

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	Ithaca Ale House, C-Ithaca
Bookers Backyard BBQ, T-Lansing	Lincoln Street Diner, C-Ithaca
Corner Store, C-Ithaca	Mahogany Grill, C-Ithaca
CU-Catering Conference Kitchen, T-Ithaca	Manndible Café, C-Ithaca
CU-Duffield Hall, C-Ithaca	Mehak, C-Ithaca
CU-Temple of Zeus, C-Ithaca	Mercato Bar & Kitchen, C-Ithaca
Crossroads Bar & Grill, T-Lansing	Mexeo, C-Ithaca
Dryden Community Café, V-Dryden	Mia, C-Ithaca
Dryden Hotel, V-Dryden	Newfield Central Elementary School, T-Newfield
Falls Restaurant, V-Trumansburg	Newfield Central Middle/High School, T-Newfield
Felicia's Atomic Lounge, C-Ithaca	Purity Ice Cream Mobile, C-Ithaca
First Presbyterian Church of Ithaca, C-Ithaca	Rascal's, T-Ulysses
Franziska Racker Center, T-Ulysses	Razorback Barbeque, C-Ithaca
Golden City, V-Dryden	The Rhine House, C-Ithaca
The Haunt, C-Ithaca	Rose's Home Dish, C-Ithaca
IC Terrace Dining Hall, T-Ithaca	Seabring Inn, T-Newfield
ICSD-Belle Sherman Annex, C-Ithaca	Seneca Place Food / Kilpatricks, C-Ithaca
ICSD-Belle Sherman Elementary, C-Ithaca	Serendipity Catering, T-Ithaca
ICSD-Beverly J. Martin Elementary, C-Ithaca	Smart Yogurt – Ithaca Mall, V-Lansing
ICSD-Boynton Middle School, C-Ithaca	Stella's Barn, T-Newfield
ICSD-Cayuga Heights Elementary, V-Cayuga Heights	Subway Sandwiches and Salads, V-Trumansburg
ICSD-Dewitt Middle School, V-Lansing	Unwind, V-Lansing
ICSD-Enfield Elementary, T-Enfield	Taughannock Farms Inn, T-Ulysses
ICSD-Fall Creek Elementary, C-Ithaca	Tompkins Cortland Community College, T-Dryden
ICSD-Ithaca High School, C-Ithaca	Varna Community Association, T-Dryden

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.

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:

BonJour Coffee Shop, C-Ithaca	IC Food Court, T-Ithaca
Casablanca Mediterranean Restaurant, C-Ithaca	IC Towers Dining, T-Ithaca
CU-Jansens at Bethe House, C-Ithaca	Statler Hotel Banfi's, C-Ithaca
CU-Tammany Coffeeshouse, C-Ithaca	Statler Hotel Terrace Dining, C-Ithaca
Dondee's Fish 'N' Chips, Throughout	Taste of Thai, C-Ithaca
Hal's Delicatessen, C-Ithaca	Tokyo Hibachi, Sushi & Asian Bistro, C-Ithaca
Hazelnut Kitchen, V-Trumansburg	

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:

Hazelnut Kitchen, V-Trumansburg

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

Stella's, C-Ithaca

Cooked or prepared foods were subject to cross contamination from raw foods on a re-inspection. Storage was rearranged during the inspection. Board of Health action will follow.

Tokyo Hibachi, Sushi & Asian Bistro, C-Ithaca

Accurate thermometer was not available to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product being held in a food preparation cooler was observed to be at 68°F. Product was discarded during the inspection.

BonJour Coffee Shop, C-Ithaca

Accurate thermometer was not available to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product held in a food service cooler was observed to be at 58°F. Product was removed from service and chilled to 45°F or less before use.

Casablanca Mediterranean Restaurant, C-Ithaca

Potentially hazardous foods were not cooled by an approved method. Products were observed at 54°F and 52°F in two coolers.

Hal's Delicatessen, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F in cold holding. Products were observed in a cooler at 49-58°F and were moved to a functioning cooler to be chilled to 45°F or less before use.

Taste of Thai, C-Ithaca

Potentially hazardous foods were not cooled by an approved method. Products were observed at 75°F and 84°F in two separate cooling units. Products were removed from the coolers to be cooled using appropriate methods.

At the Ridge, T-Lansing

Accurate thermometer was not available to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Boatyard Grill, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product being held in a food service cooler was observed to be at 49-54°F. Products were removed from service and chilled to 45°F or less before use.

Dryden Veterans Memorial Home, T-Dryden

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

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program issued 28 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:

Alpha Epsilon Pi, C-Ithaca	Playland Amusements French Fry, C-Ithaca
B & B Kettle Corn, C-Ithaca	Playland Amusements Lemonade, C-Ithaca
Cayuga Medical Center, C-Ithaca	Travelers Kitchen, C-Ithaca
Cornell University Dairy Science Club, T-Ithaca	Trumansburg Lions Club, T-Ulysses
Lao Village, C-Ithaca	Twisted Tree Farm, C-Ithaca
Playland Amusements Blooming Onion, C-Ithaca	Vail Bros, Inc, C-Ithaca
Playland Amusements Cotton Candy, C-Ithaca	

Critical Violations were found at the following establishments:

None

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:

Smart Yogurt - Ithaca Mall, V-Lansing
CU-Café Jennie, C-Ithaca

Plans Approved:

Creekside Café, V-Trumansburg

New Permits Issued:

Fat Jacks BBQ, C-Ithaca
Friends & Pho, V-Lansing
Unwind, V-Lansing

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