

# Food Establishment Inspection Report

Score: 97.5

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: 03/23/2026 Status Code: A  
 Time In: 1:20 PM Time Out: 3:20 PM  
 Category#: IV  
 FDA Establishment Type: Deli Department  
 No. of Risk Factor/Intervention Violations: 2  
 No. of Repeat Risk Factor/Intervention Violations: 1

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	X	0	X
<b>Approved Source</b> .2653, .2655										
11	<input checked="" type="checkbox"/>	OUT				Food obtained from approved source	2	1	0	
12	<input checked="" type="checkbox"/>	OUT				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 checked="" type="checkbox"/>	OUT	N/A/N/O			Proper cooking time & temperatures	3	1.5	0	
19	<input checked="" type="checkbox"/>	OUT	N/A/N/O			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	<input checked="" type="checkbox"/>	OUT	N/A/N/O			Proper hot holding temperatures	3	1.5	0	
22	<input checked="" type="checkbox"/>	OUT	N/A/N/O			Proper cold holding temperatures	3	X	0	X
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	
<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 checked="" type="checkbox"/>	OUT				Pasteurized foods used; prohibited foods not offered	3	1.5	0	
<b>Chemical</b> .2653, .2657										
27	<input checked="" type="checkbox"/>	OUT				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 checked="" type="checkbox"/>	OUT				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			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	X	
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	X	
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>							2.5			



# Comment Addendum to Food Establishment Inspection Report

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**Telephone:** \_\_\_\_\_

**Establishment ID:** 4092025636  
 Inspection  Re-Inspection **Date:** 03/23/2026  
 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
Soups /Hot holding unit, salad bar	154 - 170				
Mozzarella/Sausage /Pizza prep unit	40 - 41				
Cut tomato /Pizza prep unit	41				
Tuna/Salmon/Faux crab /Sushi prep unit	37 - 41				
Sushi roll /Display unit	37				
Salami/Ham/Cut tomato /Sub prep	40 - 41				
Fried chicken/Ham /Walk-in	39 - 40				
Raw chicken /Walk-in	39				
Turkey breast /Walk-in	40				
Ham/Turkey/Roast beef /Deli display case	39 - 41				
Pizza/Fried chicken /Grab and go display case	42 - 46				
Pizza/Grab and go display case	39				
Chicken/Salads /Cold hold unit, sales floor	40 - 41				
Liquid eggs/Chicken /Reach-in	40 - 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:** 04/02/2026 **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.

- 10 5-205.11 (A); Priority Foundation; Pizza prep handwashing sink is inoperable due to a plumbing leak. A plastic bag is covering the sink and water is shut off. A handwashing sink shall be maintained so that it is accessible at all times for employee use. A work order is pending. Verification required.
- 22 3-501.16(A)(2); Priority; Pizzas and fried chicken were observed holding above 41F in the grab and go case (see temp chart). Maintain TCS foods in cold holding at 41F or less. PIC was unsure why these items were out of temperature and other foods in the same case were holding at or below 41F. Ambient temp measured 39- 40F. CDI- all product was voluntarily discarded. Ensure this case is operating normally and monitor temperature of foods daily. Full points may be taken for repeat violations.
- 38 6-501.111; Core; A few flies observed in the deli area. Keep the premises free of insects, rodents, and other pests by utilizing approved methods of pest control. Fly paper installed in appropriate areas. No point taken.
- 51 5-205.15; Core; Pizza prep handwashing sink is leaking. Maintain a plumbing system in good repair. Work order pending.