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 violations noted:

Apollo Restaurant, C-Ithaca
Burger King #12983, T-Ithaca
Chili's Bar and Grill, C-Ithaca
CU Becker House, C-Ithaca
CU Cook House, C-Ithaca
CU Keeton House, C-Ithaca
CU Risley Dining, C-Ithaca
CU Two Naked Guys, C-Ithaca
CU Libe Café, C-Ithaca
CU Rusty's, C-Ithaca
CU Willard Straight Dining, C-Ithaca
Dolce Delight, T-Ithaca
Franziska Racker Center, T-Ulysses
Friendly's Triphammer, V-Lansing
George Jr. Republic Ewald Dining Hall, T-Dryden
George Jr. Republic Le Café, T-Dryden
Gimme! Coffee State Street, C-Ithaca
Hampton Inn Food Service, C-Ithaca
ICSD Belle Sherman Annex, C-Ithaca
ICSD Belle Sherman Elementary School, C-Ithaca
ICSD Beverly J Martin Elementary School, C-Ithaca
ICSD Cayuga Heights Elementary School, V-Cayuga Heights
ICSD Northeast Elementary School, T-Ithaca
ICSD South Hill Elementary School, C-Ithaca
Ithaca Courtyard Hotel Food Service, V-Lansing
Lansing Residential Center, T-Lansing
LCSD Lansing High School, T-Lansing
LCSD – Lansing Middle School, T-Lansing
LCSD – RC Buckley Elementary School, T-Lansing
Lincoln Street Diner, C-Ithaca
MacCormick Center, T-Caroline
McDonald's Triphammer, V-Lansing
Mira Mediterranean Bistro, C-Ithaca
New Roots Charter School, Throughout Tompkins
On a Roll Catering, C-Ithaca
Papa John's, C-Ithaca
Peking Restaurant, V-Lansing
The Rose, V-Lansing
Rulloffs, C-Ithaca
St. Catherine Greek Orthodox Church, C-Ithaca
Sumo Japanese Steakhouse & Sushi, V-Lansing
Tompkins County Jail, V-Lansing
Wings Over Ithaca, T-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 violations noted:

Burger King #2734, C-Ithaca
CU NYS Veterinary College, T-Ithaca
Collegetown Bagels, T-Ithaca
Dasan-J, C-Ithaca
Dragon Village, V-Trumansburg
Dunkin Donuts, T-Lansing
ICSD Dewitt Middle School, T-Ithaca
ICSD Enfield Elementary School, T-Enfield
ICSD South Hill Elementary School, T-Ithaca
Imperial Kitchen, V-Lansing
Ithaca Ramada Inn Food Service, V-Lansing
Pizza Aroma, C-Ithaca
Statler Hotel Banfi's, C-Ithaca
Statler Hotel Terrace Dining, C-Ithaca
Stella's, 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:

ICSD-Dewitt Middle School, T-Ithaca

Potentially hazardous foods were not kept at or below 45°F. Food was observed at 50°F on the service line. Food was removed from service and chilled to 45°F or below before use.

Dasan-J, C-Ithaca

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

Stella's, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F. Food was observed at 58-60°F. Stella's staff discarded the product during the inspection.

Collegetown Bagels, T-Ithaca

Potentially hazardous foods were not stored under refrigeration. Milk for customer service was observed at 53°F. The product was rapidly chilled to 45°F prior to return to customer service.

Potentially hazardous food was not kept at or above 140°F during hot holding. The product was observed at 130°F. The product was rapidly chilled to 45°F.

CU NYS Veterinary College, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F. Foods were observed at 50-52°F. The products were put in a functioning cooler to chill them to 45°F.

ICSD Enfield Elementary School, T-Enfield

Potentially hazardous foods were not stored under refrigeration. The product was placed in a cooler to rapidly chill to 45°F.

Dragon Village, V-Trumansburg

Toxic chemicals were observed improperly stored. The product was removed from the food service.

CU Green Dragon, C-Ithaca

Accurate thermometers were not available to monitor potentially hazardous foods. The metal stem probe thermometers were calibrated during the inspection.

Ithaca Bakery, V-Lansing

Toxic chemicals were improperly stored so that contamination of food could occur. Toxic chemicals were observed in several food storage and preparation areas. The products were removed from these areas.

Tim Horton's Coldstone Creamery, C-Ithaca

Accurate thermometers were not available to monitor potentially hazardous foods. The metal stem probe thermometer was calibrated during the inspection.

Green Street Pharmacy, C-Ithaca

Accurate thermometers were not available to monitor potentially hazardous foods. No food probe thermometers were available on-site.

McGraw House Dining, C-Ithaca

Cooked or prepared foods are subject to cross contamination from raw foods. Observed raw whole shell eggs stored above and next to lettuce greens and spinach in reach-in cooler. Storage was rearranged at the inspection.

Fingerlakes Residental Center, T-Lansing

Potentially hazardous foods were not kept at or above 140°F during hot holding. Facility staff discarded product.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program **issued 13 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.*

Critical Violations were found at the following establishments:

The Deli Downtown TCBRA Home and Garden Show, T-Dryden

Potentially hazardous foods were at improper temperatures. Deli sandwiches were observed at 53°F. Service was ended at 2:00 pm.

Midstate Microd Club, V-Dryden

Potentially hazardous foods were at improper temperatures. Chicken was observed at 133°F and potatoes were observed at 121°F. Service was ended at 2:00 pm.

Cayuga Nature Center/PRI, Maple Fest, T-Ulysses

Potentially hazardous foods were at improper temperatures. Orange juice concentrate was observed at 71°F. The product was discarded during the inspection.

Linani's Catering, TCBRA Home and Garden Show, T-Dryden

Potentially hazardous foods were at improper temperatures. Tortellini salad was observed at 50°F. The product was discarded during the inspection.

Dickys Barbecue Pit TCBRA Home and Garden Show, T-Dryden

Potentially hazardous foods were at improper temperatures. Brisket was observed at 133°F. The product was discarded during the inspection.

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:

Mark's Pizzeria, C-Ithaca

Plans Approved:
The Icebox, Throughout Tompkins County
Mark's Pizzeria, C-Ithaca

New Permits Issued:
The Crow's Nest Café, C-Ithaca
Mark's Pizzeria, C-Ithaca

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