

Food Establishment Inspection Report

Score: 95

Establishment Name: DANIEL'S RESTAURANT

Establishment ID: 4092018728

Location Address: 1430 W WILLIAMS ST

City: APEX State: North Carolina

Zip: 27523-9300 County: 92 Wake

Permittee: YDRAGOH LLC

Telephone: (919) 303-1006

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 01/15/2025 Status Code: A

Time In: 11:30 AM Time Out: 2:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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"/> IN <input checked="" type="checkbox"/> T/N/A				
Handwashing sinks supplied & accessible		2	X	0	X
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"/> OUT/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"/> T				
Food-contact surfaces: cleaned & sanitized		3	1.5	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"/> 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		X	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	X	X
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/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"/> T				
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"/> T				
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"/> T				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A <input checked="" type="checkbox"/> T				
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"/> T/N/A <input checked="" type="checkbox"/> T				
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"/> IN <input checked="" type="checkbox"/> T				
Utensils, equipment & linens: properly stored, dried & handled		1	X	0	
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Single-use & single-service articles: properly stored & used		1	0.5	X	
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	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"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
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"/> 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	
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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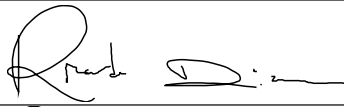
Establishment ID: 4092018728
 Inspection Re-Inspection Date: 01/15/2025
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1:
 Email 2:
 Email 3: danielsapex@gmail.com


Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
pancetta/cut tomato/pizza prep top cooler	41/40				
ricotta cheese/pizza prep top cooler	41				
cooked chicken/salmon/walk in cooler 1 (pizza area)	39/38				
mozzarella/butter/walk in cooler 2 (outside)	41/41				
seafood bisque/lasagna/walk in cooler 3 (cook line)	40/40				
marinara/hot hold unit, expo	136				
marinara/stovetop, hot hold	164				
chicken parm/fryer, final cook	190-200				
penne/pancetta/shrimp/cook line prep cooler 2	41/40/39				
linguini/penne/cheese ravioli/cook line prep cooler 1	42-45				
lasagna/salmon cakes/cook line prep cooler 1	43-45				
ambient air/cook line prep cooler 1	40-43				
angel hair/spaghetti/cook line prep cooler 1	45/45				
cheesecake/dessert glass cooler	41				
ambient air/expo reach in cooler	50				
cheesecake/expo reach in cooler	46				
mixed greens, cooling/expo reach in cooler	50				
house ranch/iceberg lettuce/cut tomato/expo prep cooler	38/41/40				

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

Last
Diaz
Last
Jackson





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

Establishment Name: DANIEL'S RESTAURANT

Establishment ID: 4092018728

Date: 01/15/2025 **Time In:** 11:30 AM **Time Out:** 2:00 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.

- 10 5-205.11; Priority Foundation; A pitcher stored inside of a handwashing sink on the cook line. According to the PIC, the pitcher is filled with water from the handwashing sink, and it is used for food preparation. A handwashing sink may not be used for purposes other than handwashing. The handwashing sink is considered a dirty area, and this is not an approved water supply for food preparation. EHS recommends filling pitcher(s) with water using a prep sink prior to opening, and store pitcher(s) on the spice rack. CDI - Pitcher moved to be cleaned.
- 16 4-602.11; Core; Ice machine baffle soiled with black and pink accumulation. Lid covering ice at the soda machine in the expo area soiled with black accumulation. Ice machines and enclosed compartments of equipment such as ice makers shall be cleaned at a frequency necessary to preclude accumulation of soil or mold.
- 22 3-501.16 (A)(2) and (B); Priority; Numerous TCS (Time/Temperature Control for Safety) foods holding above 41 F in the prep cooler on the cook line (closest to the walk-in cooler) including, but not limited to linguini, penne, cheese ravioli, lasagna, and salmon cakes. Cooler holding 40-43 F ambient. Additionally, the reach-in cooler in the expo area is maintaining 50 F ambient. All foods inside of the cooler holding 45-50 F. Refer to temperature chart. CDI - Lids/ice added to foods holding 42-45 F. Foods holding above 45 F voluntarily discarded. PIC called a technician for evaluation and repair of the reach-in cooler in the expo area. The technician will also ensure the prep cooler on the cook line is working properly. EHS recommends adjusting to 38 F.
- 23 3-501.18; Priority; One container of salmon cakes (prep: 1/05/2025) stored past 7 days from preparation date. TCS (Time/Temperature Control for Safety) foods shall be date marked as follows: Prep/open date + 6 days = 7-day maximum hold. CDI - Food voluntarily discarded.
- 44 4-903.11(A), (B) and (D); Core; Dishes stacked wet. Dishes shall be stored in a self-draining position that allows air drying. Air dry prior to stacking.
- 45 4-903.11(A) and (C); Core; Single-use to-go containers stored with the food contact surface exposed in the kitchen and expo area. Store inverted to prevent contamination until use, or in original protective packaging.
- 47 4-501.11; Core; Ice has formed around the lowboy freezer door and gaskets (pizza make line). Foods inside of the freezer holding at 32 F or below at time of inspection. Monitor unit and ensure it is fully functional. PIC to defrost unit and call in for repair/adjustment if necessary.

4-501.12; Core; The cutting boards on the cook line are scored and stained. Cutting surfaces shall be resurfaced or replaced once no longer easily cleanable.