

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688
Fx: (607) 274-6695

REVISED DRAFT RESOLUTION # EH-ENF-16-0016 FOR

**Ithaca Bakery
Collegetown Bagels Inc./Ramsey Brous, Owner/Operator
2255 North Triphammer Road, V-Lansing
Ithaca, NY 14850**

Whereas, an owner/operator of a Food Service Establishment must comply with the regulations established under Subpart 14-1 of the New York State Sanitary Code; **and**

Whereas, it is a critical violation of Part 14-1 of NYSSC to fail to maintain potentially hazardous foods at or below 45°F during cold holding; **and**

Whereas, it is a critical violation of Part 14-1 of NYSSC to fail to use pre-chilled ingredients when preparing potentially hazardous foods; **and**

Whereas on June 21, 2016, the Tompkins County Health Department (TCHD) observed approximately three pounds of cheddar cheese on top of a sandwich prep unit opposite the toaster at temperatures between 49-51°F. Also, cubed melons and approximately 20 prepared salads containing meats, cheeses and grain were observed at temperatures between 49-53 °F in the grab and go unit.; **and**

Whereas on July 11, 2016, the TCHD observed approximately five pounds of sliced American, pepper jack and provolone cheeses on top of a sandwich prep unit opposite the toaster at temperatures between 51-54 °F. Also, cubed melons and approximately 30 prepared salads containing chicken, meatballs, tuna, cheese, grain and potatoes were observed at temperatures between 48-53 °F in the grab and go unit.; **and**

Whereas, Ramsey Brous, Owner/Operator, signed a Stipulation Agreement with Public Health Director's Orders on July 29, 2016, agreeing that Ithaca Bakery violated these provisions of the New York State Sanitary Code; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Ramsey Brous, Owner/Operator, is ordered to:**

1. Pay a penalty of \$400 for these violations, due by **November 15, 2016**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Maintain potentially hazardous food at or below 45°F during cold holding; **and**
3. Prepare all potentially hazardous food using pre-chilled ingredients to 45°F or below prior to placing into service; **and**
4. Maintain temperature logs as prescribed by the Tompkins County Health Department; **and**
5. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.