

# Food Establishment Inspection Report

Score: 90

Establishment Name: SUVIDHA DELI

Establishment ID: 4092025560

Location Address: 744 HUNTER ST

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: APEX SUVIDHA, INC.

Telephone: (919) 267-4901

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 05/01/2025 Status Code: A

Time In: 1:00 PM Time Out: 4:30 PM

Category#: II

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

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
<b>Supervision .2652</b>					
1	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		X	0	X	
2	OUT <input checked="" type="checkbox"/> N/A				
Certified Food Protection Manager		1	0		
<b>Employee Health .2652</b>					
3	OUT <input checked="" type="checkbox"/>				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	OUT <input checked="" type="checkbox"/>				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	OUT <input checked="" type="checkbox"/>				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
<b>Good Hygienic Practices .2652, .2653</b>					
6	OUT <input checked="" type="checkbox"/>				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	OUT <input checked="" type="checkbox"/>				
No discharge from eyes, nose, and mouth		1	0.5	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	OUT <input checked="" type="checkbox"/>				
Hands clean & properly washed		4	2	0	
9	OUT <input checked="" type="checkbox"/> N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	IN <input checked="" type="checkbox"/> T/N/A				
Handwashing sinks supplied & accessible		X	1	0	X X
<b>Approved Source .2653, .2655</b>					
11	OUT <input checked="" type="checkbox"/>				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Food received at proper temperature		2	1	0	
13	OUT <input checked="" type="checkbox"/>				
Food in good condition, safe & unadulterated		2	1	0	
14	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	OUT <input checked="" type="checkbox"/> N/A/N/O				
Food separated & protected		3	1.5	0	
16	OUT <input checked="" type="checkbox"/>				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	OUT <input checked="" type="checkbox"/>				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper reheating procedures for hot holding		3	X	0	X
20	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper hot holding temperatures		3	X	0	X
22	OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	IN <input checked="" type="checkbox"/> T/N/A/N/O				
Time as a Public Health Control; procedures & records		3	X	0	X X
<b>Consumer Advisory .2653</b>					
25	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Food additives: approved & properly used		1	0.5	0	
28	OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	IN <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Pasteurized eggs used where required		1	0.5	0	
31	OUT <input checked="" type="checkbox"/>				
Water and ice from approved source		2	1	0	
32	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control .2653, .2654</b>					
33	OUT <input checked="" type="checkbox"/>				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	OUT <input checked="" type="checkbox"/> N/A/N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Approved thawing methods used		1	0.5	0	
36	IN <input checked="" type="checkbox"/> T				
Thermometers provided & accurate		1	0.5	X	
<b>Food Identification .2653</b>					
37	IN <input checked="" type="checkbox"/> T				
Food properly labeled: original container		2	1	X	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	IN <input checked="" type="checkbox"/> T				
Insects & rodents not present; no unauthorized animals		2	X	0	X
39	OUT <input checked="" type="checkbox"/>				
Contamination prevented during food preparation, storage & display		2	1	0	
40	OUT <input checked="" type="checkbox"/>				
Personal cleanliness		1	0.5	0	
41	IN <input checked="" type="checkbox"/> T				
Wiping cloths: properly used & stored		1	X	0	X
42	OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>					
43	IN <input checked="" type="checkbox"/> T				
In-use utensils: properly stored		1	X	0	
44	OUT <input checked="" type="checkbox"/>				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	OUT <input checked="" type="checkbox"/>				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	OUT <input checked="" type="checkbox"/>				
Gloves used properly		1	0.5	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	X	
48	OUT <input checked="" type="checkbox"/>				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	X	0	
<b>Physical Facilities .2654, .2655, .2656</b>					
50	OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	OUT <input checked="" type="checkbox"/>				
Plumbing installed; proper backflow devices		2	1	0	
52	OUT <input checked="" type="checkbox"/>				
Sewage & wastewater properly disposed		2	1	0	
53	OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	OUT <input checked="" type="checkbox"/>				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	OUT <input checked="" type="checkbox"/>				
Physical facilities installed, maintained & clean		1	0.5	0	
56	OUT <input checked="" type="checkbox"/>				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>					<b>10</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: SUVIDHA DELI  
 Location Address: 744 HUNTER ST  
 City: APEX State: NC  
 County: 92 Wake Zip: 27502  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: APEX SUVIDHA, INC.  
 Telephone: (919) 267-4901

Establishment ID: 4092025560  
 Inspection  Re-Inspection Date: 05/01/2025  
 Educational Visit Status Code: A  
 Comment Addendum Attached?  Category #: II  
 Email 1:  
 Email 2:  
 Email 3: suvidhaapex@gmail.com

