

# Food Establishment Inspection Report

Score: 93

Establishment Name: ANNA'S PIZZERIA

Establishment ID: 4092015222

Location Address: 100 N SALEM ST

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: ANNA'S OF APEX INC

Telephone: (919) 267-6237

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 10/29/2024 Status Code: A

Time In: 11:00 AM Time Out: 1:15 PM

Category#: III

FDA Establishment Type: \_\_\_\_\_

No. of Risk Factor/Intervention Violations: 4

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  |
|--|--|-----|-----|---|-----|
| <b>Supervision .2652</b>   |  |     |     |   |     |
| 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   |   |     |
| <b>Employee Health .2652</b>   |  |     |     |   |     |
| 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 |     |
| <b>Good Hygienic Practices .2652, .2653</b>  |  |     |     |   |     |
| 6  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T   |     |     |   |     |
| Proper eating, tasting, drinking or tobacco use  |  | 1   | 0   | 0 | X   |
| 7  | <input checked="" type="checkbox"/> OUT  |     |     |   |     |
| No discharge from eyes, nose, and mouth  |  | 1   | 0.5 | 0 |     |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>                            |  |     |     |   |     |
| 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"/> IN <input checked="" type="checkbox"/> T/N/A   |     |     |   |     |
| Handwashing sinks supplied & accessible  |  | 2   | X   | 0 | X   |
| <b>Approved Source .2653, .2655</b>  |  |     |     |   |     |
| 11   | <input checked="" type="checkbox"/> OUT  |     |     |   |     |
| Food obtained from approved source   |  | 2   | 1   | 0 |     |
| 12   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T         |     |     |   |     |
| 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O |     |     |   |     |
| Required records available: shellstock tags, parasite destruction                              |  | 2   | 1   | 0 |     |
| <b>Protection from Contamination .2653, .2654</b>  |  |     |     |   |     |
| 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 |     |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>                                       |  |     |     |   |     |
| 18   | <input checked="" type="checkbox"/> OUT/N/A/N/O  |     |     |   |     |
| Proper cooking time & temperatures   |  | 3   | 1.5 | 0 |     |
| 19   | <input checked="" type="checkbox"/> OUT/N/A/N/O  |     |     |   |     |
| Proper reheating procedures for hot holding  |  | 3   | 1.5 | 0 |     |
| 20   | <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> T/N/A/N/O   |     |     |   |     |
| Proper cold holding temperatures   |  | X   | 1.5 | 0 | X X |
| 23   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O   |     |     |   |     |
| Proper date marking & disposition  |  | 3   | X   | 0 | X   |
| 24   | <input checked="" type="checkbox"/> OUT/N/A/N/O  |     |     |   |     |
| Time as a Public Health Control; procedures & records  |  | 3   | 1.5 | 0 |     |
| <b>Consumer Advisory .2653</b>   |  |     |     |   |     |
| 25   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T         |     |     |   |     |
| Consumer advisory provided for raw/undercooked foods   |  | 1   | 0.5 | 0 |     |
| <b>Highly Susceptible Populations .2653</b>  |  |     |     |   |     |
| 26   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T         |     |     |   |     |
| Pasteurized foods used; prohibited foods not offered   |  | 3   | 1.5 | 0 |     |
| <b>Chemical .2653, .2657</b>   |  |     |     |   |     |
| 27   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T         |     |     |   |     |
| 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 |     |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>                                |  |     |     |   |     |
| 29   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T         |     |     |   |     |
| 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       |
|--|--|-----|-----|---|----------|
| <b>Safe Food and Water .2653, .2655, .2658</b>   |  |     |     |   |          |
| 30   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T   |     |     |   |          |
| 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T   |     |     |   |          |
| Variance obtained for specialized processing methods   |  | 2   | 1   | 0 |          |
| <b>Food Temperature Control .2653, .2654</b>   |  |     |     |   |          |
| 33   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T   |     |     |   |          |
| Proper cooling methods used; adequate equipment for temperature control                                |  | X   | 0.5 | 0 | X X      |
| 34   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A <input checked="" type="checkbox"/> T |     |     |   |          |
| Plant food properly cooked for hot holding   |  | 1   | 0.5 | 0 |          |
| 35   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A <input checked="" type="checkbox"/> T |     |     |   |          |
| Approved thawing methods used  |  | 1   | 0.5 | 0 |          |
| 36   | <input checked="" type="checkbox"/> OUT  |     |     |   |          |
| Thermometers provided & accurate   |  | 1   | 0.5 | 0 |          |
| <b>Food Identification .2653</b>   |  |     |     |   |          |
| 37   | <input checked="" type="checkbox"/> OUT  |     |     |   |          |
| Food properly labeled: original container  |  | 2   | 1   | 0 |          |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>                              |  |     |     |   |          |
| 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 |          |
| <b>Proper Use of Utensils .2653, .2654</b>   |  |     |     |   |          |
| 43   | <input checked="" type="checkbox"/> OUT  |     |     |   |          |
| In-use utensils: properly stored   |  | 1   | 0.5 | 0 |          |
| 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 |          |
| <b>Utensils and Equipment .2653, .2654, .2663</b>  |  |     |     |   |          |
| 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 |          |
| <b>Physical Facilities .2654, .2655, .2656</b>   |  |     |     |   |          |
| 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 <input checked="" type="checkbox"/> T   |     |     |   |          |
| Physical facilities installed, maintained & clean  |  | 1   | 0.5 | X | X        |
| 56   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T   |     |     |   |          |
| Meets ventilation & lighting requirements; designated areas used                                       |  | 1   | 0.5 | X |          |
| <b>TOTAL DEDUCTIONS:</b>   |  |     |     |   | <b>7</b> |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: ANNA'S PIZZERIA  
 Location Address: 100 N SALEM ST  
 City: APEX State: NC  
 County: 92 Wake Zip: 27502  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: ANNA'S OF APEX INC  
 Telephone: (919) 267-6237



