

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.

Akashi Japan Gourmet, V-Lansing	Lansing Pizzeria, T-Lansing
Bangkok Thai Bistro & Sushi Bar, C-Ithaca	Ling Ling Takeout, C-Ithaca
Capital State Kitchen, C-Ithaca	Ned's Pizzeria, V-Cayuga Heights
Coddington Rd Community Center, T-Ithaca	New York Garden Chinese Restaurant, V-Groton
Cornell Child Care Center Food Service, T-Ithaca	Newfield Elementary School, T-Newfield
Corners Deli, V-Cayuga Heights	Newfield Middle/High School, T-Newfield
Easy Wok, V-Lansing	Sarah's Patisserie, V-Cayuga Heights
Foodnet Titus Towers, C-Ithaca	Spicy Asian, C-Ithaca
Foodnet Woodsedge, V-Lansing	Sri Lankan Curry in Hurry, C-Ithaca
Freddy's Place, T-Newfield	TC Action Groton, V-Groton
Ithaca Community Childcare, T-Ithaca	TC Action Casey Center, V-Dryden
Ithaca Housing Authority, C-Ithaca	TC Action TC3 Farmhouse, T-Dryden
Jalapeno's Mexican Grill, V-Dryden	Walmart Subway #35087, 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.

No HACCP Inspections were conducted.

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.

No re-inspections were conducted.

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:

Drop-In Children's Center, C-Ithaca

Toxic Chemicals were improperly stored so that contamination of food could occur. Shaving cream was observed stored above a cooler and a food preparation area. The product was moved during the inspection.

Groton Middle/High School, V-Groton

Potentially hazardous foods were not stored under refrigeration. Potentially hazardous foods intended for service were observed sitting on the service line. The product was placed in a cooler for rapid chilling to 45°F or below prior to return to service.

JJ's Café, V-Cayuga Heights

Potentially hazardous foods were not made with pre-chilled product. The product was placed in a cooler for rapid chilling to 45°F prior to return to service.

Food Program (continued)

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.

No inspections were conducted.

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, Elmira Road, C-Ithaca

Plans Approved: None

New Permits Issued:

Dunkin Donuts, C-Ithaca

Fraternal Order of Eagles #1253, C-Ithaca

St. Catherine Greek Orthodox Church, C-Ithaca

The Food Protection Program **received and investigated no complaints** related to issues and/or problems at permitted food service establishments.