

Food Establishment Inspection Report

Score: 98

Establishment Name: HARRIS TEETER 335 DELI/SUSHI/PIZZA/SOUP Establishment ID: 4092025636

Location Address: 2810 TEACHEY PL
 City: APEX State: North Carolina
 Zip: 27523 County: 92 Wake

Permittee: HARRIS TEETER, LLC

Telephone: _____

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 12/16/2024 Status Code: A
 Time In: 11:10 AM Time Out: 2:30 PM
 Category#: IV
 FDA Establishment Type: _____
 No. of Risk Factor/Intervention Violations: 2
 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	<input checked="" type="checkbox"/>	OUT/N/A				PIC Present, demonstrates knowledge, & performs duties
2	<input checked="" type="checkbox"/>	OUT/N/A				Certified Food Protection Manager
Employee Health .2652						
3	<input checked="" type="checkbox"/>	OUT				Management, food & conditional employee; knowledge, responsibilities & reporting
4	<input checked="" type="checkbox"/>	OUT				Proper use of reporting, restriction & exclusion
5	<input checked="" type="checkbox"/>	OUT				Procedures for responding to vomiting & diarrheal events
Good Hygienic Practices .2652, .2653						
6	<input checked="" type="checkbox"/>	OUT				Proper eating, tasting, drinking or tobacco use
7	<input checked="" type="checkbox"/>	OUT				No discharge from eyes, nose, and mouth
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
8	<input checked="" type="checkbox"/>	OUT				Hands clean & properly washed
9	<input checked="" type="checkbox"/>	OUT/N/A/N/O				No bare hand contact with RTE foods or pre-approved alternate procedure properly followed
10	<input checked="" type="checkbox"/>	OUT/N/A				Handwashing sinks supplied & accessible
Approved Source .2653, .2655						
11	<input checked="" type="checkbox"/>	OUT				Food obtained from approved source
12	<input checked="" type="checkbox"/>	IN/OUT	<input checked="" type="checkbox"/>			Food received at proper temperature
13	<input checked="" type="checkbox"/>	OUT				Food in good condition, safe & unadulterated
14	<input checked="" type="checkbox"/>	OUT/N/A/N/O				Required records available: shellstock tags, parasite destruction
Protection from Contamination .2653, .2654						
15	<input checked="" type="checkbox"/>	OUT/N/A/N/O				Food separated & protected
16	<input checked="" type="checkbox"/>	IN/OUT				Food-contact surfaces: cleaned & sanitized
17	<input checked="" type="checkbox"/>	OUT				Proper disposition of returned, previously served, reconditioned & unsafe food
Potentially Hazardous Food Time/Temperature .2653						
18	<input checked="" type="checkbox"/>	OUT/N/A/N/O				Proper cooking time & temperatures
19	<input checked="" type="checkbox"/>	IN/OUT/N/A/N/O				Proper reheating procedures for hot holding
20	<input checked="" type="checkbox"/>	IN/OUT/N/A/N/O				Proper cooling time & temperatures
21	<input checked="" type="checkbox"/>	OUT/N/A/N/O				Proper hot holding temperatures
22	<input checked="" type="checkbox"/>	OUT/N/A/N/O				Proper cold holding temperatures
23	<input checked="" type="checkbox"/>	IN/OUT/N/A/N/O				Proper date marking & disposition
24	<input checked="" type="checkbox"/>	OUT/N/A/N/O				Time as a Public Health Control; procedures & records
Consumer Advisory .2653						
25	<input checked="" type="checkbox"/>	OUT/N/A				Consumer advisory provided for raw/undercooked foods
Highly Susceptible Populations .2653						
26	<input checked="" type="checkbox"/>	IN/OUT	<input checked="" type="checkbox"/>			Pasteurized foods used; prohibited foods not offered
Chemical .2653, .2657						
27	<input checked="" type="checkbox"/>	IN/OUT	<input checked="" type="checkbox"/>			Food additives: approved & properly used
28	<input checked="" type="checkbox"/>	OUT/N/A				Toxic substances properly identified stored & used
Conformance with Approved Procedures .2653, .2654, .2658						
29	<input checked="" type="checkbox"/>	OUT/N/A				Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan

