

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:

Asian Taste Ithaca Farmers Market, C-Ithaca	Jade Garden, C-Ithaca
Auntie Anne's NY-117, V-Lansing	Kelly's Dockside Kafe, C-Ithaca
Arby's Roast Beef, V-Lansing	Khmer Angkor, Farmers Market, C-Ithaca
BOCES Community School, C-Ithaca	Lucatelli's Ristorante, C-Ithaca
BOCES Darwin Smith, T-Ithaca	Madeline's Restaurant, C-Ithaca
Booker's Backyard, V-Lansing	Manndible Café, C-Ithaca
CC's, C-Ithaca	Mark's Pizzeria, C-Ithaca
Cafeo, C-Ithaca	Maxie's Supper Club, C-Ithaca
Cinnamon Shoppe & Deli, T-Lansing	McDonald's, V-Dryden
Collegetown Bagels Aurora Street, C-Ithaca	Osakaya Ithaca Farmers Market, C-Ithaca
Collegetown Bagels Collegetown, C-Ithaca	Pita Pit, C-Ithaca
Collegetown Pizza, C-Ithaca	Pizza Hut, V-Lansing
Crossroads Bar & Grill, T-Lansing	Regal Cinema 14, V-Lansing
Crow's Nest Café, C-Ithaca	Roy Josef, Farmers Market, C-Ithaca
CU 104 West, C-Ithaca	Sangam Indian Curry & Spice, C-Ithaca
CU Flora Rose Dining, C-Ithaca	Sahara, C-Ithaca
CU Jansens at Bethe House, C-Ithaca	Serendipity Catering, T-Ithaca
Dryden Community Café, V-Dryden	Solaz Ithaca Farmers Market, C-Ithaca
Foodnet Central Kitchen, V-Lansing	Speedy Pizza, C-Ithaca
Gimme! Coffee, V-Trumansburg	Sticky Rice, C-Ithaca
Golden City, V-Dryden	Subway #29252, V-Lansing
Hazelnut Kitchen, V-Trumansburg	Subway Collegetown, C-Ithaca
Homewood Suites Food Service, V-Lansing	Sunset Grill, T-Ithaca
IC Egbert Union Dining, T-Ithaca	Sushi O Sake Japanese Restaurant, C-Ithaca
IC Terrace Dining, T-Ithaca	BOCES Snack Shack, T-Ithaca
IC Towers Dining, T-Ithaca	Tibetan Cuisine, Farmers Market, C-Ithaca
Italian Carry Out, T-Ithaca	TC3, T-Dryden
Ithaca Ale House, C-Ithaca	Yogurt Crazy, C-Ithaca
Jack's Grill, C-Ithaca	Your Daily Soup, Farmers Market, 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 violations noted:

Bella Pizza, C-Ithaca	Green Street Pharmacy, C-Ithaca
BOCES Snack Shack, T-Ithaca	Ithaca Bakery, V-Lansing
Café Dewitt, C-Ithaca	McGraw House Dining, C-Ithaca
CU Green Dragon Café, C-Ithaca	Tim Horton's Cold Stone Creamery, C-Ithaca
Empire Livestock Market, V-Dryden	Todi's Italian Pizzeria, V-Dryden

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:

Paradise Café, T-Ulysses

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

Todi's Italian Pizzeria, V-Dryden

Toxic chemicals were improperly stored. The chemicals were rearranged during the inspection so that contamination of food could not occur.

Empire Livestock Market, V-Dryden

Accurate thermometers were not available to monitor potentially hazardous foods. The facility was instructed to obtain a thermometer.

Café Dewitt, C-Ithaca

Enough refrigerated storage was not maintained so that potentially hazardous foods were stored at or below 45°F. The cooler temperature was adjusted during the inspection.

BOCES Snack Shack, T-Ithaca

Cooked or prepared foods were subject to cross contamination from raw foods. The refrigerated storage was rearranged during the inspection.

Café Pacific, C-Ithaca

Accurate thermometers were not available to evaluate potentially hazardous foods. No thermometer was in the facility at the time of the inspection. The facility was directed to obtain an accurate thermometer.

Gorgers, C-Ithaca

Cooked or prepared foods are subject to cross contamination from raw foods. Observed raw whole shell eggs were stored above salad greens in upright cooler. Storage was rearranged during the inspection.

Enough refrigerated storage was not maintained so that potentially hazardous foods were stored at or below 45°F. Foods were observed at 52-54°F. The products were placed in a functioning cooler to rapidly chill to 45°F or below.

Jimmy Johns Gourmet Sandwiches, C-Ithaca

Accurate thermometers were not available to evaluate potentially hazardous foods. A working thermometer was not available at the time of the inspection. The facility was directed to obtain an accurate thermometer.

Boatyard Grill, C-Ithaca

Adulterated food was observed on the premises. A drinking glass was observed in the ice for customer service. The ice bin was emptied and re-filled.

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were maintained at 45°F or below. The products were placed in a cooler for rapid chilling to 45°F.

Bella Pizza, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F. A product was observed at 56°F. The product was discarded during the inspection.

Hal's Delicatessen, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. Sliced tomatoes were observed on a counter at 62°F. The product was rapidly chilled to 45°F prior to return to service.

Gorgers, (Re-inspection), C-Ithaca

Potentially hazardous foods were not stored under refrigeration. Various meats were observed at 58-60°F. The products were rapidly chilled to 45°F prior to return to service.

BOCES Horizon Café, T-Ithaca

Potentially hazardous foods were not kept at or above 140°F. The product was discarded at the end of lunch.

Fingerlakes Residential Center, T-Lansing

Potentially hazardous foods were not kept at or above 140°F during hot holding. The food was rapidly reheated to 160°F prior to return to service.

Fingerlakes Residential Center (Re-inspection), T-Lansing

Potentially hazardous foods were not kept at or above 140°F during hot holding. The food was rapidly reheated to 160°F prior to return to service.

The inspection results were forwarded to the NYS Bureau of Health Systems Management for further action.

Temporary Food Service Operation Permits are issued for single events at one location.
The Food Protection Program ***issued 50 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:

Cornell SCAVMA, T-Ithaca
LACS Fishing Group, C-Ithaca

Critical Violations were found at the following establishments:**Trumansburg Rotary Big Friends/Little Friends, Chicken BBQ, V-Trumansburg**

Potentially hazardous foods were at improper temperatures. The product was discarded.

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:

The Icebox, Throughout Tompkins County

Plans Approved:

Blue Moon Catering, C-Ithaca
CU Café Jennie The Campus Store, C-Ithaca
CU Dairy Bar, T-Ithaca

New Permits Issued:

Autums Ice Cream, T-Caroline
Clubhouse Grill, V-Trumansburg
Icebox, Throughout Tompkins County
Pita Pita, C-Ithaca

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