

Food Establishment Inspection Report

Score: 93

Establishment Name: SULTAN'S DELI

Establishment ID: 4092016968

Location Address: 1459 BEAVER CREEK COMMONS DR

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: SULTANS DELI, INC

Telephone: (919) 367-6007

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 09/18/2024 Status Code: A

Time In: 12:20 PM Time Out: 2:40 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"/> IN <input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		X	0		X
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 <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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
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 <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	X	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 <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"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	X	X
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"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT/N/A				
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"/> N/A				
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"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> IN <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"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		X	0.5	0	X
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
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"/> N/A <input checked="" type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN <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"/> IN <input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	X	
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	X	0	
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	X	0	X
48	<input checked="" type="checkbox"/> IN <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"/> OUT				
Non-food contact surfaces clean		X	0.5	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	X	0	
52	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> IN <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"/> OUT				
Physical facilities installed, maintained & clean		1	X	0	X
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					7



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: SULTANS DELI, INC
 Telephone: (919) 367-6007

Establishment ID: 4092016968
 Inspection Re-Inspection Date: 09/18/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1:
 Email 2:
 Email 3: khal290673@hotmail.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
fries/prep surface	170				
cut tomato/lettuce/prep top cooler, cooling	54/48				
grape leaves/tabbouleh/prep top cooler	41/41				
portioned salad/prep bottom cooler	41				
chicken/reach in cooler	41				
provolone/gyro meat/cooler drawer	40/41				
chicken/beef skewer/cooler drawer	40/40				
yellow rice/hot hold unit	148				
cut lettuce/reach in cooler, cooling	64				
chicken skewers/grill, final cook	178-182				

First
 Person in Charge (Print & Sign): Mustapha
First
 Regulatory Authority (Print & Sign): Elizabeth

Last
 Chankhar
Last
 Jackson

on file
 Elizabeth J.

REHS ID: 2944 - Jackson, Elizabeth Verification Dates: Priority: _____ Priority Foundation: _____ Core: _____

REHS Contact Phone Number: (919) 210-8058 Authorize final report to be received via Email: _____

Comment Addendum to Inspection Report

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Date: 09/18/2024 **Time In:** 12:20 PM **Time Out:** 2:40 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.

- 2 2-102.12 (A); Core; PIC has a Serv Safe, but it expired on 6/06/2024. At least one Supervisor/Manager shall be a certified Food Protection Manager by passing a test, such as Serv Safe, that is part of an ANSI accredited program. This certified person shall be on-site at all times during operation. Take Serv Safe class and obtain an updated Serv Safe certificate.; Repeat
- 16 4-602.11; Priority; The same tongs were used for handling raw chicken, RTE (ready-to-eat) pita, fully cooked gyros, and raw beef. Employee used tongs to handle raw chicken and beef prior to handling RTE pita and gyro meat. If the same tongs are used with different meats, it must be done in a succession with each requiring a higher cooking temperature. For example: Fish, beef, then poultry. EHS recommends using additional tongs and having them color coded for different meats/RTE foods. Additionally, thermometer stem not cleaned prior to taking food temperatures on the cook line. Thermometers shall be sanitized before used for taking food temperatures. CDI - PIC educated. EHS recommends obtaining and storing single-use alcohol prep pads (70%) on the cook line for taking food temperatures.; Corrected During Inspection
- 21 3-501.16(A)(1); Priority; Cooked chicken holding at 90-105 F on the flat top. If held hot, TCS (Time/Temperature Control for Safety) foods shall maintain 135 F or above. Chicken prepared within the past hour. CDI - Chicken reheated on flat top to 165F+.; Corrected During Inspection
- 33 3-501.15; Priority Foundation; Recently cut lettuce and tomato cooling in a prep cooler and in large portions. When cooling use smaller/thinner portions, cover loosely/catty-corner lids to facilitate heat transfer, and use ice baths. Prep coolers are designed to keep foods cold, not to cool them. Cooling shall be accomplished by using rapid cooling equipment such as the tall reach in coolers/freezer. CDI - Cut lettuce and tomato spread into smaller portions and ice baths created.; Repeat, Corrected During Inspection
- 38 6-501.111; Core; Flies observed in the dining area. The premises shall be maintained free of insects, rodents & other pests. Their presence shall be controlled by routinely inspecting incoming food shipments and supplies, the premises, eliminating harborage conditions, and using trapping devices or other means. Increase pest control measures.
- 44 4-903.11(A), (B) and (D); Core; Cleaned and sanitized dishes stacked wet. Dishes shall be stored in a self-draining position that allows air drying. Air dry prior to stacking.
- 47 4-202.11; Priority Foundation; Multiple plastic lids cracked and chipped. Multiuse food-contact surfaces shall be smooth, free of cracks, chips, inclusions, pits, and similar imperfections. CDI - Lids voluntarily discarded.; Corrected During Inspection
- 49 4-601.11(B) and (C); Core; All cook line cooler gaskets, handles, and exterior surfaces are soiled with food, debris and are sticky to the touch. Glass cooler gaskets are soiled with accumulation. Equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris. The fryer and the oven are soiled with an accumulation of grease. Cooking equipment shall be kept free of encrusted grease deposits and other soil accumulations.; Repeat
- 51 5-205.15; Core; The back handwashing sink spout is not fully secure and fell off the sink completely at one point, with water streaming upwards creating excessive splash. A plumbing system shall be maintained in good repair. Repair handwashing sink.
- 55 6-501.12; Core; Walls and floors throughout the kitchen are soiled with buildup of food debris, particularly underneath and behind equipment. Ceiling tiles and ceiling fans above the cook line and above the self-service area are soiled with dust and debris. Physical facilities shall be cleaned as often as necessary to keep them clean.; Repeat