

# Food Establishment Inspection Report

Score: 92.5

Establishment Name: SUSHI IWA APEX

Establishment ID: 4092015748

Location Address: 2026 CREEKSIDE LANDING DR

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: SUSHI IWA APEX INC.

Telephone: (919) 387-7022

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 07/08/2025 Status Code: A

Time In: 12:40 PM Time Out: 2:45 PM

Category#: IV

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

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
<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"/> 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	
<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"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
<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/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"/> OUT/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"/> IN/OUT/N/A/N/O				
Food separated & protected		3	1.5	0	X
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"/> IN/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/OUT/N/A/N/O				
Proper cold holding temperatures		3	1.5	0	X 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/N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	X
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN/OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
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	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
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
<b>Safe Food and Water .2653, .2655, .2658</b>					
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	
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN/OUT				
Proper cooling methods used; adequate equipment for temperature control		X	0.5	0	X X
34	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
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"/> IN/OUT				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> IN/OUT				
Food properly labeled: original container		2	1	X X	
<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"/> IN/OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	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	
<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"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>					<b>7.5</b>



# Comment Addendum to Food Establishment Inspection Report

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 Wastewater System:  Municipal/Community  On-Site System  
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 Permittee: SUSHI IWA APEX INC.  
 Telephone: (919) 387-7022

Establishment ID: 4092015748  
 Inspection  Re-Inspection Date: 07/08/2025  
 Educational Visit Status Code: A  
 Comment Addendum Attached?  Category #: IV  
 Email 1:  
 Email 2:  
 Email 3: info@sushiwa.us

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Octopus/Salmon/Tuna /Display case	45 - 51				
Yellowtail/Scallops /Display case	45 - 46				
Faux crab/Salmon /Second display case (left side)	37 - 41				
Eel/Salmon/Faux crab /Reach-in, sushi prep	34 - 40				
Rice /Hot holding, rice cookers	148 - 160				
Soups, (Miso) (Sweet/Sour)/Hot holding units	150 - 170				
Beef/Chicken /Walk-in	40 - 41				
Sprouts /Walk-in	41				
Beef/Fliptop unit	40 - 53				
Chicken/Sprouts /Fliptop	40 - 41				
Sushi roll /Reach-in	40				
Chicken and rice /Reach-in	41				
Eel /Walk-in, thawing	32				
Shrimp tempura /Walk-in, cooling < 2hrs	54				
Shrimp tempura /Walk-in, cooling 3 hrs	50				
Chicken and veggies /Final cook	177				

Person in Charge (Print & Sign): *First* Susan  
*Last* Lian  
 Regulatory Authority (Print & Sign): *First* Matthew  
*Last* Saliba

*[Signature]*  


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*[Signature]*

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: *[Signature]*



## Comment Addendum to Inspection Report

**Establishment Name:** SUSHI IWA APEX

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**Date:** 07/08/2025 **Time In:** 12:40 PM **Time Out:** 2:45 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.

- 15 3-302.11 (A)(1)(2); Priority; Observed cooked eel below raw fish in the sushi reach-in cooler. Raw fish was placed above vegetables in the walk-in cooler. Separate types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display. Separate raw animal foods from ready-to-eat foods and washed/unwashed fruits and vegetables to prevent cross contamination. CDI- foods rearranged.
- 22 3-501.16 (A)(2) and (B); Priority; Multiple fish products and raw beef were observed holding above 41F. Refer to temperature chart. TCS foods shall be held at 41F or below in refrigeration. Keep cooler lids/doors closed, add bags of ice/ice underneath as needed, and do not fill foods above the fill line in makeline fliptop. CDI - excess beef was moved to walk-in cooler from fliptop unit. Fish was moved to the freezer to rapidly cool down. Ambient temperature of sushi display case was observed at 38F. Full points taken for repeat violation.
- 24 3-501.19; Priority Foundation; Sushi rice held on time control. No timestamp present on rice prepared this morning. According to TPHC procedures, rice shall be marked with the time removed from temperature control, and it shall be held for 4 hours maximum. CDI - rice voluntarily discarded.  
3-501.19 (A)(1); Priority Foundation; No TPHC procedures were available for review. Written procedures for Time as a Public Health Control (TPHC) shall be prepared in advance, maintained in the establishment, and made available for the Health Department upon request. Written TPHC procedures must specify methods of compliance with 3-501.19 (B) or (C). CDI- provided a TPHC form during inspection to be filled out and retained in the establishment.
- 33 3-501.15; Priority Foundation; Recently prepared shrimp tempura stored in the walk-in cooler was wrapped tightly with plastic wrap. Once 135F or less is reached, active cooling shall begin. When cooling foods, use rapid cooling equipment (walk-in cooler/freezer), small/thin portions, loosely cover or leave uncovered if no potential overhead contamination, use metal pans (if able), ice baths, and stir frequently to distribute heat. This allows for air flow. CDI - wrapping was opened to allow faster cooling. Full point taken for repeat violation.
- 36 4-203.12 (B); Priority Foundation; Sushi display cooler and a reach-in cooler thermometer were registering ambient air temperatures well below freezing. Ambient air and water thermometers shall be accurate to +/- 3F. Ambient air was actually in the upper 30s. CDI- broken thermometers were removed and discarded by PIC.  
4-204.112 (B); Core; Refrigeration units mentioned above are in need of accurate thermometers. Provide and position correctly an air thermometer in all cold/hot holding equipment.
- 37 3-302.12; Core; Sugar, salt and chicken granules on the cookline were not labeled. Label all working containers of food (oils, spices, salts, flour, sugar) except food that is easy to identify such as dry pasta. CDI- labels added. No point taken.
- 47 4-501.11; Core; Green-coated metal shelving in the walk-in cooler is rusting and chipping. This affects cleanability and chipping paint may contaminate exposed food. Equipment shall be kept in good repair. Replace metal shelving in the near future. Do not attempt to repaint this equipment. No point taken today.