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken samosa/hot display	88				
fried onion/hot display	82				
aloo tiki (potato)/hot display	121				
meda (lentils)/hot display	122				
paneer (fried cheese)/hot display	141				
vegetable samosa/hot display	132				
chicken biryani/cold display	38				
tandoori chicken/cold display	38				
pakora (sauce)/cold display	37				
ambient air/cold display	28				
chicken samosa/hot display	149				
fried onion/hot display	150				
meda /hot display	148				
aloo tiki/hot display	151				
vegetable samosa/hot display	150				
chick peas/prep	40				
marsala/prep	40				

Person in Charge (Print & Sign): *Kevin* *Sanchez*  
 Regulatory Authority (Print & Sign): *Carla* *Pressley*

*Kevin Sanchez*  
*Carla Pressley*

REHS ID: 2800 - Pressley, Carla Verification Dates: Priority: 05/04/2025 Priority Foundation: 05/11/2025 Core:  
 REHS Contact Phone Number: (984) 239-0850 Authorize final report to be received via Email: *Kevin Sanchez*

# Comment Addendum to Inspection Report

**Establishment Name:** SUVIDHA DELI

**Establishment ID:** 4092025560

**Date:** 05/01/2025 **Time In:** 1:00 PM **Time Out:** 4:30 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 Person In Charge  
Several food items were not properly reheated for hot holding and hot holding. When asked, the PIC did not know the temperature requirements for hot holding and reheating for hot holding. Employees are properly maintaining temperatures for TCS foods during hot holding. EHS educated the PIC on the temperature requirements and the importance of proper reheating for hot holding and hot holding in general. EHS had PIC reheat all foods to the required temperature. \*\*\*CORRECTED DURING INSPECTION\*\*\*
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance  
Two handwashing sinks were observed with items stored in them (bucket of water, paper towel, drop cord, and tools) . 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. \*\*\*CDI\*\*\*REPEAT VIOLATION\*\*\*
- 19 3-403.11 Reheating for Hot Holding (P)  
Commercially processed chicken samosas and vegetable samosas were not reheated to 135F before being placed in hot holding. Reheat commercially processed, ready-to-eat food to 135F within 2 hours if food is to be hot held until service. The PIC under the direction of EHS had a food employee reheat the chicken samosas and vegetable samosas to 135F. \*\*\*CDI\*\*\*
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)  
Several food items were observed hot holding below 135F. Maintain TCS foods in hot holding at 135F or above. The PIC had food employee rapidly reheat the food items. EHS also had PIC adjust the holding temperature of the hot displays. \*\*\*CDI\*\*\*
- 24 3-501.19 Time as a Public Health Control (P) (Pf)  
Several in-house packaged ready to eat meals held under TPHC (time for public health control). PIC could not locate the TPHC form that was previously completed. Written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify compliance with this code. EHS advised to follow cook-cool and cold holding procedures for in-house packaged ready to eat meals due to failure to maintain and following TPHC forms. \*\*\*REPEAT VIOLATION\*\*\*
- 36 4-204.112 Temperature Measuring Devices (C)  
Several reach in coolers were not equipped with a temperature measuring device. (A) In a mechanically refrigerated FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit. EHS advised PIC to placed an ambient air temperature measuring device in a refrigeration units.
- 37 3-302.12 Food Storage Containers Identified With Common Name of Food  
Several containers of turmeric, chili powder, sugar, and flour not labeled with common name. Label all working containers of food (oils, spices, salts, flour, sugar) except food that is easy to identify such as dry pasta. The PIC was informed to label all food items with common names upon removal from original containers.
- 38 6-501.111 Controlling Pests (Pf)  
Flies observed in deli. Premises shall be maintained free of insects. The PIC advised to review and revise pest control plan.
- 41 3-304.14 Wiping Cloths, Use Limitations (C)  
Wet wiping clothes stored on counter tops. A wet wiping cloth use to clean food contact surfaces shall be stored in an approve chemical sanitizer. The PIC placed the wet wiping clothes in a sanitizing solution.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C)  
Single use plastic bowl used to scoop rice. 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. PIC advised to use a scoop with a handle.
- 47 4-101.19 Nonfood-Contact Surfaces (C)  
Storage shelves at the grill are lined with card board. Non FOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) 4-602.13 Nonfood Contact Surfaces (C)  
The following surfaces, including but not limited to: refrigeration gaskets, heavy dust build up along hood system, dough mixers,

dough making counter tops, hot holding and cold holding display cases, are soiled and shall be cleaned. Keep non food contact surfaces of equipment clean to avoid build up of dust, food residue or debris. Non food contact surfaces of equipment shall be cleaned frequently to preclude accumulation of soil residues. The PIC advised to increase cleaning frequency of listed items.

### **Additional Comments**

Due to the severity of temperature issues (cold holding, hot holding, reheating for holding, and TCS foods left on counters without temperature control), EHS spent a considerable amount of time correcting temperature issues and educating on temperature control perimeters, the importance of proper temperature control. EHS discussed adjusting temperature controls on hot holding and cold holding equipment, monitoring cold holding equipment for potential failure as outdoor temperatures rise due to summer heat, and properly reheating food items for hot holding.