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/OUT	<input checked="" type="checkbox"/>			Pasteurized eggs used where required
31	<input checked="" type="checkbox"/>	OUT				Water and ice from approved source
32	<input checked="" type="checkbox"/>	OUT/N/A				Variance obtained for specialized processing methods
Food Temperature Control .2653, .2654						
33	<input checked="" type="checkbox"/>	OUT				Proper cooling methods used; adequate equipment for temperature control
34	<input checked="" type="checkbox"/>	IN/OUT/N/A	<input checked="" type="checkbox"/>			Plant food properly cooked for hot holding
35	<input checked="" type="checkbox"/>	IN/OUT/N/A	<input checked="" type="checkbox"/>			Approved thawing methods used
36	<input checked="" type="checkbox"/>	OUT				Thermometers provided & accurate
Food Identification .2653						
37	<input checked="" type="checkbox"/>	OUT				Food properly labeled: original container
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
38	<input checked="" type="checkbox"/>	OUT				Insects & rodents not present; no unauthorized animals
39	<input checked="" type="checkbox"/>	OUT				Contamination prevented during food preparation, storage & display
40	<input checked="" type="checkbox"/>	OUT				Personal cleanliness
41	<input checked="" type="checkbox"/>	OUT				Wiping cloths: properly used & stored
42	<input checked="" type="checkbox"/>	OUT/N/A				Washing fruits & vegetables
Proper Use of Utensils .2653, .2654						
43	<input checked="" type="checkbox"/>	OUT				In-use utensils: properly stored
44	<input checked="" type="checkbox"/>	IN/OUT	<input checked="" type="checkbox"/>			Utensils, equipment & linens: properly stored, dried & handled
45	<input checked="" type="checkbox"/>	OUT				Single-use & single-service articles: properly stored & used
46	<input checked="" type="checkbox"/>	OUT				Gloves used properly
Utensils and Equipment .2653, .2654, .2663						
47	<input checked="" type="checkbox"/>	OUT				Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used
48	<input checked="" type="checkbox"/>	OUT				Warewashing facilities: installed, maintained & used; test strips
49	<input checked="" type="checkbox"/>	IN/OUT	<input checked="" type="checkbox"/>			Non-food contact surfaces clean
Physical Facilities .2654, .2655, .2656						
50	<input checked="" type="checkbox"/>	OUT/N/A				Hot & cold water available; adequate pressure
51	<input checked="" type="checkbox"/>	OUT				Plumbing installed; proper backflow devices
52	<input checked="" type="checkbox"/>	OUT				Sewage & wastewater properly disposed
53	<input checked="" type="checkbox"/>	OUT/N/A				Toilet facilities: properly constructed, supplied & cleaned
54	<input checked="" type="checkbox"/>	OUT				Garbage & refuse properly disposed; facilities maintained
55	<input checked="" type="checkbox"/>	OUT				Physical facilities installed, maintained & clean
56	<input checked="" type="checkbox"/>	OUT				Meets ventilation & lighting requirements; designated areas used
TOTAL DEDUCTIONS:						2



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 4092025636
 Inspection Re-Inspection **Date:** 12/16/2024
 Educational Visit **Status Code:** A
Comment Addendum Attached? **Category #:** IV
Email 1: s335mgr001@harristeeter.com
Email 2: _____
Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Shrimp/Salmon /Sushi prep unit	39 - 40				
Faux crab/Tempura shrimp /Sushi prep unit	40 - 41				
Ham/Turkey/Cut tomato /Sub prep unit	40 - 41				
Meatballs /Reach-in below sub prep	40				
Egg rolls/Chicken /Reach-in	40				
Chicken/Ham/Roast beef /Deli case	39 - 41				
Chicken/Ham/Wings /Walk-in	40				
Coleslaw /Display case	39				
Chicken /Hot holding display	140 - 150				
Rotisserie chicken /Final cook	180				
Fried chicken /Final cook	175 - 190				
Sausage/Cut tomato/Mozzarella /Pizza prep unit	40				

Person in Charge (Print & Sign): *First* Tracy *Last* Matthews
Regulatory Authority (Print & Sign): *First* Matthew *Last* Saliba

[Signature]

[Signature]

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: *[Signature]*



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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.

- 16 4-601.11(A); Priority Foundation; Observed two recently washed metal pans stacked on a clean prep surface with visible food residue on the inside. A new pan had a barcode sticker on the bottom. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI- pans sent back for additional cleaning and sanitizing. All other equipment observed clean. Remove barcode stickers from new pans prior to use. No points taken today.
- 23 3-501.18; Priority; Observed cut turkey breast in the deli case with a prep date of 12/8. Discard TCS foods once time/temperature window has expired, if found unlabeled, or if the label is incorrect. The day of preparation or initial opening of commercially packaged TCS food shall count as day 1. CDI- turkey voluntarily discarded.
- 44 4-903.11 (A), (B), and (D); Core; Observed recently washed pans stacked wet. After cleaning and sanitizing, equipment and utensils shall be stored to self drain and air dry. CDI- pans were sent back to be rewashed because they were found to have food residue.
- 49 4-601.11 (B) and (C); Core; The top of the pizza oven has some dust and food residue accumulation. The nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris. Increase cleaning frequency. All other equipment observed clean. No point taken.