

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:

Blue Stone, C-Ithaca	IC-Egbert Union Dining, T-Ithaca
Booker's Backyard, V-Lansing	IC-Food Court, T-Ithaca
Carriage House Café, C-Ithaca	IC-Grand Central, T-Ithaca
Collegetown Pizza, C-Ithaca	IC-Terrace Dining Hall, T-Ithaca
CU 104 West, C-Ithaca	IC-Tower Club Lounge, T-Ithaca
CU Becker House, C-Ithaca	ICSD-Belle Sherman Annex, C-Ithaca
CU Cook House, C-Ithaca	ICSD-Belle Sherman Elementary, C-Ithaca
CU Ezra's Café, C-Ithaca	ICSD-Boynton Middle School, C-Ithaca
CU Food Service Management Lab, C-Ithaca	ICSD-Cayuga Heights Elementary, C-Ithaca
CU Goldie's Café, C-Ithaca	ICSD-Fall Creek Elementary School, C-Ithaca
CU Green Dragon Café, C-Ithaca	ICSD-Ithaca High School, C-Ithaca
CU ILR Conference Center, C-Ithaca	ICSD-South Hill Elementary School, C-Ithaca
CU Jansens at Bethe House, C-Ithaca	Joe's Restaurant, C-Ithaca
CU Keeton House, C-Ithaca	John Thomas Steakhouse, T-Ithaca
CU Kegler's Pub, C-Ithaca	LCSD Lansing High School, T-Lansing
CU Libe Café, C-Ithaca	LCSD Lansing Middle School, T-Lansing
CU North Star Dining, C-Ithaca	LCSD R.C. Buckley Elementary, T-Lansing
CU NYS Veterinary College, C-Ithaca	Lakewatch Inn, V-Lansing
CU Rusty's, C-Ithaca	Little Thai House, C-Ithaca
CU Sage Dining, C-Ithaca	Lucatelli's Ristorante, C-Ithaca
CU Temple of Zeus, C-Ithaca	Mannidible Café, C-Ithaca
Dasan-J, C-Ithaca	McGraw House Dining, C-Ithaca
Dryden Middle School, T-Dryden	Mia Restaurant, C-Ithaca
Dryden Veterans Memorial Home, T-Dryden	New Roots Charter School, C-Ithaca
Dunkin Donuts, T-Dryden	The Rink, T-Lansing
Garcia's Mexican Restaurant, C-Ithaca	Salvation Army, C-Ithaca
Glenwood Pines Restaurant, T-Ulysses	Stella's Barn Restaurant & Gifts, T-Newfield
IC-Business School Kiosk, T-Ithaca	Tompkins Cortland Community College, T-Dryden
IC-The Café at Park School, T-Ithaca	Vietnam/Hai Hong, 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.

HACCP Inspections were conducted at the following establishments:

CU New York State Veterinary College
Foodnet Central Kitchen, V-Lansing

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:

Golden City, V-Dryden	Sushi O'Sake, C-Ithaca
Mano's Diner, C-Ithaca	Taste of Thai, 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:

CU Statler Hotel Terrace Dining, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45° F. Potentially hazardous foods were discarded during the inspection.

CU Statler Hotel Banfi's, C-Ithaca

Food workers did not use proper utensils or gloves to eliminate bare hand contact with ready to eat foods. The product was discarded during the inspection.

Potentially hazardous foods were not cooled by an approved method so that foods were cooled rapidly.

A-1 Pizzeria, T-Dryden

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

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program **issued 41 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:

Apple Harvest Festival, C-Ithaca

B & B Kettle Korn
 Capt Jack's Kettle Korn
 JR's Soda Shoppe
 Lao Village
 MacDonald Farms
 PDR's Catering

Playland Amusements Blooming Onion
 Playland Amusements French Fry
 Playland Amusements Lemonade
 Playland Amusements Popcorn
 Travelers Kitchen

Critical Violations were found at the following establishments:

Vail Bros, Apple Harvest Festival, C-Ithaca

Utensils, gloves etc. were not used to eliminate bare hand contact with prepared foods.

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:

Tokyo Hibachi, Sushi & Asian Bistro, C-Ithaca

Plans Approved:

Dunkin Donuts, C-Ithaca

New Permits Issued:

Tokyo Hibachi, Sushi & Asian Bistro, C-Ithaca

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