

# Food Establishment Inspection Report

Score: 88.5

Establishment Name: AKAMI SUSHI BAR

Establishment ID: 4092018664

Location Address: 1561 E WILLIAMS ST

City: APEX State: North Carolina

Zip: 27539 County: 92 Wake

Permittee: HISO BISTRO, LLC.

Telephone: (919) 267-6368

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 01/08/2025 Status Code: A

Time In: 1:00 PM Time Out: 2:45 PM

Category#: II

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

No. of Risk Factor/Intervention Violations: 7

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				
<b>Supervision .2652</b>									
1	IN	<input checked="" type="checkbox"/>	N/A	PIC Present, demonstrates knowledge, & performs duties	1	<input checked="" type="checkbox"/>	X		
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	IN	<input checked="" type="checkbox"/>	T	Hands clean & properly washed	4	<input checked="" type="checkbox"/>	0	X	
9	IN	<input checked="" type="checkbox"/>	T	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	<input checked="" type="checkbox"/>	0	X	
10	IN	<input checked="" type="checkbox"/>	T	Handwashing sinks supplied & accessible	<input checked="" type="checkbox"/>	1	0	X	X
<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"/>	OUT	N/A	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	Required records available: shellstock tags, parasite destruction	2	1	0		
<b>Protection from Contamination .2653, .2654</b>									
15	IN	<input checked="" type="checkbox"/>	T	Food separated & protected	3	<input checked="" type="checkbox"/>	0	X	
16	IN	<input checked="" type="checkbox"/>	T	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0	X	
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	IN	OUT	N/A	Proper cooking time & temperatures	3	1.5	0		
19	IN	OUT	N/A	Proper reheating procedures for hot holding	3	1.5	0		
20	IN	OUT	N/A	Proper cooling time & temperatures	3	1.5	0		
21	<input checked="" type="checkbox"/>	OUT	N/A	Proper hot holding temperatures	3	1.5	0		
22	IN	<input checked="" type="checkbox"/>	T	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	0	X	
23	<input checked="" type="checkbox"/>	OUT	N/A	Proper date marking & disposition	3	1.5	0		
24	<input checked="" type="checkbox"/>	OUT	N/A	Time as a Public Health Control; procedures & records	3	1.5	0		
<b>Consumer Advisory .2653</b>									
25	<input checked="" type="checkbox"/>	OUT	N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0		
<b>Highly Susceptible Populations .2653</b>									
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0		
<b>Chemical .2653, .2657</b>									
27	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0		
<b>Food Temperature Control .2653, .2654</b>									
33	<input checked="" type="checkbox"/>	OUT		Proper cooling methods used; adequate equipment for temperature control	1	0.5	0		
34	IN	OUT	N/A	Plant food properly cooked for hot holding	1	0.5	0		
35	<input checked="" type="checkbox"/>	OUT	N/A	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"/>	OUT		Wiping cloths: properly used & stored	1	0.5	0		
42	IN	<input checked="" type="checkbox"/>	T	Washing fruits & vegetables	1	0.5	<input checked="" type="checkbox"/>		
<b>Proper Use of Utensils .2653, .2654</b>									
43	IN	<input checked="" type="checkbox"/>	T	In-use utensils: properly stored	<input checked="" type="checkbox"/>	0.5	0		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"/>	OUT		Non-food contact surfaces clean	1	0.5	0		
<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"/>	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0		
<b>TOTAL DEDUCTIONS:</b>					<b>11.5</b>				



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: AKAMI SUSHI BAR  
 Location Address: 1561 E WILLIAMS ST  
 City: APEX State: NC  
 County: 92 Wake Zip: 27539  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: HISO BISTRO, LLC.  
 Telephone: (919) 267-6368

Establishment ID: 4092018664  
 Inspection  Re-Inspection Date: 01/08/2025  
 Educational Visit Status Code: A  
 Comment Addendum Attached?  Category #: II  
 Email 1:  
 Email 2:  
 Email 3: bird.hisobistro@gmail.com

