

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 critical violation(s) noted:

Bandwagon Brewpub, C-Ithaca	Madeline's Restaurant, C-Ithaca
BOCES Community School, C-Ithaca	Mahogany Grill, C-Ithaca
BOCES Darwin C. Smith, T-Ithaca	Manos Diner, C-Ithaca
BOCES Horizon Café, T-Ithaca	Mercato Bar & Restaurant, C-Ithaca
CU Flora Rose Dining, C-Ithaca	Miyake, C-Ithaca
CU Robert Purcell Dining, C-Ithaca	Oasis Dance Club, T-Danby
Cayuga Lake Cruises/Corks & More, C-Ithaca	The Piggery Delicatessen, C-Ithaca
Dryden Hotel, V-Dryden	Rascal's, T-Ulysses
Dryden Queen Diner, V-Dryden	Razorback BBQ, C-Ithaca
Dunbar's, C-Ithaca	Rogues Harbor Steak & Ale, T-Lansing
Falls Restaurant, V-Trumansburg	Sabor Latino, C-Ithaca
First Presbyterian Church of Ithaca, C-Ithaca	Samurai Japanese Restaurant, C-Ithaca
Futai Buffet, C-Ithaca	Seabring Inn, T-Newfield
Groton Corona Club, V-Groton	Seneca Place Food Service/Kilpatricks, C-Ithaca
ICSD Art's Café, C-Ithaca	Shortstop Deli Mobile, C-Ithaca
ICSD B. J. Martin Elementary School, C-Ithaca	Silent City Uprising, C-Ithaca
ICSD Caroline Elementary School, T-Caroline	Simeon's on the Commons, C-Ithaca
ICSD Enfield Elementary School, T-Enfield	Sticky Rice, C-Ithaca
ICSD Northeast Elementary School, T-Ithaca	Taste of Thai Express, C-Ithaca
Ithaca Zen Center, T-Danby	Taughannock Farms Inn, T-Ulysses
John Joseph Inn Food Service, T-Lansing	Thai Cuisine, C-Ithaca
Just A Taste, C-Ithaca	Tokyo Hibachi, Sushi & Asian Bistro, C-Ithaca
KoKo, C-Ithaca	Waterwheel Café, V-Freeville
Ling Ling Garden, T-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:

A-1 Pizzeria, V-Dryden	Imperial Kitchen, V-Lansing
CU Statler Hotel Banfi's, C-Ithaca	Subway Sandwiches & Salads, T-Ulysses
CU Statler Hotel Terrace Dining, 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:

AGAVA, T-Ithaca

Potentially hazardous foods were not kept under refrigeration except during necessary preparation. The food was discarded during the inspection.

Imperial Kitchen, V-Lansing

Potentially hazardous foods were not kept at or above 140°F. The foods were rapidly re-heated to 165°F prior to return to service.

Enough refrigerated storage was not maintained so that potentially hazardous foods were kept at or below 45°F. The foods were rapidly cooled to 45°F prior to return to service.

Plum Tree Restaurant, C-Ithaca

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

George Junior Republic Le Café, T-Dryden

Potentially hazardous foods were not pre-chilled to 45°F or below prior to customer service. A product for customer service was observed at 50°F. The product was rapidly chilled to 45°F prior to return to service.

Kelly's Dockside Kafe, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Food was observed at 54°F. The product was discarded during the inspection.

Potentially hazardous food was not stored under refrigeration. A food was observed at 70°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 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.

The following inspections were conducted with no violation(s) noted:

Town of Dryden Youth Football, V-Dryden

Critical Violations were found at the following establishments:

Dryden Science Club, C-Ithaca

Potentially hazardous foods were at improper temperatures. The foods were rapidly re-heated to 165°F prior to return to service.

Plans Approved: None

New Permits Issued: Longview, T-Ithaca

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