

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:

Beverly J. Martin Summer, C-Ithaca	Island Taste, Throughout
Blue Moon Catering/La Crepe du Luc, C-Ithaca	Ithaca Community Childcare Center, T-Ithaca
Blue Moon Catering/Silo Truck, C-Ithaca	Kids First Summer Food, C-Ithaca
Capital State Kitchen, C-Ithaca	Kyushu Japanese Restaurant, V-Lansing
Cayuga Lake Creamery, Throughout	Lansing Pizzeria, T-Lansing
Celebrations Banquet Facility, T-Caroline	Leon Soul Food, Throughout
Cornell Child Care Center, T-Ithaca	Macdonald Farms, Throughout
Dewitt Special Education Summer, T-Lansing	Mahogany Grill Hot Dog Cart, C-Ithaca
Doug's Fish Fry, Throughout	Napoli's Pizzeria, C-Ithaca
Dunkin Donuts, T-Dryden	Newfield Elementary Summer, V-Newfield
Dragonfly Grille, Throughout	Northside Community Center Summer, C-Ithaca
Dryden Lake Golf Course, T-Dryden	Pete's Cayuga Bar, C-Ithaca
Enfield Day Camp, T-Enfield	Royal Court Restaurant, C-Ithaca
Feel Good Foods, Throughout	Southside Community Center, C-Ithaca
Freddy's Place, T-Newfield	Southside Community Center Summer, C-Ithaca
GIAC Kitchen, C-Ithaca	Spicy Asian, C-Ithaca
GIAC Summer Food Service, C-Ithaca	State Diner, C-Ithaca
Gifts & More, Throughout	Taughannock Falls State Park Concessions, T-Ulysses
The Good Truck, Throughout	Wendy's, C-Ithaca
Groton Summer Camp, V-Groton	West Indies Flavor, Throughout
Heights Café, V-Cayuga Heights	
The Ice Box, Throughout	

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:

A-1 Pizzeria, T-Dryden	Plum Tree Restaurant, C-Ithaca
Agava, C-Ithaca	Potala Café, C-Ithaca
Applebee's Bar & Grill, V-Lansing	Rogues Harbor Steak & Ale, T-Lansing
Coalyard Café, C-Ithaca	Sammy's Pizzeria, C-Ithaca
Ithaca Zen Center, T-Danby	Sangam Restaurant, C-Ithaca
Ko Ko, C-Ithaca	Taste of Thai Express, C-Ithaca
Ling Ling Garden, T-Ithaca	Vietnam Hai Hong, C-Ithaca
Mahogany Grill, C-Ithaca	Waffle Frolic, 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:

Sangam Restaurant, C-Ithaca

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.

Agava, T-Ithaca

Potentially Hazardous Foods were not kept at or below 45°F during cold holding. Products were observed at 53°F in a food preparation cooler. Products were discarded during the inspection.

Mate Factor, C-Ithaca

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 in a food preparation cooler and were discarded.

Glenwood Pines Restaurant, T-Ulysses

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

Potentially Hazardous Foods were not kept at or below 45°F during cold holding. Products were observed at 53°F in a cold holding unit. Products were rapidly chilled to 45°F or below before return to service.

Coal Yard Café, C-Ithaca

Cooked or prepared foods were subject to cross-contamination from raw foods. The storage was re-arranged during the 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 54-60°F in a food preparation cooler. Products were discarded during the inspection.

Applebee's Neighborhood Bar & Grill, V-Lansing

Potentially Hazardous Foods were not kept at or below 45°F during cold holding. A product was observed to be at 51°F on the service line. The product was discarded during the inspection.

Plantation Bar & Grill, T-Dryden

Potentially Hazardous Foods were not kept at or below 45°F during cold holding. Products were observed to be at 48-51°F in a sandwich cooler. The product was discarded during the 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 50°F in a cooler. The products were removed from the unit and rapidly chilled to 45°F or below.

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

Ling Ling Takeout, C-Ithaca

Potentially Hazardous Foods were not kept under refrigeration. Observed eggs on a condiment cart at 70°F. The product was discarded during the inspection.

GIAC Kitchen Mobile, C-Ithaca

Potentially Hazardous Foods were not kept at or above 140°F during hot holding. Observed products being hot held at 114-118°F. Products were reheated to 165°F or above before return to service.

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.

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:

Cameron's Market, C-Ithaca
Celia's Ice Pops, C-Ithaca
Celia's Ice Pops, T-Ulysses
Fruitful Endeavors, T-Ulysses
Iroquois Kitchen, T-Ulysses

New York Pizzeria, T-Ulysses
Outback Kate's, T-Ulysses
Real Falafel, T-Ulysses
Schoolyard Sugarbush, C-Ithaca
Traveler's Kitchen, C-Ithaca

Critical Violations were found at the following establishments:

American Legion Post 770, T-Ulysses

Potentially hazardous foods were at improper temperatures. Products were observed at 118-125°F in hot holding. Food was removed from service and rapidly reheated to above 165°F before being returned to service. Sliced cheese was observed at 57°F. The product was removed from service for rapid chilling before use.

Enfield Community Council, T-Ulysses

Potentially hazardous foods were at improper temperatures. Product was observed at 51°F. The product was immediately cooked or voluntarily discarded due to insufficient cooking space.

Julie Kemp, T-Newfield

Potentially hazardous foods were at improper temperatures. Cooked chicken was observed at 124°F. The product was removed from service and rapidly reheated to above 165°F before being returned to service. Pasta salad was observed at 54°F. The product was removed from service and rapidly chilled to below 45°F before being returned to service.

Stonecat Café, T-Ulysses

Potentially hazardous foods were at improper temperatures. Tofu was observed in sandwich unit at 54°F. The product was packed in ice for rapid chilling to below 45°F before return to service.

Vegetarian Oasis, T-Ulysses

Potentially hazardous foods were at improper temperatures. Shredded cheese was observed in sandwich unit at 54°F. It was packed in ice for rapid chilling to below 45°F before 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:

None

New Permits Issued:

The Artisan Grill, Throughout

Corner Store, C-Ithaca

New York Garden, V-Groton

Queen of Tarts, Throughout

Tango Chicken, C-Ithaca

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