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Faux crab/Tuna/Salmon /Display unit	38 - 40				
Shrimp tempura /Reach-in	41				
Beef/Salmon /Reach-in	41				
Miso soup /Hot holding unit	167				
Dumplings/Fliptop	41 - 56				
Tofu /Reach-in under fliptop	40				
Tuna/Faux crab /Walk-in	39 - 40				
Fish /Walk-in, thawing	30				
Shrimp tempura /Walk-in	39				
Wagyu beef /Delivery temp	35				
Eel /Reach-in	42 - 43				
Scallops /Reach-in	45				

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

*J. Wanku*  
*MSH*

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: *MSH*

## Comment Addendum to Inspection Report

**Establishment Name:** AKAMI SUSHI BAR

**Establishment ID:** 4092018664

**Date:** 01/08/2025 **Time In:** 1:00 PM **Time Out:** 2:45 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.

- 1 2-103.11 (A); Priority Foundation; Observed handwashing violation, barehand contact with ready-to-eat food and no sanitization of food-contact surfaces during this inspection. The person in charge shall ensure employees are properly washing their hands, wearing gloves when needed and properly sanitizing equipment food-contact surfaces. CDI- provided handwashing education and reviewed areas of critical oversight with the PIC. No point taken today.
- 8 2-301.14; Priority; Observed an employee take garbage outside and return to the dishwashing area without washing hands. Same employee handled soiled dishes and then retrieved clean dishes from the third compartment of the sink. Employees shall wash their hands before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service articles and anytime during the operation when they have become contaminated. CDI- employee stopped, hands were washed and affected equipment was resanitized.
- 9 3-301.11(B); Priority; Observed an employee handle salad ingredients with their bare hands. Employees shall not contact exposed ready-to-eat food with bare hands. Use suitable utensils, single-use gloves or dispensing equipment. CDI- salad was voluntarily discarded. Gloves were donned for food prep.
- 10 5-205.11; Priority Foundation; Plastic container was observed in the handwashing sink basin in the back prep area upon arrival. A tray table was blocking access to this sink. A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. CDI- items removed. Full points taken for repeat violation.
- 15 3-302.11(A)(1); Priority; Observed raw beef stored above sushi-grade fish in the reach-in cooler. Raw eggs were stored above sushi-grade fish in the walk-in cooler and raw fish was stored above fresh fruit in the walk-in cooler. Separate raw animal foods from ready-to-eat foods to prevent cross contamination. CDI- storage was rearranged.
- 16 4-703.11; Priority; Observed an employee washing dishes with no sanitization step before storing. Third compartment of sink was empty and the quat sanitizer bottle was empty. Dish machine is not currently pulling bleach sanitizer. After cleaning, equipment food-contact surfaces and utensils shall be sanitized using an approved method. CDI- Quat bottle was replaced, third compartment of sink was filled with appropriate concentration of sanitizer and all dishes were sanitized.
- 22 3-501.16(A)(2); Priority; Observed cartons of dumplings stored too high under the flitop unit to maintain proper cold holding temperature. Maintain TCS foods in cold holding at 41F or less and do not overstock product above the fill line inside containers. Scallops in the reach-in cooler behind sushi prep area were observed at 45F. Cooked eel was observed between 42 and 43F. PIC indicated this unit seems to have a longer defrost cycle and is unsure why. Ambient temperature returned to 39F during inspection. CDI- excess dumplings were moved to the walk-in cooler and had not been out for more than 2 hours according to PIC. Scallops and eel cooled back down. Ensure this unit is functioning properly. EHS to make a follow-up visit in the near future to ensure functionality.
- 42 3-302.15; Core; Observed a cucumber cut through its plastic wrapping on the prep line. Wash fruits and vegetables prior to use and remove any plastic wrapping or stickers. No point taken today.
- 43 3-304.12; Core; Plastic bowl without handle observed in dry food product in back storage area. Spoons at sushi prep area are stored in standing water at room temp. Utensils shall have handles and shall be stored in the food so that their handles are above the top of the food. Utensils shall be stored in a container of water only if the water is maintained at 135F or higher. CDI- spoons removed from water and bowl removed from panko breadcrumbs. Full point taken for repeat violations.