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program **issued 4 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:

None

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:

Purity Ice Cream, C-Ithaca

Ruloff's, C-Ithaca

Plans Approved:

Ithaca Press, C-Ithaca

Purity Ice Cream, C-Ithaca

Spring Buffet, C-Ithaca

New Permits Issued:

Ever D'Licious Café, V-Lansing

Ruloff's, C-Ithaca

Unwind, V-Lansing

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