

Food Establishment Inspection Report

Score: 92

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: 10/14/2025 Status Code: A

Time In: 4:30 PM Time Out: 5:56 PM

Category#: IV

FDA Establishment Type: Fast Food 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				
Certified Food Protection Manager		X	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				
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				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN				
Food separated & protected		X	1.5	0	X X
16	<input checked="" type="checkbox"/> IN				
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				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN				
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				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN				
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				
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				
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				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN				
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"/> 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"/> IN				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	X	0	X
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN				
Non-food contact surfaces clean		X	0.5	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT				
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				
Physical facilities installed, maintained & clean		X	0.5	0	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					8



Comment Addendum to Food Establishment Inspection Report

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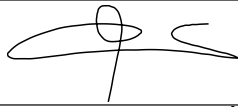


Establishment ID: 4092016968
 Inspection Re-Inspection Date: 10/14/2025
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1:
 Email 2:
 Email 3: khal290673@hotmail.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken /Final cook	185				
Gyro meat/Chicken /Grill cooler drawer	40 - 41				
Beef /Grill cooler drawer	40				
Cut lettuce/Hummus /Fliptop	40 - 41				
Tabouleh/Stuffed grape leaves /Fliptop	40				
Salad /Reach-in	40				
Tabouleh/Hummus /Glass door reach-in	40				
Diced tomato/Filafel /Glass door reach-in	39 - 40				
Rice /Hot holding, rice cooker	152				

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

Last
Alaoui
Last
Saliba



 Priority Foundation: _____ Core: _____
 Authorize final report to be received via Email:  _____

REHS ID: 3079 - Saliba, Matthew
 REHS Contact Phone Number: (919) 500-6269

Verification Dates: Priority:

Comment Addendum to Inspection Report

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Date: 10/14/2025 **Time In:** 4:30 PM **Time Out:** 5:56 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 CFPM certificate, 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. Reobtain credential.
- 15 3-302.11(A)(1); Priority; Observed raw beef above produce and chickpeas in the glass door reach-in cooler. Separate raw animal foods from ready-to-eat foods and washed/unwashed fruits and vegetables to prevent cross contamination. CDI- beef moved to lower shelf. Full points taken for repeat violation.
- 16 4-501.114; Priority; Bleach water at three compartment sink measured 0 - 10ppm. Maintain sanitizer at correct concentrations when being used to sanitize. Bleach shall measure 50 - 200ppm to effectively sanitize. CDI- concentration adjusted.
- 47 4-501.11; Core; Gasket on grill cooler drawer is badly torn. Shelving inside glass door cooler is showing signs of rust. Equipment shall be kept in good repair so that it is easily cleanable. Repair/replace this equipment to avoid full point demerit in the future.
- 49 4-601.11(B) and (C); Core; All cook line cooler gaskets, exterior of fliptop cooler and the counter under grill are soiled with food, debris and are sticky to the touch. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris. Increase cleaning frequency. Full point taken for repeat violations.
- 55 6-501.12; Core; Walls near cookline are soiled with buildup of food debris, particularly underneath service counter. Ceiling tiles and ceiling vents 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. Improve cleaning of facility.