

Food Establishment Inspection Report

Score: 99

Establishment Name: SABATINO'S ITALIANO

Establishment ID: 4092019580

Location Address: 1001 DAVIS DRIVE

City: APEX State: North Carolina

Zip: 27523 County: 92 Wake

Permittee: ITALIAN KITCHEN GROUP LLC

Telephone: (919) 335-3122

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 03/21/2025 Status Code: A

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

Category#: IV

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: 0

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	IN <input checked="" type="checkbox"/> N/A	PIC Present, demonstrates knowledge, & performs duties	1	<input checked="" type="checkbox"/>	
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	IN OUT <input checked="" type="checkbox"/>	Food received at proper temperature	2	1 0	
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1 0	
14	IN OUT <input checked="" type="checkbox"/> 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"/> 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	IN OUT N/A <input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1.5 0	
19	IN OUT N/A <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5 0	
20	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cooling time & temperatures	3	1.5 0	
21	IN OUT N/A <input checked="" type="checkbox"/>	Proper hot holding temperatures	3	1.5 0	
22	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cold holding temperatures	3	1.5 0	
23	<input checked="" type="checkbox"/> OUT N/A N/O	Proper date marking & disposition	3	1.5 0	
24	IN OUT <input checked="" type="checkbox"/> N/O	Time as a Public Health Control; procedures & records	3	1.5 0	
Consumer Advisory .2653					
25	IN OUT <input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5 0	
Highly Susceptible Populations .2653					
26	IN OUT <input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5 0	
Chemical .2653, .2657					
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	
Conformance with Approved Procedures .2653, .2654, .2658					
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
Safe Food and Water .2653, .2655, .2658					
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	
Food Temperature Control .2653, .2654					
33	IN <input checked="" type="checkbox"/> T	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/> 0 X	
34	<input checked="" type="checkbox"/> OUT N/A N/O	Plant food properly cooked for hot holding	1	0.5 0	
35	IN <input checked="" type="checkbox"/> N/A N/O	Approved thawing methods used	1	<input checked="" type="checkbox"/> 0 X	
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"/> 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	IN <input checked="" type="checkbox"/> T	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5 <input checked="" type="checkbox"/>	
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:					1



Comment Addendum to Food Establishment Inspection Report

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 Telephone: (919) 335-3122

Establishment ID: 4092019580
 Inspection Re-Inspection Date: 03/21/2025
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1: sabatinosapex@gmail.com
 Email 2: sabatinosapex@gmail.com
 Email 3: sabatinosapex@gmail.com

Temperature Observations



Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
eggplant/cooling	72				
pasta/cooling	72				
rice balls/prep	41				
eggplant/prep	40				
arugula/salad prep	41				
shredded lettuce/salad prep	41				
shredded cheese/salad prep	41				
pasta/pasta prep	41				
roast peppers/pasta prep	39				
sliced hierloom tomatoes/pasta prep	41				
homemade blue cheese dressing/salad prep	40				
meatballs/RIC	41				
chicken breast/RIC	41				
ambient air/RIC	38				

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

Last Mendieta

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: SABATINO'S ITALIANO

Establishment ID: 4092019580

Date: 03/21/2025 **Time In:** 1:00 PM **Time Out:** 3:00 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.

- 1 Establishment has 210 days to obtain a certified food protection manager certification.

- 33 3-501.15 Cooling Methods (Pf)
Trays of pasta and tray of eggplant on speed rack cooling at 72F. (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled: (3) Using rapid cooling EQUIPMENT; (4) Stirring the FOOD in a container placed in an ice water bath; or (6) Adding ice as an ingredient. The PIC is advised to rapidly cool foods using an approved method. The pasta and eggplant were cooled to 41F during inspection using ice baths. ***CORRECTED DURING INSPECTION (CDI)***

- 35 3-501.13 Thawing (Pf)
Shrimp and steak were thawing in containers of water nesting on countertops. TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be thawed:
(A) Under refrigeration that maintains the FOOD temperature at 5oC (41oF) or less; or (B) Completely submerged under running water: (1) At a water temperature of 70For below. EHS educated on proper thawing and guided PIC in correcting the process. ***CDI***

- 47 4-501.12
The cutting boards are deeply scratched and scored. Resurface or replace cutting surfaces that can no longer be effectively cleaned and sanitized. PIC advised to resurface or replace.