

**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:**

Bandwagon Brewpub, C-Ithaca	Joe's Restaurant, C-Ithaca
Bunn Appetit Bakery, V-Groton	John Thomas Steakhouse, T-Ithaca
CU Robert Purcell Dining, C-Ithaca	Level B Nightclub, C-Ithaca
Cactus Heads Ithaca Farmers Market, C-Ithaca	Macro Mama Ithaca Farmers Market, C-Ithaca
Café Pacific, C-Ithaca	Manos Diner, C-Ithaca
Chapter House, C-Ithaca	Mehak, C-Ithaca
Chipotle Mexican Grille #1661, C-Ithaca	Mia Restaurant, C-Ithaca
Cinemapolis, C-Ithaca	Miyake Japanese Restaurant, C-Ithaca
Circus Truck, Mobile	New Delhi Diamond's, C-Ithaca
Come to You Canteen, Caterer	Not My Dad's, V-Trumansburg
Connection Loco, C-Ithaca	Old Teahouse, C-Ithaca
Dennis' Homemade Ice Cream, Mobile	Pixel, C-Ithaca
Fabrizio NY Pizzeria, V-Trumansburg	Scoops, T-Lansing
Falls Restaurant, V-Trumansburg	Second Landing, T-Lansing
Newman Golf, C-Ithaca	Seneca Place/Kilpatricks, C-Ithaca
Haunt, C-Ithaca	Shortstop Deli, C-Ithaca
Hillendale Golf Course, T-Enfield	Sicilian Delight Pizzeria, V-Lansing
IFood Mix Grill, C-Ithaca	Silent City Uprising Coffee Ithaca Farmers Market
Insomnia Cookies, C-Ithaca	Sol Kitchen Unlimited, Caterer
Jimmy Johns Gourmet Sandwiches, C-Ithaca	Veronika's Pastries, Caterer

**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:**

BOCES Horizon Café, T-Ithaca	Hal's Delicatessen, C-Ithaca
Boatyard Grill, C-Ithaca	Paradise Café, T-Ulysses
Gorgers, C-Ithaca	
Subway #29252, V-Lansing	

***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 #29252, V-Lansing**

Potentially hazardous foods were not kept at or above 140°F. Products were observed at 131°F. Both products were discarded during the inspection.

**Dryden Hotel, V-Dryden**

Enough refrigerated storage was not maintained so that potentially hazardous foods were maintained at proper temperatures. The product was discarded during the inspection.

**Dominos Pizza, C-Ithaca**

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

**Clubhouse Grille, V-Trumansburg**

Cooked or prepared foods were subjected to cross-contamination from raw foods. The storage was re-arranged during the inspection.

**Saigon Kitchen, C-Ithaca**

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

Potentially hazardous foods were not stored under refrigeration. The product was discarded during the inspection.

**Futai Buffet, C-Ithaca**

Potentially hazardous foods were not stored under refrigeration. The product was discarded during the inspection.

Potentially hazardous foods were not kept at or above 140°F. The product was re-heated to 165°F prior to return to service.

**Casablanca Mediterranean Cuisine & Pizzeria, C-Ithaca**

Potentially hazardous foods were not cooled by an approved method. The products were discarded during the inspection.

**Country Club of Ithaca, T-Ithaca**

Potentially hazardous foods were not kept at or below 45°F. The product was rapidly chilled to 45°F or below prior to return to service.

**Mexeo, C-Ithaca**

Enough refrigerated storage was not available at the time of the inspection. Refrigerated storage was rearranged. Various foods were observed on racks in the facility. The foods were placed in small pans and rapidly chilled.

Potentially hazardous foods were not stored under refrigeration. Multiple foods were observed on a counter. The foods were rapidly chilled to 45°F prior to return to service.

**Holiday Inn Food Service, C-Ithaca**

Enough refrigerated storage was not available to keep potentially hazardous foods at 45°F. Two coolers were not functioning adequately to maintain foods at 45°F. All potentially hazardous foods in the coolers were discarded during the inspection.

**Tokyo Hibachi Sushi & Asian, C-Ithaca**

Toxic chemicals were observed stored over a food preparation area. The chemicals were removed during the inspection.

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

Potentially hazardous foods were not stored under refrigeration. Food was observed on a shelf at 79°F. The product was discarded during the inspection.

***Temporary Food Service Operation Permits*** are issued for single events at one location. The Food Protection Program issued **39 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:**

Angel's Fried Dough, T-Groton  
 Dryden Hotel, V-Dryden  
 Cayuga Medical Center Relay for Life, T-Ulysses  
 Euphodia, V-Trumansburg

First Presbyterian Church of Dryden, T-Dryden  
 Howard Jones, T-Lansing  
 LACS Canoe Group Chicken BBQ, C-Ithaca  
 Wheelock Candy Stand, T-Groton

**Critical Violations were found at the following establishments:**

**Lansing Republican Committee Annual BBQ, T-Lansing**

Potentially hazardous foods were at improper temperatures. Chicken was observed at 128°F. The product was removed from service at 12:30.

**Agway Volunteers for Lansing Soccer, V-Lansing**

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

**Trumansburg All Sports Boosters Club Chicken BBQ, T-Ulysses**

Potentially hazardous foods were at improper temperatures. The foods were 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:**

Sunrise Samosas, V-Freeville  
 Dennis's Ice Cream, T-Newfield

**Plans Approved:**

Dragonfly Grille, Mobile

**New Permits Issued:**

Autumn's Ice Cream, T-Caroline  
 Crooked Carrot, Caterer  
 Dragonfly Grille, Mobile  
 Macdonald's Farm, Caterer

Mystic Water, C-Ithaca  
 Save Animals Go Vegan Bistro, Caterer  
 Two Tables Catering, Caterer

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