

Food Establishment Inspection Report

Score: 96

Establishment Name: YAMATO

Establishment ID: 4092016087

Location Address: 700 E WILLIAMS ST

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: YAMATO AT APEX LLC

Telephone: (919) 303-8088

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 11/13/2024 Status Code: A

Time In: 12:30 PM Time Out: 2:10 PM

Category#: IV

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"/> IN <input checked="" type="checkbox"/> T/N/A				
Handwashing sinks supplied & accessible		2	X	0	X
Approved Source .2653, .2655					
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				
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	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O				
Food separated & protected		3	X	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	
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 <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN <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"/> OUT/N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
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	
Conformance with Approved Procedures .2653, .2654, .2658					
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
Safe Food and Water .2653, .2655, .2658					
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	
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/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"/> IN <input checked="" type="checkbox"/> T				
Wiping cloths: properly used & stored		1	0.5	X	X
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"/> 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	
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"/> IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		X	0.5	0	X
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"/> IN <input checked="" type="checkbox"/> T				
Plumbing installed; proper backflow devices		2	1	X	
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 <input checked="" type="checkbox"/> T				
Meets ventilation & lighting requirements; designated areas used		1	X	0	X
TOTAL DEDUCTIONS:					4



Comment Addendum to Food Establishment Inspection Report

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 Water Supply: Municipal/Community On-Site System
 Permittee: YAMATO AT APEX LLC
 Telephone: (919) 303-8088

Establishment ID: 4092016087
 Inspection Re-Inspection Date: 11/13/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1:
 Email 2:
 Email 3: V91071@YAHOO.COM

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken hibatchi /Final cook	180				
Ranch dressing /Salad prep cooler	39				
Salad /Glass door reach-in	40				
Shrimp/Chicken/Beef /Grill cooler drawers	37				
Rice /Rice cookers, hot holding	160 - 170				
Chicken/Beef /Tall reach-in	32 - 37				
Shrimp/Fish /Small prep unit, cookline	41				
Chicken/Beef /Walk-in	40 - 41				
Carrots /Hot holding, crockpot	175				

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

Sandra Yueh
M 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: *M Saliba*

Comment Addendum to Inspection Report

Establishment Name: YAMATO

Establishment ID: 4092016087

Date: 11/13/2024 **Time In:** 12:30 PM **Time Out:** 2:10 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.

- 10 5-205.11 (A); Priority Foundation; A large stock pot was placed over the handwashing sink in the warewashing area. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI- pot removed.
- 15 3-304.15(A); Priority; Observed an employee handle dirty dishes and soiled napkins at the warewashing area and then go to the clean side to retrieve clean equipment from the warewashing machine. Discard single-use gloves after a task is complete or any time they are damaged or soiled to prevent cross contamination while working. CDI- PIC discussed glove use requirements with employee who washed hands and donned new gloves.
- 41 3-304.14 (B); Core; Sanitizer bucket with wiping cloths observed with no chlorine residual. Hold in-use wiping cloths in properly concentrated sanitizer between uses. CDI- bleach added to appropriate strength. No point taken.
- 49 4-601.11 (B) and (C); Core; The sides of the salad cooler are soiled with dust and residue. Counters under grill have extensive food debris accumulation. Grease is dripping from hood vent above cookline. Nonfood-contact surfaces of equipment shall be kept free of dust, dirt, food residue and debris accumulation. Increase cleaning frequency.
- 51 5-205.15; Core; The three compartment sink pipe is leaking underneath. Maintain a plumbing system in good repair. Repair this leak. No point taken today.
- 56 6-501.14; Core; AC vent on ceiling in back prep room has heavy dust accumulation. Change the filters and clean the intake and exhaust air ducts so they are not a source of contamination by dust, dirt or other materials. Full point may be taken on next inspection for repeat violations.

Additional Comments

No sushi is being served currently due to shortage of help. Sushi bar is not in operation today.