

Food Establishment Inspection Report

Score: 95

Establishment Name: CARRABBA'S ITALIAN GRILL #8412

Establishment ID: 4092014346

Location Address: 1201 HADDON HALL DR

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: CARRABBA'S ITALIAN GRILL, LLC

Telephone: (919) 387-6336

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 07/28/2025 Status Code: A

Time In: 2:30 PM Time Out: 4:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Public Health Interventions: Control measures to prevent foodborne illness or injury

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> IN OUT				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN				
Proper reheating procedures for hot holding		3	1.5	X	X
20	<input checked="" type="checkbox"/> IN				
Proper cooling time & temperatures		3	X	0	X
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN				
Proper cold holding temperatures		X	1.5	0	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT				
Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan		2	1	0	

Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN OUT				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN				
Proper cooling methods used; adequate equipment for temperature control		1	X	0	X
34	<input checked="" type="checkbox"/> OUT				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT/N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN				
In-use utensils: properly stored		1	0.5	X	X
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT/N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> IN				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 4092014346
 Inspection Re-Inspection Date: 07/28/2025
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1:
 Email 2:
 Email 3: ca8412@carrabbas.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Soup /Cooling start	110 - 120				
Chicken/Beef/Walk-in	40 - 41				
Calamari /Walk-in	38				
Tomato sauce/Vodka sauce/Walk-in	49 - 50				
Salmon /Walk-in, thawing	30				
Cream sauce/Beef /Serving line	39 - 41				
Tomato sauce /Serving line	40				
Linguine/Goat cheese /Cooler drawer	45 - 47				
Chicken/Shrimp /Cooler drawer	40 - 41				
Marinara /Hot holding unit	167				
Mashed potato /Reheating < 2hrs	108 - 116				
Lasagna/Soup /Hot box	145 - 148				
Ravioli /Cooler drawer	35				
Wings /App cooler top	53				
Raw chicken /App cooler drawer	40				
Soup/Cooling in ice bath 1hr	84				
Shrimp /Final cook	157				

First
 Person in Charge (Print & Sign): Stephanie

Last
Elghossain

Stephanie Elghossain

First
 Regulatory Authority (Print & Sign): Matthew

Last
Saliba

Matthew Saliba

REHS ID: 3079 - Saliba, Matthew

Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (919) 500-6269

Authorize final report to be received via Email:

Matthew Saliba



Comment Addendum to Inspection Report

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Date: 07/28/2025 **Time In:** 2:30 PM **Time Out:** 4:30 PM

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 19 3-403.11 (A),(D); Priority; Observed mashed potatoes reheating, double panned, in the hot holding unit. Reheat all TCS foods to 165F within 2 hours if food is to be hot held until service. Hot holding units do not reheat foods quickly, especially if double panned. CDI- mashed potatoes were placed in skillets to refire on the stove and achieve proper temp. No points taken today.
- 20 3-501.14(A); Priority; Observed meat sauce cooling in large, metal pans with lids in the walk-in cooler. Sauce failed to reach 70F within 2 hours. Quickly cool TCS foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI- sauce was voluntarily discarded.
- 22 3-501.16(A)(2); Priority; Several TCS foods observed out of temperature (see temp chart). Maintain TCS foods in cold holding at 41F or less. CDI- Linguine and goat cheese in the cooler drawer was placed in the freezer to flash cool. Wings and sauce were voluntarily discarded. Full points taken for repeat violation.
- 33 3-501.15; Priority Foundation; Meat sauce failed to cool quickly due to ineffective cooling methods. Quickly cool TCS foods using methods such as open/vented shallow pans, smaller portions, ice baths and active stirring or rapid cooling equipment such as the freezer. Cold air must flow around product to remove the heat. CDI- cooling methods were reviewed with PIC and sauce was discarded.
- 43 3-304.12 (B); Core; Metal bowl being used to portion out seasoning. In-use utensils for food that is not TCS must be stored with their handles above the top of the food within containers or equipment that can be closed (dry ingredients). Only use dispensing equipment with handles. CDI- bowl removed. No point taken
- 56 6-501.14; Core; AC vents above serving station/room are dusty. Clean ventilation systems and change air filters so they do not become a source of contamination. PIC said these are on the cleaning schedule for tomorrow. No point taken