

Food Establishment Inspection Report

Score: 96

Establishment Name: SKIPPER'S FISH FRY AND MARKET

Establishment ID: 4092014398

Location Address: 1001 E WILLIAMS ST

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: SKIPPERS FISH FRY, INC.

Telephone: (919) 303-2400

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 03/27/2025 Status Code: A

Time In: 2:10 PM Time Out: 5:20 PM

Category#: III

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 0

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"/> IN OUT				
Food-contact surfaces: cleaned & sanitized		3	0	X	
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 OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper cold holding temperatures		3	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"/> IN OUT				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT				
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"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN OUT				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT/N/A/N/O				
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 OUT				
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"/> IN OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0	X	X
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"/> IN OUT				
Physical facilities installed, maintained & clean		1	0	X	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					4



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 4092014398
 Inspection Re-Inspection Date: 03/27/2025
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: III
 Email 1: michael@skippersfish.com
 Email 2:
 Email 3:


Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot dogs/Corndogs /Reach-in, end of cookline	49 - 50				
Jumbalaya/Baked beans /Fliptop	46 - 50				
Mahi-Mahi /Reach-in, end of cookline	52				
Clam chowder/Slaw/Rice /Fliptop	45 - 50				
Baked beans /Tall reach-in	41				
Fried flounder /Final cook	202				
Grilled cod /Final cook	172				
Cod/Shrimp /Tall reach-in	40 - 41				
Pre-shucked oysters/Shrimp /Ice bath, breading station	38				
Clam strips /Walk-in	39				
Pico/Rice/Slaw /Walk-in	44 - 45				
Brisket/Hot box, smokehouse prep room	142				
Brisket/Chicken/Hot box, front serve line	140 - 145				
Ribs/Brisket/Walk-in, smoekehouse prep room	40				
Baked beans /Walk-in, smokehouse prep room	39				

First
 Person in Charge (Print & Sign): Robert
First
 Regulatory Authority (Print & Sign): Matthew

Last
 Hubbard
Last
 Saliba

REHS ID: 3079 - Saliba, Matthew Verification Dates: Priority: 03/30/2025 Priority Foundation: Core:
 REHS Contact Phone Number: (919) 500-6269 Authorize final report to be received via Email: 

Comment Addendum to Inspection Report

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Date: 03/27/2025 **Time In:** 2:10 PM **Time Out:** 5:20 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.

- 16 4-501.114; Priority; Observed sanitizer solution compartment of 3 comp sink with 10ppm chlorine sanitizer solution. When used to sanitize equipment, maintain chlorine sanitizer at 50 - 200ppm. CDI- concentration adjusted.
- 22 3-501.16 (A)(2) and (B); Priority; All TCS food items in flip-top cooler at the end of the cookline were observed well above 41F. In addition, several TCS food items in walk-in cooler were above 41F. (see temp chart). TCS foods shall be maintained at 41F or below when held cold. CDI- all affected foods were voluntarily discarded. Flip-top unit is not functioning properly. Discontinue use until it can be repaired. Walk-in cooler was observed with a fluctuating ambient temperature between 38 and 48F. A technician arrived during inspection and was working on repairs. TCS foods that were at least 41F were moved into the second walk-in cooler.
- 43 3-304.12 (B); Core; Styrofoam cup was being used as a scoop and left inside a container of 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. Use appropriate dispensing utensils. CDI- cup removed and discarded. No point taken.
- 47 4-202.11; Priority Foundation; Observed 3 plastic spatulas badly cracked and damaged on the clean equipment shelf. Multi-use food-contact surfaces shall be smooth, free of open seams, cracks, chips, pits, sharp internal angles, crevices and assembled to allow access to clean. CDI- spatulas voluntarily discarded.
- 55 6-501.11; Core; Ceiling tile dividers and return AC vents in the kitchen prep area are rusting. Floors, walls, and ceilings including heat/ac vents shall be maintained in good repair. Replace these fixtures in the near future. Full point not taken today.

Additional Comments

Facility only receives pre-shucked oysters from Levin's. No live Shellstock