

# Food Establishment Inspection Report

Score: 91.5

Establishment Name: FRATELLI'S DELICATESSEN

Establishment ID: 4092019480

Location Address: 1481 RICHARDSON RD, 107

City: APEX State: North Carolina

Zip: 27523 County: 92 Wake

Permittee: FRATELLI'S DELICATESSEN, LLC

Telephone: \_\_\_\_\_

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 03/17/2025 Status Code: A

Time In: 2:00 PM Time Out: 5:00 PM

Category#: IV

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				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN/OUT				
Food-contact surfaces: cleaned & sanitized		3	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	<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	0	X	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Proper cold holding temperatures		3	0	X	X
23	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Proper date marking & disposition		3	0	X	X
24	<input checked="" type="checkbox"/> IN/OUT				
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	X	
34	<input checked="" type="checkbox"/> IN/OUT/N/A				
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"/> IN/OUT				
Contamination prevented during food preparation, storage & display		2	X	0	X
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	X	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"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> IN/OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0	X	
45	<input checked="" type="checkbox"/> IN/OUT				
Single-use & single-service articles: properly stored & used		1	0.5	X	X
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		
<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>8.5</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: FRATELLI'S DELICATESSEN  
 Location Address: 1481 RICHARDSON RD, 107  
 City: APEX State: NC  
 County: 92 Wake Zip: 27523  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: FRATELLI'S DELICATESSEN, LLC  
 Telephone: \_\_\_\_\_

Establishment ID: 4092019480  
 Inspection  Re-Inspection Date: 03/17/2025  
 Educational Visit Status Code: A  
 Comment Addendum Attached?  Category #: IV  
 Email 1: \_\_\_\_\_  
 Email 2: \_\_\_\_\_  
 Email 3: rcancel@fratellisdeli.com

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/Beans /Hot holding unit	150 - 155	Au Ju /Walk-in	41		
Sausages /Hot holding unit	137 - 144	Meatballs /Walk-in	41		
Marinara and Au Ju /Hot holding unit	160 - 165	Cut tomato /Walk-in, cooling 4 hours	52		
Chicken philly /Final cook	168 - 176				
Cut tomato/Sandwich makeline	41 - 45				
Sliced turkey /Sandwich makeline	41				
Roast beef/Ham /Reach-in behind counter	39 - 40				
Cut lettuce/Diced ham /Salad prep unit	40				
Turkey/Roast beef /Display case	40				
Egg salad/Chicken salad /Display case	39				
Coleslaw /Display case	39				
Quinoa/Reach-in, back prep area	40				
Cut tomato/Mozzarella /Fliptop	39 - 40				
Ham /Reach-in, back prep area	39				
Roast beef /Grill cooler drawer	42 - 41				
Ham /Grill cooler drawer	44				
Cooked onions /Grill cooler drawer	43 - 44				
Raw beef/Chicken /Grill cooler drawer	41				
Beef/Walk-in	41				
Egg salad/Walk-in	40				

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

*MS*  
 \_\_\_\_\_  
*MS*  
 \_\_\_\_\_

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: *MS*  
 \_\_\_\_\_



# Comment Addendum to Inspection Report

**Establishment Name:** FRATELLI'S DELICATESSEN

**Establishment ID:** 4092019480

**Date:** 03/17/2025 **Time In:** 2:00 PM **Time Out:** 5:00 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.

- 16 4-601.11(A); Priority Foundation; Multiple metal food containers were observed on the clean equipment shelf with visible food residue and stacked together. A meat slicer was observed with food residue around the blade and PIC was unsure exactly how long it had been since it was used. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Deli slicers shall be cleaned at least every 4 hours if used. CDI- All affected equipment was removed for cleaning. Slicer was cleaned and sanitized.
- 20 3-501.14(A); Priority; Marinara sauce in the walk-in cooler had been cooling since yesterday and was observed at 44F in the middle. Sauce was in a large container with a lid. Quickly cool TCS foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI- marinara sauce was voluntarily discarded.  
3-501.14(B); Priority; Observed cut tomato cooling since 11:00am in the walk-in cooler at 52F. Tomato was stacked high in a large container with a lid. Quickly cool TCS foods that are prepared from room temperature ingredients. Food must be cooled to 41F within 4 hours. CDI- tomato was voluntarily discarded.
- 22 3-501.16 (A)(2) and (B); Priority; Some TCS food items in the grill cooler drawer (see temp chart) were observed above 41F. Sliced tomato was stacked too high on the makeline to stay cold. TCS foods shall be held at 41F or below in refrigeration. CDI- bags of ice were placed on product in grill cooler so top of food stays cold during busy times. Extra tomato was moved to the reach-in portion of the makeline unit. None of these foods were out of temperaure for more than 4 hours accoring to PIC. Equipment is in working order. Full points may be taken for repeat violations in the future. All other food observed in compliance.
- 23 3-501.18; Priority; A container of pimento cheese dip with a prep date of 3/10 was observed in the display case and a cut chub of ham with a prep date of 3/10 was observed in the reach-in cooler behind counter. Ready-to-eat TCS foods shall be discarded after 7 days in refrigeration. The day of preparation or opening from a sealed package shall count as day 1. CDI- foods voluntarily discarded. There was some confusion about how to count the days. All other foods were observed within proper date. Full points not taken today.
- 33 3-501.15; Priority Foundation; Observed recently cut (<4hrs) turkey and ham in the reach-in cooler at 45F stacked high in containers with lids. Cut tomato in the walk-in cooler was also stored in this manner. Marinara sauce did not meet the cooling time/temperature parameters due to ineffective cooling methods. Quickly cool TCS foods using methods such as open/vented shallow pans, smaller portions, ice baths, cooling wands, active stirring and leave uncovered until cooling is complete if protected from overhead contamination. Cold air must flow around product to remove heat. CDI- sliced turkey and ham were uncovered and placed near walk-in vent to cool quicker. Cut tomato and marinara were voluntarily discarded for not meeting cooling time requirement.
- 39 6-404.11; Priority Foundation; Observed a severely dented can of tomatoes on the canned goods rack. The button top was popped indicating contents inside had become adulterated. Designate a separate area for items that are not for use and are being held for credit, such as dented cans or recalled products. CDI- can was removed by PIC and discarded after documenting the damage for supplier credit.  
3-305.11; Core; Observed water condensing on the walk-in cooler vent and pooling in spots where drips were forming. A speed rack of food was directly below. Store food in a clean, dry location and where it is not exposed to splash, dust or other contamination. CDI- water was wiped up and rack of food was moved from under the vent.
- 41 3-304.14; Core; Observed a wet wiping cloth stored on a countertop upon arrival. Hold in-use wiping cloths in properly concentrated sanitizer between uses. CDI- cloth was placed in dirty cloth bin. No point taken.
- 44 4-901.11(A); Core; Several metal containers were stacked wet on the clean equipment shelf. Air dry equipment and utensils after cleaning and sanitizing and store in a manner that allows self draining. CDI- pans separated for drying. Some were removed for additional cleaning.
- 45 4-903.11; Core; Observed a stack of single-use food trays stored on the counter with the food-contact surface exposed. Single-service articles shall be kept in the original protective package or stored using other means that protect from contamination until used. CDI- trays were inverted. No point taken
- 49 4-601.11 (B) and (C); Core; Observed food residue and debris along the tracks and gaskets of grill cooler drawers. Food debris present under the grill on counter. The nonfood-contact surfaces of equipment shall be kept free of dust, dirt, food residue and other debris accumulation. Increase cleaning frequency.