

Food Establishment Inspection Report

Score: 97

Establishment Name: SUSHI IWA APEX

Establishment ID: 4092015748

Location Address: 2026 CREEKSIDE LANDING DR

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: SUSHI IWA APEX INC.

Telephone: (919) 387-7022

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 07/06/2026 Status Code: A

Time In: 12:25 PM Time Out: 2:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

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



Comment Addendum to Food Establishment Inspection Report

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 Permittee: SUSHI IWA APEX INC.
 Telephone: (919) 387-7022

Establishment ID: 4092015748
☒ Inspection ☐ Re-Inspection Date: 07/06/2026
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1:
 Email 2:
 Email 3: info@sushiiwa.us

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Salmon/Tuna/Shrimp /Sushi display case	39 - 40				
Snapper/Octopus/Escolar /Sushi display case	43 - 45				
Salmon/Scallops/Eel /Sushi reach-in	39 - 41				
Eel /Sushi reach-in, cooling 1hr	84				
Rice /Multiple rice cookers, hot hold	150 - 160				
Miso/Hot and Sour soup /Hot holding units	160 - 180				
Chicken/Bacon/Beef/Makeline fliptop	40 - 41				
Bean sprouts /Makeline fliptop	40				
Fried tofu /Makeline fliptop	45 - 46				
Chicken/Reach-in, makeline	41				
Beef broth /Reach-in, makeline	41				
Rice noodles /Reach-in, makeline	44				
Wontons/Faux crab/Scallops/Walk-in	38 - 39				
Noodles /Walk-in	41				
Shrimp tempura /Walk-in, cooling 1 hr	70 - 74				
Cream cheese/Rice /Small prep unit, sushi bar	44 - 46				
Ground beef /Final cook	163 - 170				
Shrimp tempura /Walk-in, cooling 2hrs	50 - 54				

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

REHS ID: 3079 - Saliba, Matthew Verification Dates: Priority:

REHS Contact Phone Number: (919) 500-6269

Priority Foundation: Core:

Authorize final report to be received via Email:



North Carolina Department of Health & Human Services

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 Food Establishment Inspection Report, 12/2023

• Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 4092015748

Date: 07/06/2026 **Time In:** 12:25 PM **Time Out:** 2:15 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) and (B); Priority; Multiple TCS foods observed holding above 41F. Refer to temperature chart. TCS foods shall be held at 41F or below in refrigeration. CDI - fish in sushi prep cooler were placed in freezer to cool. Fried tofu and rice noodle at makeline were also placed in freezer to rapidly cool. Cream cheese and rice in small prep unit from yesterday were voluntarily discarded. PIC placed a work order for this unit that is not holding cold enough. Do not store TCS foods in this unit until it is repaired.
- 28 7-102.11; Priority Foundation; Two spray bottles of cleaner and sanitizer were observed without labels. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI- labels added.
- 33 3-501.15; Priority Foundation; Recently prepared eel was wrapped tightly with plastic wrap in the reach-in cooler and measured 84F. Cool TCS foods using small/thin portions and shallow pans. Leave foods vented or uncovered if protected from overhead contamination. Ice baths or ice wands can be used on bulky or liquid foods. Use rapid cooling equipment if needed (walk-in cooler/freezer). CDI- eel was unwrapped and placed in freezer to cool faster.
- 43 3-304.12 (D); Core; Observed rice scoops in a water bath with insufficient velocity to flush particles to the drain. In-use utensils shall be stored in running water of sufficient velocity to flush particulates to the drain. CDI- water was drained and replaced. PIC adjusted water pressure. Ensure this basin is able to circulate water to prevent stagnant water and food debris from sitting too long.
- 47 4-101.19/4-202.16; Core; Wooden planks that appear splintered and soiled are lining the dry goods shelf. Nonfood-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. Nonfood-contact surfaces of equipment shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. Replace wood pieces with a smooth and easily cleanable material. No point taken today.

Additional Comments

Sushi rice is kept on TPHC at sushi bar. Rice was observed marked with appropriate discard times upon arrival.