

# Food Establishment Inspection Report

Score: 92

Establishment Name: BIG SERGIO'S PIZZA OF APEX

Establishment ID: 4092018219

Location Address: 2127 TEN TEN RD

City: APEX State: North Carolina

Zip: 27539 County: 92 Wake

Permittee: SERGIO'S PIZZA OF APEX NC, LLC

Telephone: (919) 303-1770

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 10/08/2024 Status Code: A

Time In: 1:00 PM Time Out: 3:15 PM

Category#: III

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

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 2

**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"/> IN/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 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"/> IN/OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	X
21	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	X
22	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	X 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/OUT				
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		1	0.5	0	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"/> 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"/> IN/OUT				
Wiping cloths: properly used & stored		1	0.5	0	X
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"/> IN/OUT				
In-use utensils: properly stored		1	0.5	0	X X
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"/> IN/OUT				
Non-food contact surfaces clean		1	0.5	0	X X
<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"/> IN/OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>					<b>8</b>



# 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: SERGIO'S PIZZA OF APEX NC, LLC  
 Telephone: (919) 303-1770

Establishment ID: 4092018219  
 Inspection  Re-Inspection Date: 10/08/2024  
 Educational Visit Status Code: A  
 Comment Addendum Attached?  Category #: III  
 Email 1:  
 Email 2:  
 Email 3: SANTITOSG100@YAHOO.COM

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cut tomato/Lettuce /Fliptop	38				
Salami /Reach-in	37				
Taziki sauce /Reach-in	40				
Mozzarella/Sausage /Pizza prep fliptop	40 - 41				
Ricotta cheese /Pizza prep reach-in	40				
Marinara sauce /Pizza prep reach-in	39				
Wings /Final cook	185 - 200				
Wings /Tall reach-in	41				
Marinara sauce /Walk-in, cooling overnight	80F				
Chicken /Walk-in	41				
Ground beef /Walk-in	40				
Ham /Walk-in	40				
Meatballs (top) /Hot holding unit	111 - 125				
Meatballs (bottom) /Hot holding unit	140				
Marinara /Hot holding unit	138				

Person in Charge (Print & Sign): *First* Leonardo

*Last* Machado



Regulatory Authority (Print & Sign): *First* Matthew

*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:** BIG SERGIO'S PIZZA OF APEX

**Establishment ID:** 4092018219

**Date:** 10/08/2024 **Time In:** 1:00 PM **Time Out:** 3:15 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.

- 15 3-302.11(A)(1); Priority; Observed a tray of raw chicken stored directly above a container of olives and cooked chicken wings in the reach-in cooler. Raw animal foods shall be separated from ready-to-eat foods by arranging them in equipment so that cross contamination is prevented. CDI- raw chicken moved to lowest shelf. Full points taken for repeat violation.
- 20 3-501.14; Priority; A large metal stock pot of marinara sauce cooling since last night was observed at 80F in the walk-in cooler. TCS foods shall be cooled to 41F within 6 hours or less. CDI- sauce voluntarily discarded.
- 21 3-501.16(A)(1); Priority; Meatballs at the top of a container inside the hot holding unit were observed between 111 - 125F. Meatballs at the top were not submerged in the water because too little water was available to cover all the meatballs. Maintain TCS foods in hot holding at 135F or above. CDI- boiling water was added to the container to cover all the meatballs. Sauce in a separate container was being held sufficiently hot. No points taken today.
- 23 3-501.18; Priority; A container of marinara sauce was observed with a prep date of 9/28 inside the pizza prep cooler. TCS foods shall be discarded after 7 days in refrigeration. The day of preparation shall count as day 1. CDI- sauce voluntarily discarded. This code was marked out previously for foods lacking a date. Full points will be assessed on next inspection for repeat violations.
- 33 3-501.15; Priority Foundation; Marinara sauce in the walk-in cooler did not cool fast enough due to ineffective cooling methods. Cool TCS foods in small, shallow containers and use rapid cooling equipment such as ice wands or walk-in freezer. CDI- sauce voluntarily discarded and EHS reviewed cooling methods with staff.
- 41 3-304.14(B); Core; Observed wiping cloths being stored on kitchen surfaces. Hold in-use wiping cloths in properly concentrated sanitizer between uses. CDI- sanitizer bucket made and cloths placed in bucket. No point taken
- 43 3-304.12 (B); Core; Plastic ramekins were being used as scoops and left inside containers of garlic, sugar and salt. Only use dispensing utensils with handles and keep handles out of the food. CDI- ramekins removed. No point taken on previous inspection. Full point will be taken for repeat violations in the future.
- 49 4-601.11 (B) and (C); Core; Food residue observed on interior portions or reach-in units and along exterior portions as well. Shelving in kitchen and top of pizza oven has dust, flour and/or residue accumulation. The nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Increase cleaning frequency. Cleaning has improved since previous visit. Full point not taken.
- 56 6-202.11; Core; Fluorescent light bulbs in the walk-in cooler are missing their cover. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, single-use articles or clean linens. Replace cover.