

**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:**

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|--|---|
| 607 Bottoms Up, V-Dryden                               | IC – Café at Park School, T-Ithaca            |
| 636 Club of Ithaca, C-Ithaca                           | IC – Gannett Coffee Kiosk, T-Ithaca           |
| Banfi's Food Truck – Franny's, C-Ithaca                | IC – Sub Connection, T-Ithaca                 |
| Biz & Benny's Juice Company, Throughout Tompkins       | IC – Terrace Dining Hall, T-Ithaca            |
| Casita del Polaris, C-Ithaca                           | IC – Towers Dining Hall, T-Ithaca             |
| Celebrations, T-Caroline                               | ICSD – Beverly J. Martin Elementary, C-Ithaca |
| Crossroads Bar & Grill, T-Lansing                      | ICSD-Boynton Middle School, C-Ithaca          |
| CU – 104 West, C-Ithaca                                | ICSD – Enfield Elementary, T-Enfield          |
| CU – Amit Bhatia, C-Ithaca                             | ICSD – Ithaca High School, C-Ithaca           |
| CU – Cook House, C-Ithaca                              | ICSD – South Hill Elementary, C-Ithaca        |
| CU – Flora Rose, C-Ithaca                              | Jade Garden, C-Ithaca                         |
| CU - Jansens at Bethe House, C-Ithaca                  | Kelly's Dockside Café, C-Ithaca               |
| CU – Keeton House, C-Ithaca                            | Level B, C-Ithaca                             |
| CU – Temple of Zeus, C-Ithaca                          | Linda's Corner Diner, T-Lansing               |
| Dos Amigos, Throughout Tompkins                        | Loaves & Fishes, C-Ithaca                     |
| Dragon Village, V-Trumansburg                          | Mitsuba, V-Lansing                            |
| Drop-In Children's Center, C-Ithaca                    | New Roots Charter School, Throughout Tompkins |
| Dryden Middle School, T-Dryden                         | On a Roll Catering, T-Dryden                  |
| Dunbar's, C-Ithaca                                     | Osakaya, V-Groton                             |
| Dunkin Donuts – Freeville, T-Dryden                    | Ron Don's Village Pub, V-Trumansburg          |
| Friends & Pho Vietnamese/Chinese Restaurant, V-Lansing | The Shop, C-Ithaca                            |
| Golden City, V-Dryden                                  | Silo Food Truck, Throughout Tompkins          |
| Groton Elementary School, V-Groton                     | State Diner, C-Ithaca                         |
| Groton Middle/High School, V-Groton                    | Sugar & Slice, Throughout Tompkins            |
| The Haunt, C-Ithaca                                    | Trumansburg Elementary School, V-Trumansburg  |
| IC - Business School Kiosk, T-Ithaca                   | Trumansburg High School, V-Trumansburg        |
|  | Tuckers Catering, C-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 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:**

CU – Café Jennie, C-Ithaca  
CU – Vet School Main Café, T-Ithaca  
Dryden Hotel, V-Dryden  
Fork & Gavel, C-Ithaca  
IC – Dillingham Theater Kiosk, T-Ithaca  
Jack's Grill, C-Ithaca  
Khmer Angkor, T-Lansing  
Manndible Café, C-Ithaca  
Oishi Bowl, C-Ithaca  
Salvation Army, C-Ithaca  
Sangam Indian Curry & Spice, C-Ithaca  
Seneca Place Food Service/Kilpatricks, C-Ithaca  
Tompkins Cortland Community College, T-Dryden  
Trumansburg Middle School, V-Trumansburg

*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:****Jack's Grill, C-Ithaca**

An accurate thermometer was not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding. A thermometer provided by the facility at the time of inspection was observed to be reading 30°F below the actual temperature. The thermometer was recalibrated during the inspection.

**Gateway Kitchen, C-Ithaca**

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product for service in a hot holding unit was observed to be at 105-110°F. The product was removed from service and rapidly reheated to 165°F.

Enough hot holding equipment was not maintained and operated to keep hot foods above 140°F. Product in a hot box was observed to be at 75-80°F. The product was rapidly chilled to 45°F or less.

**Fork & Gavel, 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 48-54°F. The products were removed from the unit and rapidly chilled to 45°F or less before use.

**Trumansburg Middle School, V-Trumansburg**

Potentially hazardous foods were not stored under refrigeration. Products out for service were observed to be at 53°F. The products were discarded during the inspection.

**Dryden Hotel, V-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 49-54°F. The products were either discarded during the inspection or moved to a functioning unit and rapidly chilled to 45°F or less.

**Luna/Loco, 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 two cold holding units were observed to be at 54-60°F and 51°F. The products were discarded during the inspection.

**AGAVA, T-Ithaca**

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in a cold holding unit were observed to be at 51°F and 55°F. The products were removed from service and rapidly chilled to 45°F or less before use.

**Subway #22428, 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 sandwich preparation unit were observed to be at 50-52°F. The products were discarded during the inspection.

**Cayuga Addiction Recovery Services, T-Ulysses**

Potentially hazardous foods were not cooled by an approved method where the food temperature could be reduced from 120°F to 70°F within four hours. Product in a walk-in cooler was found to be at 54-55°F. The product had been prepared and placed in the cooler the previous day. The product was discarded during the inspection.

**Futai Buffet, 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 47-52°F. The products were moved to the walk-in cooler to be rapidly chilled to 45°F or less before use.

**ICSD – Caroline Elementary School, T-Caroline**

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product out for service was observed to be at 120-130°F. The product was removed from service and rapidly re-heated to 165°F or above before use.

**Subway of Dryden, V-Dryden**

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a cold holding unit was observed to be at 54-58°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 52 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:**

2015 NY Holstein Harvest & Dairy Club Sale, C-Ithaca  
 B&B Kettle Korn, C-Ithaca  
 Ba-Li Cravings, C-Ithaca  
 Dryden Town Historical Society, V-Dryden  
 Enfield Community Council, T-Enfield  
 Fritz Vail, C-Ithaca  
 Kettle Corn Shop, C-Ithaca  
 Macarollin Food Truck, C-Ithaca

Playland Amusements Blooming Onion, C-Ithaca  
 Playland Amusements French Fry, C-Ithaca  
 Playland Amusements Fried Dough, C-Ithaca  
 Playland Amusements Lemonade, C-Ithaca  
 Playland Amusements Popcorn, C-Ithaca  
 Travelers' Kitchen, C-Ithaca  
 Ward's Maple Products, C-Ithaca

**Critical Violations were found at the following establishments:****CU ALANA Dining With Diverse Minds, C-Ithaca**

Potentially hazardous food was observed at an improper temperature. Product for service was observed to be at 115-138°F. The product was discarded at an agreed upon time.

**Lao Village, C-Ithaca**

Potentially hazardous foods were at an improper temperature. Product in a cooler was observed to be at 53°F. The product was rapidly 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:**

No pre-operational inspections were conducted this month.

**Plans Approved:**

Jump Around Inflatables, V-Lansing

**New Permits Issued:**

Concord's Maine Squeeze, C-Ithaca

Groks, V-Dryden

Jade Garden, C-Ithaca

Macarollin Food Truck, Throughout Tompkins

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