

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:

Antlers Restaurant, T-Dryden	Mercato Bar & Restaurant, C-Ithaca
Autumn's Ice Cream, T-Caroline	Moosewood Restaurant, C-Ithaca
Biz & Benny's Juice Company, catering	Mystic Water Kava Bar & Yoga Studio, C-Ithaca
Blue Moon Events & Catering Mobiles	On a Roll Commissary, T-Dryden
Carriage House Café, C-Ithaca	On the Street, C-Ithaca
Cass Park Concessions, C-Ithaca	Outdoor Store, C-Ithaca
Cayuga Lake Cruises, C-Ithaca	Pickeled Orchid, mobile
Cedar View Golf Course, T-Lansing	Roman Village, T-Groton
Ciao!, V-Lansing	Ron Don's Village Pub, V-Trumansburg
Country Club of Ithaca Snack Bar, T-Ithaca	Sal's Pizzeria, C-Ithaca
Dennis' Homemade Ice Cream, T-Newfield	Save the Animals Go Vegan Bistro, catering
Dryden Queen Diner, V-Dryden	Simeon's on the Commons, C-Ithaca
The Frosty Cow, T-Dryden	Sri Lankan Curry in a Hurry, C-Ithaca
Greenstar Market Events, C-Ithaca	Sunrise Samosas, V-Freeville
Groton Golf & Recreation, T-Groton	Stella's Barn Restaurant and Gifts, T-Newfield
Ice Cream Caboose, V-Groton	Taughannock Farms Inn, T-Ulysses
Ithaca Yacht Club, T-Ulysses	
Just a Taste, C-Ithaca	Thai Palace, catering
Just Desserts, T-Ithaca	Tucker's Catering, C-Ithaca
Kendra's Culinary Creations, T-Lansing	Vanilla Rain Cupcakes, catering
Lakebreeze Ice Cream, T-Lansing	Victory Lane Delights, V-Dryden
Lakewatch Inn, T-Lansing	
Linda's Corner Diner, T-Lansing	Waterwheel Café, V-Freeville
Little Thai House, C-Ithaca	William Henry Miller Inn, C-Ithaca
Longview, T-Ithaca	Word of Mouth Catering, V-Trumansburg
Lou's BBQ, catering	ZaZa's Cucina, 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:

Blue Moon Events & Catering, mobile	Inlet Island Café, C-Ithaca
Clubhouse Grille, V-Trumansburg	Mexeo, C-Ithaca
The Connection/Loco, C-Ithaca	Sadya South Indian, catering
Country Club of Ithaca, T-Ithaca	Saigon Kitchen, C-Ithaca
Futai Buffet, C-Ithaca	Toad's Too, V-Freeville
Holiday Inn – Max's, C-Ithaca	Tokyo Hibachi, Sushi and Asian Bistro, 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:

Inlet Island Café, C-Ithaca

Toxic chemicals were stored so that contamination could occur. The storage was re-arranged during inspection. Potentially hazardous foods were not prepared from pre-chilled ingredients. The products were rapidly chilled to 45°F or below prior to return to service.

Toad's Too, V-Freeville

Cooked or prepared foods were subject to cross-contamination. The storage was re-arranged during inspection.

Blue Moon Events & Catering, Throughout Tompkins

Enough hot holding equipment was not operated to keep potentially hazardous foods above 140°F. Products were rapidly reheated to 165°F or above before return to service.

Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were stored at 45°F or below. Products were rapidly chilled to 45°F or below and the refrigeration unit was adjusted.

Plum Tree Restaurant, C-Ithaca

Food workers did not use proper utensils or gloves to eliminate bare hand contact with ready to eat foods. The product was discarded during inspection.

Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were stored at 45°F or below. Products were observed at 48-50°F. Products were moved to a functioning cooler to be chilled to 45°F or below before use.

Taste of Thai Express, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products were observed in two separate locations at 52°F and 57°F in cold holding. Products were removed from service and placed in walk-in to be cooled to 45°F or below.

Potentially hazardous foods were not kept at or above 140°F during hot holding. Rice stored in a rice warmer was observed at 115°F. The product was discarded during the inspection.

A-1 Pizzeria and Restaurant, T-Dryden

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at 45°F or below during cold holding. Products were observed at 50-54°F in the cooler. Products were discarded during the inspection.

Ithaca Zen Center, T-Danby

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

Applebee's Neighborhood Bar & Grill, V-Lansing

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at 45°F or below during cold holding. Products were observed at 50-51°F in two cooling units. Products were removed from service and placed in the walk-in to be cooled to 45°F or below.

Sammy's Pizzeria and Restaurant, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products were observed in reach-in cooler at 55-57°F. Products were discarded during the inspection.

Potentially hazardous foods were not stored under refrigeration. Observed pizza on display at 78°F with no temperature logs filled out. The facility was not in compliance with their waiver.

Mahogany Grill, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at 45°F or below during cold holding. Products were observed at 50-60°F in cooler. Products were discarded at inspection.

Vietnam Hai Hong, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. Bean sprouts were observed at 70°F on a food preparation counter. The product was discarded during the inspection.

Rogues Harbor Steak & Ale, T-Lansing

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at 45°F or below during cold holding. Products were observed at 50-56°F in two coolers. Products were discarded during the inspection.

Ling Ling Garden, T-Ithaca

Toxic chemicals were stored so that contamination could occur. The storage was re-arranged during inspection.

Sadya South Indian, Throughout Tompkins

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products were observed in cooler at 53°F. Products were removed from service and chilled to 45°F before use.

KoKo, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at 45°F or below during cold holding. Products were observed at 50-56°F in a cooler. Products were removed from service and placed in alternate coolers to be cooled to 45°F or below.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program **issued 32 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:

B & B Kettle Korn, C-Ithaca	K & R Catering, T-Dryden
Cayuga Medical Center, T-Ithaca	Kiwanis Club of Dryden, V-Dryden
Dryden Grange, V-Dryden	Leon's Soul Food, C-Ithaca
Dryden Republicans, V-Dryden	Nicole Lotito-Blodgett, V-Dryden
Dryden Rotary Club, V-Dryden	PDR's Catering, C-Ithaca
Dryden United Methodist Church, V-Dryden	Queen of Tarts, C-Ithaca
East Hill Flying Club, Inc, V-Lansing	Sweet Dreams Concessions, C-Ithaca
Greenstar Market, C-Ithaca	Travelers Kitchen, LLC, C-Ithaca
Ithaca Beer Company, T-Ithaca	

Critical Violations were found at the following establishments:

Greenlife Nutrition Center, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products were observed in a cooler at 53°F. Products were removed from service and chilled to 45°F before use.

West Indies Pot, C-Ithaca

Potentially hazardous foods were at improper temperatures. Cooked chicken was observed at 131°F. The product was removed from service and rapidly reheated to above 165°F before being returned 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:

Blue Moon Catering Kitchen, C-Ithaca

Coal Yard Café, T-Ithaca

CU - Conference Catering Kitchen, T-Ithaca

Plans Approved:

CU – Conference Catering Kitchen, T-Ithaca

New Permits Issued:

Blue Moon Catering Kitchen, C-Ithaca

Coal Yard Café, T-Ithaca

CU – Conference Catering Kitchen, T-Ithaca

CU – Café Jennie, C-Ithaca

CU – Dairy Bar, T-Ithaca

Cultural Blend, catering

D&D Barbecue, catering

Greenstar Market Events, C-Ithaca

Little Ceasars, C-Ithaca

Ollie's Ice Cream, mobile

The Pickled Orchid, catering

West Indies Flavor, catering

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