

Food Establishment Inspection Report

Score: 89

Establishment Name: KAARA

Establishment ID: 4092019831

Location Address: 2700 STOKESDALE AVE, SUITE 120

City: APEX State: North Carolina

Zip: 27523 County: 92 Wake

Permittee: VAARAAHI SERVICES, LLC

Telephone: _____

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 02/25/2026 Status Code: A

Time In: 11:00 AM Time Out: 1:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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
Supervision .2652					
1	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		1	<input checked="" type="checkbox"/>	<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	IN <input checked="" type="checkbox"/> N/A N/O				
Food separated & protected		<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
16	IN <input checked="" type="checkbox"/> T				
Food-contact surfaces: cleaned & sanitized		3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	IN OUT <input checked="" type="checkbox"/> N/A				
Proper reheating procedures for hot holding		3	1.5	0	
20	IN <input checked="" type="checkbox"/> T N/A N/O				
Proper cooling time & temperatures		<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
21	IN OUT <input checked="" type="checkbox"/> N/A				
Proper hot holding temperatures		3	1.5	0	
22	IN <input checked="" type="checkbox"/> T N/A N/O				
Proper cold holding temperatures		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
23	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> OUT N/A 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		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
34	IN OUT N/A <input checked="" type="checkbox"/>				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> T N/A N/O				
Approved thawing methods used		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	IN <input checked="" type="checkbox"/> T				
Food properly labeled: original container		2	<input checked="" type="checkbox"/>	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	IN <input checked="" type="checkbox"/> T				
Contamination prevented during food preparation, storage & display		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	IN <input checked="" type="checkbox"/> T				
In-use utensils: properly stored		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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"/> 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	
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:					11



Comment Addendum to Inspection Report

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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-P); Priority Foundation; Repeat food storage violation, repeat cooling violation, improper temperature control of TCS foods and improperly cleaned equipment observed today. The PIC shall ensure rules in the code for food safety and handling are met. CDI- reviewed areas of critical oversight. No point taken today.
- 15 3-302.11 (A) (1) (2); Priority; Raw shrimp stored above ready-to-eat foods in reach-in cooler. Raw eggs and fish stored above ready-to-eat foods such as cheese and cabbage in walk-in cooler. Separate types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display. Separate raw animal foods from ready-to-eat foods and washed/unwashed fruits and vegetables to prevent cross contamination. CDI- storage education provided and foods were relocated. Full points taken for repeat violation.
- 16 4-601.11(A); Priority Foundation; Observed date marking sticker residue on numerous metal pans stored as clean. Pans were stacked together. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI- all pans removed for additional cleaning. Spoke with PIC about date marking stickers and glue residue. PIC may opt to replace stickers with a better material that does not leave residue. No points taken.
- 20 3-501.14(A); Priority; Onion and tomato sauce mixture cooling in the reach-in unit from last night measured 48 - 49F. Quickly cool TCS foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI- sauce voluntarily discarded. Full points taken for repeat violation.
- 22 3-501.16(A)(2); Priority; Cooked shrimp, cooked chicken and fried paneer cheese in the cooler drawer unit were observed between 58 and 62F. Maintain TCS foods in cold holding at 41F or less. Upon further inspection, unit was observed to be off. CDI- all foods voluntarily discarded and unit was turned on.
- 33 3-501.15; Priority Foundation; Large metal containers of rice with plastic wrap were observed still cooling in the reach-in unit. Onion and tomato sauce mixture from last night failed to cool within proper time frame due to ineffective cooling methods (deep container). Quickly cool foods using methods such as open/vented shallow pans, large ice baths or ice wands and active stirring. Walk-in freezer may be used for fast cooling. Cold air must flow around product to remove the heat. CDI- cooling education provided. Sauce voluntarily discarded. Rice moved to shallow pans to finish cooling quickly. Full point taken for repeat violation.
- 35 3-501.13 (E); Core; Observed reduced oxygen packaged fish thawed inside its packaging in the walk-in cooler. Reduced oxygen packaged fish, required to be kept frozen until time of use per labeling, shall be removed from the reduced oxygen environment prior to thawing under refrigeration or upon completion of thawing using running water. CDI- instructed employee to cut bags open and provided thawing education. No point taken.
- 37 3-302.12; Core; Multiple containers of powdered and granulated foods such as flour, sugar/spice were unlabeled. Label all working containers of food (oils, spices, salts, flour, sugar) except food that is easy to identify such as dry pasta or rice. Label all applicable foods.
- 39 3-305.11; Core; Observed a bag of onions on the floor near the drain for the handwashing sink. Store food in a clean, dry location, not exposed to splash, dust or other contamination. Keep at least 6 inches above the floor. CDI- bag of onions was moved onto a lower prep shelf.
- 43 3-304.12 (A)(B); Core; Plastic containers were being used as portioning utensils and kept inside cooked foods like chicken. Metal bowl used as a scoop inside dry rice container. In-use utensils in TCS food, must be stored with handles above the food and top of the food container. In-use utensils for food that is not TCS must be stored with their handles above the top of the food within containers or equipment that can be closed. Use appropriate dispensing utensils and store accordingly. CDI- bowls removed. Full point may be taken for repeat violations.