

# Food Establishment Inspection Report

Score: 97

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: 09/02/2025 Status Code: A  
 Time In: 1:15 PM Time Out: 3:00 PM  
 Category#: IV  
 FDA Establishment Type: Deli Department  
 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					
<b>Supervision</b> .2652										
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</b> .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	
<b>Good Hygienic Practices</b> .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	
<b>Preventing Contamination by Hands</b> .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	
<b>Approved Source</b> .2653, .2655										
11	<input checked="" type="checkbox"/>	OUT				Food obtained from approved source	2	1	0	
12	<input type="checkbox"/>	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	<input checked="" type="checkbox"/>	OUT	N/A	N/O		Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination</b> .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	
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
18	<input type="checkbox"/>	IN	OUT	N/A	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1.5	0	
19	<input type="checkbox"/>	IN	OUT	N/A	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0	
20	<input type="checkbox"/>	IN	OUT	N/A	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.5	0	
21	<input checked="" type="checkbox"/>	OUT	N/A	N/O		Proper hot holding temperatures	3	1.5	0	
22	<input type="checkbox"/>	IN	OUT	N/A	N/O	Proper cold holding temperatures	3	<del>1.5</del>	0	X
23	<input type="checkbox"/>	IN	OUT	N/A	N/O	Proper date marking & disposition	3	<del>1.5</del>	0	X
24	<input checked="" type="checkbox"/>	OUT	N/A	N/O		Time as a Public Health Control; procedures & records	3	1.5	0	
<b>Consumer Advisory</b> .2653										
25	<input checked="" type="checkbox"/>	OUT	N/A			Consumer advisory provided for raw/undercooked foods	1	0.5	0	
<b>Highly Susceptible Populations</b> .2653										
26	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered	3	1.5	0	
<b>Chemical</b> .2653, .2657										
27	<input type="checkbox"/>	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	
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658										
29	<input checked="" type="checkbox"/>	OUT	N/A			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</b> .2653, .2655, .2658										
30	<input type="checkbox"/>	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	<input checked="" type="checkbox"/>	OUT	N/A			Variance obtained for specialized processing methods	2	1	0	
<b>Food Temperature Control</b> .2653, .2654										
33	<input checked="" type="checkbox"/>	OUT				Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	
34	<input checked="" type="checkbox"/>	OUT	N/A	N/O		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</b> .2653										
37	<input checked="" type="checkbox"/>	OUT				Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination</b> .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	
<b>Proper Use of Utensils</b> .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	
<b>Utensils and Equipment</b> .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	
<b>Physical Facilities</b> .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	
<b>TOTAL DEDUCTIONS:</b>							<b>3</b>			



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: DELI/SUSHI/PIZZA/SOUP  
 Location Address: 2810 TEACHEY PL  
 City: APEX State: NC  
 County: 92 Wake Zip: 27523  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: HARRIS TEETER, LLC  
 Telephone: \_\_\_\_\_

Establishment ID: 4092025636  
 Inspection  Re-Inspection Date: 09/02/2025  
 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
Ham/Turkey/Chicken /Deli case	44 - 50				
Turkey /Deli case	41 - 44				
Cut tomato/Mozzarella /Pizza prep floptop	40				
Sausage /Pizza prep reach-in	40				
Soups /Salad bar hot hold	150 - 170				
Wings /Cold hold display unit	41				
Sliced turkey/Ham/Sub prep cold top	40 - 41				
Shaved beef /Sub prep cold top	38				
Cut lettuce/tomato /Sub prep cold top	40 - 41				
Meatballs /Sub prep reach-in	40				
Ham/Turkey/Chicken /Walk-in	38				
Fried chicken/Walk-in	39				
Mac n Cheese /Walk-in	39				
Sushi roll /Sushi display unit	36				
Faux crab/Shrimp tempura /Sushi prep cold top	40 - 41				
Tuna /Sushi prep reach-in	35				
Pimento cheese /Reach-in, pizza prep	41				

Person in Charge (Print & Sign): *First* Jim *Last* Kirchman  
 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]*



## Comment Addendum to Inspection Report

**Establishment Name:** HARRIS TEETER 335 DELI/SUSHI/PIZZA/SOUP

**Establishment ID:** 4092025636

**Date:** 09/02/2025 **Time In:** 1:15 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.

- 22 3-501.16(A)(2); Priority; Several deli meats in the display case were observed holding above 41F (see temp chart). Maintain TCS foods in cold holding at 41F or less. Unit was in a defrost cycle less than an hour prior to inspection and may have malfunctioned. CDI- all product was moved to the walk-in cooler. A work order was placed for this unit. EHS will follow up with manager on outcome of repair.
- 23 3-501.18; Priority; Pimento cheese and pulled pork were observed with prep dates of 8/25 and 8/21. Ready-To-Eat, Time / Temperature Control for Safety (TCS) Food shall be discarded after 7 days in refrigeration. The day of preparation shall count as day 1. CDI- food voluntarily discarded.

### Additional Comments

HACCP book and records for sushi rice were checked during inspection. Pizza and hot chicken are kept on 3 hour time holds. PH of sushi rice measured 3.84