

## **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:**

Bandwagon Brewpub, C-Ithaca	Just Desserts, T-Ithaca
Bici Cocina, Throughout Tompkins	Lakebreeze Ice Cream, T-Lansing
Blue Moon Catering, C-Ithaca	Mia Restaurant, C-Ithaca
Cedarview Golf Course, T-Lansing	Newman Golf Course, C-Ithaca
Celebrations Banquet Facility, T-Caroline	Osakaya, Throughout Tompkins
Collegetown Crepes, Throughout Tompkins	Plantation Bar & Grill, T-Dryden
Coltivare, C-Ithaca	Rongovian Embassy, V-Trumansburg
Country Club of Ithaca, T-Ithaca	Rose's Home Dish, Throughout Tompkins
Covert Country Store, Throughout Tompkins	Roy Josef Cuban Food, Throughout Tompkins
Crow's Nest Café, C-Ithaca	Sahara, C-Ithaca
Dryden Lake Golf, T-Dryden	Shortstop Deli, C-Ithaca
Fairfield Inn & Suites, C-Ithaca	Sri Lankan Curry in a Hurry, Throughout Tompkins
Gimme Coffee-State St., C-Ithaca	Sunrise Samosas, Throughout Tompkins
Hampton Inn, C-Ithaca	Sweet Melissa's Ice Cream Shop, C-Ithaca
Homewood Suites, V-Lansing	Taughannock Falls Concession, T-Ulysses
Istanbul Turkish Kitchen, C-Ithaca	Tibetan Cooking, Throughout Tompkins
Ithaca Courtyard, V-Lansing	Trip Hotel, V-Lansing
Ithaca Press, C-Ithaca	Veronika's Pastries, Throughout Tompkins
Ithaca Yacht Club, T-Ithaca	William Henry Miller Inn, C-Ithaca
Ithaca Zen Center, T-Danby	

**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**

AGAVA, T-Ithaca  
Antlers, T-Dryden  
Cornell Cooperative Extension of Tompkins County, C-Ithaca  
Dryden Hotel, V-Dryden  
Econo Lodge, V-Lansing  
Groton Golf & Recreation, T-Groton  
KoKo, C-Ithaca  
Sarah's, C-Ithaca  
Solaz, Throughout Tompkins  
Taste of Thai, 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:**

**Sammy's Pizzeria, C-Ithaca**

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F during cold holding. Product in a cold holding unit was observed to be at 54°F. The product was moved to a functioning cooler to be cooled to 45°F or less before use.

**Pizza & Bones, V-Dryden**

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product for service in a cold holding unit was observed to be at 50-52°F. The product was removed from service and rapidly chilled to 45°F or less before use.

**Carrozza Pizza Co., T-Dryden**

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 cold holding unit 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.

**Taste of Thai, C-Ithaca**

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F during cold holding. Product in a cold holding unit was observed to be at 49-51°F. The product was discarded during the inspection.

**Groton Golf & Recreation, T-Groton**

Water/ice system was unsafe. The UV light for the facility water system was observed to be reading at 31%. A Boil Water Order was issued to the facility.

**Antlers, T-Dryden**

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

**Gorgers Taco Shack, C-Ithaca**

Food from an unapproved source was on premises. Production of the process was discontinued until a scheduled process is obtained.

**Collegetown Bagels – Aurora Street, 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 cold holding unit were observed to be at 50°F. The products were moved to functioning storage equipment to be chilled to 45°F or less before use.

**Kendra's Culinary Creations, T-Lansing**

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 cold holding unit were observed to be at 54-56°F. The products were discarded during the inspection.

**Scoops, T-Lansing**

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a properly functioning cold holding unit was observed to be at 51°F. The product was rapidly chilled to 45°F or less.

**Econo Lodge, V-Lansing**

An Accurate thermometer was not available to evaluate potentially hazardous food temperatures during cooking and holding.

**Cornell Cooperative Extension of Tompkins County, C-Ithaca**

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

**Super 8 Motel, C-Ithaca**

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product on a counter for customer service was observed to be at 52°F. The product was rapidly chilled to 45°F or less before use.

**Sammy's Pizzeria, 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 refrigerated storage unit were observed to be at 62-65°F. The products were moved to a functioning cooler to be chilled to 45°F or less before use.

**Easy Wok, V-Lansing**

Potentially hazardous foods were not stored under refrigeration. Products were observed stored under the wok station at 60°F. Products were moved to a refrigerated storage unit to be chilled to 45°F or less before use.

**Taughanock Farms Inn, T-Ulysses**

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

***Temporary Food Service Operation Permits*** are issued for single events at one location. The Food Protection Program **issued 53 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:**

Agape Bible Church T-Ulysses	Henry Highland Gannett Lodge, C-Ithaca
B&B Kettle Korn, C-Ithaca	Ithaca Beer Company, T-Ithaca
Boy Scouts Troop 24, V-Dryden	Kiwanis Club of Dryden, V-Dryden
Cameron's Market, C-Ithaca	Lulu's Kettlecorn, C-Ithaca
Cayuga Medical Center, T-Ithaca	Simeon's, T-Ithaca
Cortland Regional Medical Center, V-Dryden	The Piggery, T-Ithaca
Dryden Grange, V-Dryden	Travelers Kitchen, C-Ithaca
East Hill Flying Club, V-Lansing	Yellow Truck Catering, C-Ithaca
F. Oliver's, T-Ithaca	
Friends of Bound for Glory, C-Ithaca	

**Critical Violations were found at the following establishments:**

**Dryden United Methodist Church, Dryden Dairy Days**

Potentially hazardous foods were held at an improper temperature. Product in hot holding was observed to be at 130°F. A time waiver was granted and any remaining chicken to be discarded by an agreed upon time.

**Steve Campbell, Alice White Benefit**

Potentially hazardous foods were held at an improper temperature. Product in hot holding was observed to be at 110°F. The product was rapidly reheated before return to service. Product in cold holding was observed to be at 54°. The product was removed from service and rapidly chilled to 45°F or less before use.

**Cole Brothers Circus, V-Lansing**

Potentially hazardous foods were held at an improper temperature. Product in hot holding was observed to be at 112°F. The product was rapidly reheated to 165°F or more before return to service. 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:**

Comfort Inn, C-Ithaca  
Dunkin Donuts, C-Ithaca  
Old Mexico, C-Ithaca

**Plans Approved:**

IC-Sandella's at Circles Market, T-Ithaca

**New Permits Issued:**

Bravo, V-Freeville  
Dunkin Donuts-Collegetown, C-Ithaca  
The Kitchen Theater, C-Ithaca  
Old Mexico, C-Ithaca  
Pelican Barbecue, Throughout Tompkins  
The Shack, C-Ithaca

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