

Food Establishment Inspection Report

Score: 92.5

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: 04/22/2025 Status Code: A

Time In: 12:00 PM Time Out: 2:30 PM

Category#: III

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 2

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"/> 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"/> 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 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				
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"/> 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 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	
21	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper cold holding temperatures		3	1.5	0	X X
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper date marking & disposition		3	1.5	0	X
24	<input checked="" type="checkbox"/> IN OUT				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
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	
Conformance with Approved Procedures .2653, .2654, .2658					
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
Safe Food and Water .2653, .2655, .2658					
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	
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 OUT				
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 <input checked="" type="checkbox"/> T				
Thermometers provided & accurate		1	0.5	X	
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	0	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"/> IN <input checked="" type="checkbox"/> T				
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"/> IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	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	X	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 <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		1	0.5	0	X
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					7.5



Comment Addendum to Food Establishment Inspection Report

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 Telephone: (919) 303-1770

Establishment ID: 4092018219
 Inspection Re-Inspection Date: 04/22/2025
 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
grilled chicken/pizza prep	41				
sausage/pizza prep	41				
pepperoni/pizza prep	41				
cut lettuce/sandwich prep	44				
shredded lettuce/sandwich prep	48				
sliced tomato/sandwich prep	45				
shredded cheese/sandwich prep	44				
cheese steak/final cook	171				
fries/final cook	200				
calzone/final cook	203				
ambient air/RIC	44				
pasta/RIC	44				
meatballs/RIC	45				
wings/RIC	41				
ambient air/WIC	37				
pasta/WIC	38				
meatballs/WIC	39				
marinar/pizza sauce/WIC	41				

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

Last Garcia



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

Last Pressley



REHS ID: 2800 - Pressley, Carla

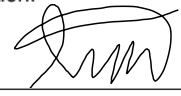
Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (984) 239-0850

Authorize final report to be received via Email:




Comment Addendum to Inspection Report

Establishment Name: BIG SERGIO'S PIZZA OF APEX

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Date: 04/22/2025 **Time In:** 12:00 PM **Time Out:** 2:30 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.

- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)
Several food items, including but not limited to: cut lettuce, shredded lettuce, and sliced tomatoes, were held above 41F (see temperature chart) due to the containers being over filled. Pasta and meatballs in the reach in cooler were held above 41F due to the unit's max temperature setting being set at 40F. Time/temperature for safety food shall be held at 41F or below. The PIC voluntarily discarded the food items that were above 41F. ***CORRECTED DURING INSPECTION (CDI)***REPEAT VIOLATION***
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P)
A tray of pasta has the incorrect date label and a bag of opened meatballs was not date labeled in the reach in cooler. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. The PIC voluntarily discarded the pasta and meatballs. ***CDI***REPEAT VIOLATION***
- 36 4-204.112 Temperature Measuring Devices.
Several refrigeration units are not equipped with a temperature measuring device (thermometer). (A) In a mechanically refrigerated FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit FOOD storage unit. The PIC has been advised.
- 41 3-304.14 Wiping Cloths, Use Limitations (C)
Observed wiping cloths being stored on kitchen surfaces and floor. Hold in-use wiping cloths in properly concentrated sanitizer between uses or store soiled wiping clothes. PIC placed wet wiping in the soiled cloth area and place cleaned clothes in a chemical sanitizing solution.***REPEAT VIOLATION***
- 47 4-501.11
The walk in freezer has excessive ice build up along condenser and a light is blown under the hood system. Equipment shall be kept in good repair. The PIC advised to inspect walk in freezer for condenser/evaporator repair due to ice build up and the replace the blown bulb.
- 49 4-602.13 Nonfood Contact Surfaces
Build up of flour, dust, and food residue along interior, exterior, and front facing surfaces of cold holding and cooking/frying equipment. The nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Increase cleaning frequency. ***REPEAT VIOLATION***
- 51 5-205.15 (B) Leak pipe etc. not imminent threat
The hand washing sink in the dish pit leaks. Maintain a plumbing system in good repair. The PIC advised to repair.
- 55 6-501.12; Core;
Floors and walls are soiled with splatter and build up. Food debris found on walk in cooler floor. Physical facilities shall be cleaned as often as necessary to keep them clean. Increase cleaning frequency.***REPEAT VIOLATION***
- 56 6-305.11 Designate
Employees drinks stored on counter/worktops used to prepare food. Designate and use an area for the orderly storage of employees' clothing and possessions. PIC directed staff to store their drinks in the designated area.