
Food Program

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 violation(s) noted:

Apollo, C-Ithaca	Gorgers, C-Ithaca
Benn Conger Inn, V-Groton	IC CHS Coffee Kiosk, T-Ithaca
Cafeo, C-Ithaca	IC Sub Connection, T-Ithaca
Chipotles Mexican Gril #1661, C-Ithaca	IC Towers Dining Hall, T-Ithaca
CU Big Red Barn, C-Ithaca	ICSD – Dewitt Middle School, T-Ithaca
CU Café at Anabel Taylor, C-Ithaca	Jalapenos Mexican Grill, V-Dryden
CU Duffield Hall, C-Ithaca	Maxie's Supper Club & Oyster Bar, C-Ithaca
CU Hughes Dining, C-Ithaca	Mira Mediterranean Bistro, C-Ithaca
CU Java City, C-Ithaca	Saratoga Room, T-Lansing
CU Martha's, C-Ithaca	Serendipity Catering, C-Ithaca
CU Risley Hall, C-Ithaca	Spicy Asian Noodle, C-Ithaca
CU Synapsis, C-Ithaca	Sunset Grill, C-Ithaca
CU Trillium, C-Ithaca	Tamarind, C-Ithaca
CU Willard Straight Dining, C-Ithaca	Waffle Frolic, C-Ithaca

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 violation(s) noted:

Lincoln Street Diner, C-Ithaca	Stella's, C-Ithaca
Rulloff'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:

Golden City, V-Dryden

Enough refrigerated storage is not maintained so that all potentially hazardous foods are kept at or below 45°F. The products were placed in a functioning cooler for rapid chilling to 45°F or below prior to return to service.

Ithaca Bakery, V-Lansing

Enough refrigerated storage equipment was not available so that all potentially hazardous foods were kept at or below 45°F. A cooler was observed holding potentially hazardous foods at 50-55°F. The products were rapidly chilled prior to return to service.

Rulloff's, C-Ithaca

Potentially hazardous foods were not cooled by an approved method. Products were placed in a cooler the day prior for cooling. The next day the products were observed at 54°F. The products were discarded. Enough refrigerated storage was not maintained so that potentially hazardous foods were maintained at 45°F or below. A cooler was observed cold holding foods at 49-50°F. The products were rapidly chilled to 45°F prior to return to service and a repair-person was called.

Stella's, C-Ithaca

Enough refrigerated storage was not maintained so that potentially hazardous foods were maintained at or below 45°F. A cooler was observed cold holding foods at 50°F. The products were discarded during the inspection and a repair-person was called.

Taste of Thai, C-Ithaca

Potentially hazardous foods were not cooled by an approved method. Products were placed in a cooler the day prior for cooling. The next day the products were observed at 54°F. The products were placed in a cooler in smaller quantities for rapid chilling to 45°F or below.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program issued 11 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.

Critical Violations were found at the following establishments:

Japanese Summer Festival, Appel Commons, C-Ithaca

Potentially hazardous foods were at improper temperatures. Food products were observed at 64-120°F. The food was discarded during the inspection.

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:

Dunkin Donuts, T-Dryden

Plans Approved:

Tokyo Hibachi Sushi & Asian Bistro, C-Ithaca

New Permits Issued:

Dasan-J, C-Ithaca

The Gates, C-Ithaca

Dunkin Donuts, T-Dryden

Sabor Latino, C-Ithaca

Silent City Uprising – Coffee, Throughout Tompkins County

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