Establishment ID: 4092015222  
 Inspection  Re-Inspection Date: 10/29/2024  
 Educational Visit Status Code: A  
 Comment Addendum Attached?  Category #: III  
 Email 1:  
 Email 2:  
 Email 3: felipefreile@yahoo.com

## Temperature Observations

| Item/Location                               | Temp      | Item/Location | Temp | Item/Location | Temp |
|---|-----------|---------------|------|---------------|------|
| Chicken /Final cook                         | 170       |               |      |               |      |
| Marinara sauce /Reheat on stove             | 190       |               |      |               |      |
| Marinara/Meatballs /Hot holding unit        | 147 - 150 |               |      |               |      |
| Cut tomato/Beans/Sausage /Fliptop           | 36 - 38   |               |      |               |      |
| Wings /Reach-in, makeline                   | 39        |               |      |               |      |
| Cut lettuce /Salad fliptop                  | 40        |               |      |               |      |
| Ham/Pizza sauce /Pizza prep fliptop         | 38 - 40   |               |      |               |      |
| Ricotta cheese/Sausage /Pizza prep reach-in | 46 - 47   |               |      |               |      |
| Cut tomato /Pizza prep reach-in             | 47        |               |      |               |      |
| Cooked chicken /Pizza prep reach-in         | 46        |               |      |               |      |
| Shrimp /Reach-in, makeline                  | 38        |               |      |               |      |
| Wings/Walk-in                               | 41        |               |      |               |      |
| Mozzarella/Cut tomato /Walk-in              | 40 - 41   |               |      |               |      |
| Ground beef /Walk-in                        | 41        |               |      |               |      |
| Cooked chicken /Walk-in                     | 40        |               |      |               |      |
| Marinara sauce /Walk-in, cooling 4hrs       | 68        |               |      |               |      |
| Mozzarella /Pizza prep fliptop              | 45 - 46   |               |      |               |      |

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

*Last*  
 Freile  
*Last*  
 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:  \_\_\_\_\_

# Comment Addendum to Inspection Report

**Establishment Name:** ANNA'S PIZZERIA

**Establishment ID:** 4092015222

**Date:** 10/29/2024 **Time In:** 11:00 AM **Time Out:** 1:15 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.

- 6 2-401.11 (A); Core; Observed an employee eating on the pizza prep table upon arrival. Employees shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment and utensils, and other items needing protection cannot result. CDI- employee food was removed from the prep area.
  
- 10 5-205.11 (A); Priority Foundation; The handwashing sink in the pizza prep area was blocked by a stack of pizza trays that were stored in the basin of the sink. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI- trays removed for cleaning.
  
- 22 3-501.16 (A) (2) and (B); Priority; Several TCS food items in the pizza prep cooler were observed above 41F (see chart). TCS foods shall be maintained at 41F or below when held cold. This unit is repeatedly opened during prep and busy service times. Ingredients are often left out and then placed back in the reach-in cooler leading to temperature abuse. Spoke with PIC about possibly using TPHC for certain foods that cannot be kept cold. They already use TPHC for cooked pizza on display. CDI- foods were moved to the walk-in cooler to cool down quickly. Ambient temperature of unit was only observed at 48F. A work order has been placed and EHS will follow up on repair. Full points assessed for repeat violation.
  
- 23 3-501.17; Priority Foundation; Observed containers of cooked pasta and chicken wings from the weekend without date marks. A container of sliced deli meat and cheese in the walk-in cooler was marked with an incorrect date. Date mark/label all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. CDI- dates known and affixed/corrected.  
  
3.501.18; Priority; Observed noodles and pre-cooked muscles with date marks of 10/16. Ready-to-eat, TCS foods shall be discarded after 7 days in refrigeration. The day of preparation shall count as day 1. CDI- foods voluntarily discarded.
  
- 33 3-501.15; Priority Foundation; Cooling methods were reviewed for marinara sauce that was not cooling fast enough due to ineffective cooling methods. Marinara sauce was observed in a large, plastic tub with a lid at 68F in the walk-in cooler. Cooling was initiated approximately 4 hours prior to inspection. Use shallow containers, keep uncovered if protected from overhead contamination and use ice wands in liquid foods. Do not overstock hot foods into large containers. CDI- cooling method education provided. Sauce container was placed in a prep sink filled with ice water and was rapidly cooling by end of inspection.
  
- 55 6-501.12; Core; Floor near end of cookline behind hot hold station was soiled. Physical facilities shall be cleaned as often as necessary to keep them clean. CDI- floor cleaned during inspection. No point taken.
  
- 56 6-202.11; Fluorescent bulbs above the warewashing area shelf were observed without a cover. PIC states these will be replaced with LEDs or a plastic sleeve will be obtained. Shield the lights or provide shatter-resistant bulbs in areas where there is exposed food, equipment, utensils, linens or single-use articles. No point taken today.

## Additional Comments

EHS to check on pizza prep cooler repair by Friday, Nov 1st.