

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:

Argos Inn, C-Ithaca	Lincoln Street Diner, C-Ithaca
Bun Appetit Bakery, V-Groton	Little Ceasars Pizza, C-Ithaca
Coddington Road Community Center, T-Ithaca	McDonald's-Dryden, V-Dryden
Cornell Child Care Center, T-Ithaca	McDonald's-Triphammer Rd., V-Lansing
Crossroads Bar & Grille, T-Lansing	New York Garden, V-Groton
CU-Northstar House, C-Ithaca	Papa John's, C-Ithaca
CU-Risley Dining, C-Ithaca	Paradise Café, T-Ulysses
Dunkin Donuts, V-Dryden	Pizza Hut, V-Lansing
Enat Ethiopian Cuisine, Throughout Tompkins	Roman Village, T-Groton
Fabrizio New York Pizzeria, V-Trumansburg	Smart Start Preschool, T-Ulysses
Five Guys Burgers, C-Ithaca	The Smash Truck, Throughout Tompkins
Franziska Racker Center, T-Ulysses	Subway-Buttermilk Falls, C-Ithaca
Glenwood Pines Restaurant, T-Ulysses	TC Action – Groton, V-Groton
Greenstar Market Events, C-Ithaca	Taco Bell, C-Ithaca
ICSD-Belle Sherman Elementary, C-Ithaca	Tim Horton's Coldstone Creamery, C-Ithaca
ICSD-Belle Sherman Annex, C-Ithaca	Todi's Italian Pizzeria, V-Dryden
ICSD-Fall Creek Elementary School, C-Ithaca	Tokyo Hibachi, Sushi & Asian Bistro, C-Ithaca
Ithaca Community Childcare Center, T-Ithaca	Wendy's #1005, C-Ithaca
LCSD-Lansing High School, T-Lansing	Yogurtland, C-Ithaca
LCSD-Lansing Middle School, T-Lansing	

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 HAACP 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:

Chili's Grill & Bar, C-Ithaca
 Chipotle Mexican Grill #1661, C-Ithaca
 Dryden Community Center Café, V-Dryden
 Mark's Pizzeria, V-Groton

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:

Best Western University Inn, T-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products for customer service were observed to be at 53°F and 55°F. The products were either discarded during the inspection or rapidly chilled to 45°F or below before use.

Smart Yogurt - Ithaca Mall, V-Lansing

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

Firehouse Subs, C-Ithaca

Cooked or prepared foods were subjected to cross-contamination from raw foods. Storage was rearranged during the inspection.

Gateway Kitchen, C-Ithaca

Toxic chemicals were improperly labeled so that contamination of food could occur. The chemicals were properly labeled during the inspection.

Moe's Southwest Grill, C-Ithaca

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

Potentially hazardous foods were not kept at 140°F or above during hot holding. Product in an autosham was observed to be at 110°F. The product was rapidly reheated to 165°F or higher before use.

Gimme! Coffee, V-Trumansburg

Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Product on a counter for customer use was observed to be at 66°F. The product was discarded during the inspection.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program issued 19 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:

Cayuga Medical Center, C-Ithaca
 Cornell Yamatai, (C)-Ithaca
 F. Oliver's, C-Ithaca
 Ithaca Beer Company Taproom, 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:

Atlas Bowl, V-Trumansburg
EconoLodge, V-Lansing

Plans Approved:

EconoLodge, V-Lansing

New Permits Issued:

Atlas Bowl, V-Trumansburg
Capplehouse Catering, Throughout Tompkins
Hawi Ethiopian Cuisine, C-Ithaca
Just Because Center, C-Ithaca
Level B, C-Ithaca

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