

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:

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| 4-H Acres, T-Dryden | Lansing Pizzeria, T-Lansing |
| Borg Warner, T-Lansing | Lot 10 Kitchen & Lounge, C-Ithaca |
| Butch's Bar-B-Q, Throughout | McGraw House, C-Ithaca |
| Chanticleer, C-Ithaca | Moakley House, C-Ithaca |
| Chili's Bar & Grill, C-Ithaca | New York Garden, V-Groton |
| CU – Robert Purcell Dining, C-Ithaca | The Nines, C-Ithaca |
| CU – Trillium Dining, C-Ithaca | North East Pizza & Beer, V-Lansing |
| Dottie's Ice Cream, T-Groton | Northstar House, C-Ithaca |
| Dragon Village, V-Trumansburg | Peking Restaurant, V-Lansing |
| Drop-In Children's Center, C-Ithaca | The Rose, V-Lansing |
| Global Taco, Throughout | Sincredible Pastries, T-Groton |
| Hatfield Catering, Throughout | Sweet Melissas, C-Ithaca |
| Ithaca Yacht Club, T-Ulysses | Subway of Dryden, T-Dryden |
| Jalapenos Mexican Grill, V-Dryden | Tango Chicken, 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.

Foodnet Central Kitchen, V-Lansing

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:

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| Glenwood Pines, T-Ulysses | Tamarind, C-Ithaca |
| Ling Ling Takeout, C-Ithaca | Coddington Road Community Center, T-Ithaca |
| Plantation Bar & Grill, T-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:

Tamarind, C-Ithaca

Potentially Hazardous Foods were not kept under refrigeration. Observed duck meat thawing in the three-bay sink at 54-60°F. The product was moved to the walk-in cooler to be chilled to 45°F or below before use.

Coddington Road Community Center, T-Ithaca

Cooked or prepared foods were subject to cross-contamination from raw foods. Storage was rearranged during the inspection.

Toxic chemicals were improperly labeled. A bottle of unlabeled spray cleaner was observed stored over a food preparation area.

Fine Line Bistro, C-Ithaca

Potentially Hazardous Foods were not kept at or below 45°F during cold holding. Products were observed in a sandwich unit at 51-54°F. Products were moved to a freezer to be cooled to 45°F or less before use.

Easy Wok, V-Lansing

Potentially Hazardous Foods not stored under refrigeration. Several Potentially Hazardous Foods were found stored on a cart and under equipment, the food was observed to be at 60-64°F. Another product was found on a push cart in a different location and was observed to be at 98°F. The products were placed in cold holding equipment to be chilled to 45° or less before use.

Potentially Hazardous Foods not kept at 140°F or above during hot holding. Potentially Hazardous Foods were found stored in an oven and were observed to be at 115-120°F. The products were placed in cold holding equipment to be chilled to 45° or less before use.

Apollo Restaurant, C-Ithaca

Potentially Hazardous Foods not stored under refrigeration. Potentially Hazardous Foods were observed sitting on the counter at 56-58°F. The products were placed in cold holding equipment to be chilled to 45° or less before use.

Imperial Kitchen, V-Lansing

Cooked or prepared foods were subject to cross-contamination from raw foods. Storage was rearranged during the inspection.

Enough refrigerated storage equipment not maintained so that potentially hazardous foods are kept at or below 45°F during cold holding. Observed four cold holding units maintaining food at temperatures ranging from 50-74°F. Potentially hazardous foods in these units were discarded during the inspection.

Potentially Hazardous Foods not kept at 140°F or above during hot holding. Products on the buffet line were observed to be at 116°F and 130°F. Products were removed from service and rapidly reheated to 165°F or above before return to service.

Aladdin's Natural Eatery, C-Ithaca

Toxic chemicals were improperly stored so that contamination of food can occur. The storage was rearranged during the inspection.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program **issued 60 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:

Acapulco Mexican Grill, T-Ulysses
 American Legion Carrington-Fuller Post 800, V-Groton
 Annlee Concessions, T-Ulysses
 Calvary Baptist Church, T-Ulysses
 Coleman Fried Dough, T-Ulysses
 Dickey's Barbecue Pit, V-Groton
 Dryden Rotary Club, T-Dryden
 Foggy Bog Hunting Lodge, V-Groton

Fowler's Taffy, T-Ulysses
 German Wurst Haus, T-Lansing
 Pendergast Food, T-Lansing
 Oakes Pizza, T-Ulysses
 Oakes Popcorn, T-Ulysses
 Oakes Soft Serve, T-Ulysses
 Special Event Attractions, V-Groton

Critical Violations were found at the following establishments:**Afrikana Cuisine Catering, C-Ithaca**

Potentially hazardous foods were at improper temperatures. Product was observed at 132°F in hot holding. The product was discarded.

AI's Concession, Trumansburg Fair, T-Ulysses

Potentially hazardous foods were at improper temperatures. Product was observed at 50-53°F in cold holding. The product was discarded during the inspection.

AI's Concession, Re-inspection, Trumansburg Fair, T-Ulysses

Potentially hazardous foods were at improper temperatures. Product was observed at 54°F in cold holding. The product was moved to a different cold holding location to be rapidly chilled to 45°F or less before use. Board of Health action will follow.

American Legion Arthur E. Bouton Post 770, Trumansburg Fair, T-Ulysses

Potentially hazardous foods were at improper temperatures. Product was observed at 48°F in cold holding. The product was discarded during the inspection.

Jerry's Lunch, Trumansburg Fair, T-Ulysses

Potentially hazardous foods were at improper temperatures. Products were observed at 132°F in hot holding. The products were rapidly reheated to 165°F or above before return to service.

NY Hotbox, Newfield Firehall, T-Newfield

Potentially hazardous foods were at improper temperatures. Products were observed at 104°F in hot holding. The product was discarded at 12:00.

Sylvia's Midway Diner, Trumansburg Fair, T-Ulysses

Potentially hazardous foods were at improper temperatures. Product was observed at 129°F in hot holding. The product was rapidly reheated to 165°F or above before being returned to service.

Coleman French Fry, Trumansburg Fair, T-Ulysses

Potentially hazardous foods were at improper temperatures. Products were observed at 120°F and 133°F in hot holding. The products were heated to the appropriate temperature before being offered for 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:

CU-Dairy Bar, T-Lansing
Fairfield Inn, C-Ithaca

Plans Approved:

Fairfield Inn & Suites Food Service, C-Ithaca
CU-College of Architecture, Art and Planning Food Truck, C-Ithaca
Smart Yogurt, V-Lansing

New Permits Issued:

Affinity Bakery & Beyond, T-Lansing
Dickey's Barbecue Pit, Throughout
Oishii Bowl, C-Ithaca
Fork & Gavel, C-Ithaca
Friendly's #7450, V-Lansing
Global Taco, Throughout
Tango Chicken, C-Ithaca

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