

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:

Arby's, C-Ithaca	McDonald's Elmira Road, C-Ithaca
Art's Café, C-Ithaca	Moe's Southwest Grill, C-Ithaca
Borg Warner BLDG #2, T-Lansing	Napoli Pizzeria, C-Ithaca
Buffalo Wild Wings, C-Ithaca	Northstar House, C-Ithaca
The Center Café, C-Ithaca	Owl Café, C-Ithaca
CU Northstar, C-Ithaca	Panera Bread Bakery Café #1381, C-Ithaca
CU Synapsis Café, C-Ithaca	Pudgie's Pizza & Subs, C-Ithaca
CU Trillium, C-Ithaca	Purity Ice Cream, C-Ithaca
DP Dough, C-Ithaca	Salvation Army, C-Ithaca
Dryden Middle School, T-Dryden	The Shop, C-Ithaca
Dunkin Donuts Elmira Road, C-Ithaca	Smart Yogurt, C-Ithaca
Dunkin Donuts, Meadow Street, C-Ithaca	Starbucks Coffee Co, C-Ithaca
Dunkin Donuts, V-Dryden	Starbucks Coffee Company #11932
Five Guys Burgers & Fries, C-Ithaca	Statler Hotel Mac's, C-Ithaca
Fraternal Order of Eagles Ithaca, C-Ithaca	Statler Hotel Regent Lounge, C-Ithaca
Friendly's Elmira Road, C-Ithaca	Sterling House of Ithaca, T-Ithaca
Gimme! Coffee Cayuga Street, C-Ithaca	Subway the Commons, C-Ithaca
Groton Elementary School, V-Groton	Subway #16-098, V-Lansing
Groton Village Court SOFA site, V-Groton	Subway #33776, T-Ithaca
ICSD Caroline Elementary School, T-Caroline	Taco Bell #9587, C-Ithaca
ICSD Fall Creek Elementary School, C-Ithaca	Tamarind, C-Ithaca
Kyushu Japanese Restaurant, V-Lansing	Taste of Thai, C-Ithaca
Little Venice Ristorante, V-Trumansburg	Tellez Mexican Grill & Catering, C-Ithaca
Lou's BBQ TCAT Bus Stop, C-Ithaca	Yogurtland, 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:

None

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:

Barnes & Nobel Booksellers, C-Ithaca	JJ's Café, V-Cayuga Heights
Drop In Children's Center, C-Ithaca	Ling Ling Takeout, C-Ithaca
Groton Middle/High School, V-Groton	Subway Buttermilk Falls, 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:

Subway Buttermilk Falls, C-Ithaca

Toxic chemicals were stored above a food preparation area so that contamination of food could occur. The product was removed from the facility during the inspection.

Dunkin Donuts, T-Lansing

Toxic chemicals were improperly stored so that contamination of food could occur. The storage was rearranged during the inspection.

Barnes and Noble Booksellers, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F. Food was observed at 50-51°F. Barnes and Noble staff discarded the product during the inspection.

Statler Hotel Banfi's

Toxic chemicals were improperly stored so that contamination of food could occur. The chemical was moved during the inspection.

Statler Hotel Terrace Dining, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. The products were rapidly chilled to 45°F or below prior to return to service.

Burger King #2734, Elmira Road, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. Sliced tomatoes were observed at 64°F.

The product was discarded during the inspection. The facility was not in compliance with their statewide waiver.

Pizza Aroma, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. Food was observed at 54°F. The product was placed in a cooler for rapid chilling to 45°F or below prior to return to service.

Imperial Kitchen, V-Lansing

Cooked or prepared foods were subjected to cross-contamination. Raw fish was observed stored above ready to eat foods. The storage was re-arranged during the inspection.

Toxic chemicals were observed stored so that contamination of food could occur. The chemical was removed during the inspection.

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

Ithaca Ramada Inn Food Service, V-Lansing

Enough refrigerated storage was not maintained so that potentially hazardous foods were properly stored at 45°F. Multiple foods were discarded during the inspection.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program issued **14 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:

Cayuga Medical Center Ithaca Chili Cook-off, C-Ithaca
Crooked Carrot Community Supported Kitchen Ithaca Chili Cook-off, C-Ithaca
Greenstar Natural Foods Market Ithaca Chili Cook-off, C-Ithaca
Groton Recreation Department, V-Groton

Critical violations were found at the following establishment:

Cornell Malaysia Students, C-Ithaca

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

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:

None

Plans Approved:

Coal Yard Café, C-Ithaca
Nicolatte, Throughout Tompkins County

New Permits Issued:

Tim Horton's Coldstone Creamery, C-Ithaca

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