

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:

Applebee's Bar & Grill, V-Lansing	ICSD – Belle Sherman Annex
Coddington Road Community Center, T-Ithaca	ICSD – Belle Sherman Elementary
Cornell Vet School Coffee Shop, T-Ithaca	ICSD – Cayuga Heights Elementary
CU – Becker House, C-Ithaca	ICSD – Dewitt Middle School, T-Ithaca
CU – Big Red Barn, C-Ithaca	ICSD – Fall Creek Elementary, C-Ithaca
CU – Carol's Café, C-Ithaca	ICSD – Northeast Elementary, T-Ithaca
CU – Dairy Bar, C-Ithaca	Ling Ling Garden, T-Ithaca
CU – Goldie's Café, C-Ithaca	Littletree Orchards, Throughout Tompkins
CU – Green Dragon Café, C-Ithaca	Meadow Court – Royal Court Restaurant, C-Ithaca
CU – ILR Conference Center, C-Ithaca	Newfield Elementary School, V-Newfield
CU – Martha's, C-Ithaca	Newfield Middle/High School, V-Newfield
CU- North Star House, C-Ithaca	Scooby Steve's, T-Ithaca
CU – Rusty's, C-Ithaca	Serendipity Catering, T-Dryden
CU – Synapsis Café, C-Ithaca	Statler Hotel – Banfi's, C-Ithaca
CU – Willard Straight, C-Ithaca	Statler Hotel – Mac's, C-Ithaca
Dottie's Ice Cream, T-Groton	Statler Hotel – Regent Lounge
Gateway Café, V-Lansing	Statler Hotel – Terrace Dining, C-Ithaca
Gorgers, C-Ithaca	SUMO Japanese Steakhouse & Sushi, V-Lansing
Hal's Deli, C-Ithaca	Thai Basil, C-Ithaca
Hatfield Catering, Throughout Tompkins	Waffle Frolic, C-Ithaca
IC – CHS Coffee Kiosk, 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:

Ithaca Ale House, C-Ithaca
 Napoli Pizzeria, C-Ithaca
 Panera Bread Bakery-Café #1381, C-Ithaca
 Silver Line Tap Room, V-Trumansburg
 Wendy's, 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:

Wendy's, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F. Product in a cold-holding unit was observed to be at 55-57°F. The product was removed from service and rapidly chilled to 45°F or less before use.

CU – Café Jennie, 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 48-50°F. The products were moved to a walk-in cooler to be rapidly chilled to 45°F or less before use.

Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Products on a counter for customer service were observed to be at 59-60°F. The products were removed from service and rapidly chilled to 45°F or less.

Salt of the Earth Kitchen, Throughout Tompkins

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products for service located in a cold-holding unit were observed to be 48-54°F. The products were removed from service and rapidly chilled to 45°F or less before use.

Ithaca Ale House, C-Ithaca

Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods were stored below 45°F or less. Products in the indoor walk-in cooler were observed to be at 51-56°F. The products were moved to functioning storage to be chilled to 45°F or less before use.

Mama Teresa Pizzeria, C-Ithaca

Enough refrigerated storage equipment was not maintained to keep potentially hazardous foods at or below 45°F during cold holding. Products in two coolers were observed to be at 51-54°F and 54-57°F. Products were discarded during the inspection. An accurate thermometer was not available to evaluate the temperatures of potentially hazardous food during cooking, cooling, reheating and holding.

Cornell Vet School Main Café, T-Ithaca

Other potentially hazardous foods requiring cooking were not heated to 140°F or above. A product removed from the oven and placed out for service was observed to be 89°F. The product was removed from service and reheated to 165°F or greater.

Manndible Café, C-Ithaca

Potentially hazardous foods were not prepared as recommended using pre-chilled ingredients and not pre-chilled to 45°F or less before service. Products for customer service in an open air cooler were observed to be at 49-51°F. The products were removed from service and rapidly chilled to 45°F or less before use.

Oishii Bowl, C-Ithaca

Potentially hazardous foods were not stored under refrigeration except during necessary preparation or approved pre-cooling procedures. Product was observed on a counter at 69°F. The product was moved to refrigerated storage during the inspection.

Tompkins Cortland Community College, 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 two coolers were observed to be at 49-54°F and 51-56°F. All products were moved to functioning cold-holding equipment to be rapidly chilled to 45°F or less before use.

IC – Dillingham Theater Arts Kiosk, T-Ithaca

Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Products were observed on a table for customer service at 54°F. The facility has a waiver from temperature control, however, temperature log sheets were not available and had not been maintained. The product was discarded during the inspection.

Subway #22428, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a refrigerated storage unit was observed to be at 58°F. The product was moved to the walk-in to be cooled to 45°F or less before use.

Sangam Indian Curry & Spice, C-Ithaca

Potentially hazardous foods were held for an improper period of time at an unacceptable temperature. Products in hot holding equipment were observed to be at 128°F. The products were removed from service and rapidly reheated to 165°F or above.

Salvation Army, C-Ithaca

Enough refrigerated storage equipment was not properly 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 50-51°F. The products were discarded during the inspection.

Seneca Place food Service/Kilpatricks, 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 51-56°F. The products were removed from service and rapidly chilled to 45°F or less.

Khmer Angkor, T-Lansing

Home canned goods, or canned goods from an unapproved source were found on the premises. The products were removed from service and the process has been discontinued.

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 50-51°F. The products were discarded during the inspection.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program issued 62 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:

Americana Vineyards, C-Ithaca
 Dryden Republican Committee, V-Dryden
 East Hill Flying Club, V-Lansing
 Ellis Hollow Community Center Corn, T-Dryden
 Ellis Hollow Community Center Chicken BBQ, T-Dryden
 Ellis Hollow Community Center Cider & Doughnuts, T-Dryden

Ellis Hollow Community Center Grill, T-Dryden
 Ellis Hollow Community Center Salads, T-Dryden
 Ithaca Beer Company, C-Ithaca
 Ithaca Coffee Company, C-Ithaca
 Singapore Students' Association, C-Ithaca
 The Piggery, C-Ithaca
 Trumansburg Lions Club, T-Ulysses

Critical Violations were found at the following establishments:

Japan-US Association, Cornell University

Potentially hazardous food was held at an improper temperature. Products in two hot holding locations were observed to be at 128°F and 137°F. Products were discarded after one hour of 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:

607 Bottoms Up, V-Dryden
Jade Garden, C-Ithaca
Spring Buffet, C-Ithaca

Plans Approved:

No plans were approved this month.

New Permits Issued:

607 Bottoms Up, V-Dryden
636 Club of Ithaca, T-Ithaca
Gateway Café, V-Lansing

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