

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:

| | |
|---|--|
| Antlers, T-Dryden | ICSD-Beverly J. Martin Elementary, C-Ithaca |
| Borg Warner – Bldg #2, V-Lansing | ICSD – Caroline Elementary, T-Caroline |
| Cornell Vet School Kiosk, T-Ithaca | ICSD-South Hill Elementary, C-Ithaca |
| Cornell Vet School Main Café, T-Ithaca | Jade Garden, C-Ithaca |
| Creekside Café, V-Trumansburg | Madeline's Restaurant, C-Ithaca |
| CU-Flora Rose Dining, C-Ithaca | Mahogany Grill, C-Ithaca |
| CU-Jansen's at Bathe House, C-Ithaca | McGraw House, C-Ithaca |
| CU-Keeton House Dining, C-Ithaca | Northstar House, C-Ithaca |
| CU-Risley Dining, C-Ithaca | Papa John's, C-Ithaca |
| CU-Willard Straight Dining, C-Ithaca | Pudgies Pizza & Subs, C-Ithaca |
| Domino's Pizza, C-Ithaca | Red's Place, C-Ithaca |
| Dragon Village, V-Trumansburg | Redder's Bar & Grill, T-Ulysses |
| Dryden Community Center Café, V-Dryden | Rose's Home Dish, Throughout Tompkins |
| Dryden Middle School, T-Dryden | Smart Start Preschool, T-Ulysses |
| Fabrizio New York Pizzeria, V-Trumansburg | Subway Buttermilk Falls, C-Ithaca |
| Firehouse Subs, C-Ithaca | SUMO Japanese Steakhouse, V-Lansing |
| Foodnet Central Kitchen, V-Lansing | Sunset Grill, T-Ithaca |
| Gimme! Coffee, V-Trumansburg | Taco Bell #9587, C-Ithaca |
| Glenwood Pines, T-Ulysses | Trumansburg Elementary School, V-Trumansburg |
| Gorgers, C-Ithaca | Trumansburg High School, V-Trumansburg |
| Hawi Ethiopian Cuisine, C-Ithaca | Trumansburg Middle School, V-Trumansburg |
| IC-Egbert Dining Hall, T-Ithaca | Unwind, V-Lansing |
| IC-Terrace Dining, T-Ithaca | Yogurtland, C-Ithaca |
| ICSD-Arts Café, 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 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 | Ithaca Ale House, C-Ithaca |
| Bun Appetit Bakery, V-Groton | Linda's Corner Diner, T-Lansing |
| Finger Lakes Residential Center, T-Lansing | Mark's Pizzeria, V-Groton |
| Friends & Pho Vietnamese Restaurant, V-Lansing | Pizza Hut, V-Lansing |

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:

IC-Towers Dining Hall, T-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 130-138°F. The product was removed from service and rapidly reheated to 165°F or above before use.

New Delhi Diamonds, C-Ithaca

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 116°F. The product was removed from service and rapidly reheated to 165°F or above before use.

Hal's Delicatessen, C-Ithaca

Food workers did not use proper utensils to eliminate bare hand contact with cooked or prepared foods. The products were discarded during the inspection.

Best Western University Inn, T-Ithaca

Potentially hazardous foods were not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage). Products on a counter for customer service were observed to be at 54-57°F and 57°F. The products were either discarded during the inspection or removed from service and rapidly chilled to 45°F or less.

Italian Carryout, T-Ithaca

Enough refrigerated storage equipment is not operated so that all potentially hazardous foods are cooled properly and stored below 45°F. Products in a refrigerated storage unit were observed to be at 51-54°F. The products were moved to working refrigerated storage and rapidly chilled to 45°F or less before use.

Fork and Gavel Café, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in a prep area cold holding unit were observed to be at 55-61°F. The products were move to the walk-in to be rapidly chilled to 45°F or less before use.

Collegetown Bagels – East Hill Plaza, T-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F during cold holding. Products on the salad bar were observed to be at 48°F and 50°F. The products were removed from service and rapidly chilled to 45°F or less before use.

ICSD – Enfield Elementary School, T-Enfield

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

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. Products in a cold holding unit were observed to be at 51-54°F. The products were discarded during the inspection.

Kelly's Dockside Kafe, 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 49-52°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 47 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:

Alpha Phi Omega Gamma Chapter – Root for Your Cause, City of Ithaca
Cornell Asian Pacific Islander Student Union – Asia Night, C-Ithaca
Cornell Indonesian Association 2016, C-Ithaca
Cornell University Chinese Student Association – Lunar New Year, City of Ithaca
Iranian Students Association, C-Ithaca

Critical Violations were found at the following establishments:

There were none observed this month.

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:

George Jr. Republic Ewald Dining, T-Dryden
Hive 45, V-Trumansburg
Jump Around Inflatables, T-Lansing

Plans Approved:

LonaCakes, V-Cayuga Heights

New Permits Issued:

Ba-Li Cravings, Throughout Tompkins
Oasis Halal Grill, C-Ithaca
Jump Around Inflatables, T-Lansing
Wild for Yogurt, V-Lansing

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