

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:

Antlers, T-Dryden	Mahogany Grill Mobile Ice Cream Cart, Throughout Tompkins County
Applebee's Neighborhood Bar & Grill, V-Lansing	Mate Factor Café, C-Ithaca
Boatyard Grill, C-Ithaca	Mehak Cuisine, C-Ithaca
Cass Park Concession, C-Ithaca	Mexeo, C-Ithaca
Celebrations Banquet Facility, T-Caroline	Moonshadow Tavern, C-Ithaca
Chapter House, C-Ithaca	Napoli Pizzeria, C-Ithaca
CIAO!, V-Lansing	Old Tea House, C-Ithaca
Come 2 You Canteen, Throughout Tompkins County	Osakaya, V-Groton
Connection/Loco, C-Ithaca	Panera Bread, C-Ithaca
Dorothy's Music Room, V-Trumansburg	Potala Café, C-Ithaca
Dragon Village, V-Trumansburg	The Rhine House, C-Ithaca
Farrell's Bar & Grill, V-Groton	Ron Don's Village Pub, V-Trumansburg
The Gates, C-Ithaca	Silky Jones, C-Ithaca
GIAC Kitchen, C-Ithaca	Sincredible Pastries, T-Groton
Hazelnut Kitchen, V-Trumansburg	Sushi with Gusto, T-Ithaca
Heights Café, V-Cayuga Heights	TC3 Athletics Facility, T-Dryden
Level B Nightclub, C-Ithaca	Tucker's Catering, C-Ithaca
La Cocina Latina Catering, C-Ithaca	Viva Taqueria & Cantina, C-Ithaca
Linda's Corner Diner, T-Lansing	Wendy's #1-005, C-Ithaca
Loaves & Fishes, C-Ithaca	Westy, C-Ithaca
Loyal Order of the Moose, C-Ithaca	Word of Mouth Catering, C-Ithaca
Mahogany Grill Mobile Hot Dog Cart, Throughout Tompkins County	ZaZa's Cucina, 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:

Agava, T-Ithaca	Kelly's Dockside Kafe, C-Ithaca
Fine Line Bistro, C-Ithaca	Longview, T-Ithaca
Four Seasons, C-Ithaca	New Deli Diamonds, C-Ithaca
Ithaca Bakery, V-Lansing	Plum Tree Restaurant, C-Ithaca
George Jr. Republic - Le Café, T-Dryden	Saigon Kitchen, C-Ithaca
GIAC Kitchen, C-Ithaca	Sangam Restaurant, 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:

Fine Line Bistro, C-Ithaca

Prepared foods were subject to cross-contamination. Raw foods were observed stored over ready to eat foods. Refrigerated storage was rearranged during the inspection.

Four Seasons, C-Ithaca

Toxic chemicals were improperly stored. A can of Raid was observed on a shelf in the kitchen. The pesticide was removed from the facility during the inspection.

Potentially hazardous foods were not stored under refrigeration. Prepared foods intended for service were observed sitting on counters in the kitchen. A waiver was discussed and a process approved during the inspection.

Sangam, C-Ithaca

Enough refrigerated storage equipment is not maintained or operated so that all potentially hazardous foods are not kept at or below 45°F during cold holding. Foods stored in a prep cooler were observed to be at 50-52°F. Foods were discarded during the inspection.

Longview, T-Ithaca

Potentially hazardous foods were not kept at or below 45°F during hot holding. A product was observed at 48°F. The product was rapidly chilled to 45°F prior to return to service.

New Deli Diamonds, C-Ithaca

Potentially hazardous foods were not kept at or above 140°F during hot holding. A Product was observed at 100°F. The product was rapidly re-heated to 165°F prior to return to service.

Saigon Kitchen, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. A product was observed sitting on a shelf in the kitchen at 60°F. The product was rapidly chilled to 45°F prior to return to service.

GIAC Kitchen, C-Ithaca

Prepared foods were subject to cross-contamination. Raw foods were observed stored over ready to eat foods. Refrigerated storage was rearranged during the inspection.

Temporary Food Service Operation Permits are issued for single events at one location.
The Food Protection Program **issued 2 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 Critical Violation(s) noted:

Greenstar Market at Ithaca Chowder Cook-Off, C-Ithaca
Newfield Lioness Christmas Craft Fair, T-Newfield
Trumansburg Rotary Club Chicken BBQ, V-Trumansburg, T-Danby

Critical Violations were found at the following establishments:**Ithaca Waldorf School Elves Holiday Faire, T-Danby**

Potentially hazardous foods were at improper temperatures. A product was observed at 51°F. The product was rapidly chilled to 45°F or less prior to return to service.

New Permits Issued:

Longview, T-Ithaca
Skillet & Embers Catering, Throughout Tompkins County
Sushi with Gusto, T-Dryden

The Food Protection Program received and investigated 0 complaints related to issues and/or problems at permitted food service establishments.