

Food Establishment Inspection Report

Score: 93

Establishment Name: SULTAN'S DELI

Establishment ID: 4092016968

Location Address: 1459 BEAVER CREEK COMMONS DR

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: SULTANS DELI, INC

Telephone: (919) 367-6007

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 09/22/2026 Status Code: A

Time In: 2:45 PM Time Out: 4:40 PM

Category#: IV

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 2

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
Supervision .2652					
1	☒ OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	☒ IN ☒ OUT/N/A	Certified Food Protection Manager	☒	0	X
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	☒ IN 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	☒ IN 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	☒	1.5	0 X X
23	☒ IN OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	☒ IN OUT ☒ N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	☒ IN OUT ☒	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	☒ OUT/N/A	Toxic substances properly identified stored & used	2	1	0
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	☒ OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	☒ IN OUT N/A ☒	Plant food properly cooked for hot holding	1	0.5	0
35	☒ IN ☒ OUT N/A/N/O	Approved thawing methods used	1	0.5	0 X
36	☒ IN ☒ OUT	Thermometers provided & accurate	1	0.5	0 X X
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 ☒ OUT	In-use utensils: properly stored	1	0.5	0 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 ☒ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0 X
48	☒ OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	☒ IN ☒ OUT	Non-food contact surfaces clean	☒	0.5	0 X
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	☒ IN ☒ 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	☒ IN ☒ OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0 X
TOTAL DEDUCTIONS: 7					



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 09/22/2026
☐ Educational Visit Status Code: A
Comment Addendum Attached? ☒ Category #: IV
Email 1:
Email 2:
Email 3: khal290673@hotmail.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Lamb burger /Final cook	185				
Chicken /Final cook	200				
Cut lettuce/cut tomato /Fliptop, makeline	48 - 52				
Stuffed grape leaves /Fliptop, makeline	50 - 51				
Hummus /Fliptop, makeline	45 - 48				
Chicken/Lamb /Grill cooler drawer	40 - 41				
Hummus/Cheese /Glass door reach-in	40 - 41				
Lamb/Chicken /Tall reach-in unit	40				
Rice /Hot holding unit	160				
Hummus /Tall reach-in	40				

First
Person in Charge (Print & Sign): Khalid
First
Regulatory Authority (Print & Sign): Matthew

Last
Alaour
Last
Saliba





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:





North Carolina Department of Health & Human Services

Page 2 of _____
● Division of Public Health ● Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 12/2023

● Food Protection Program



Comment Addendum to Inspection Report

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Date: 09/22/2026 **Time In:** 2:45 PM **Time Out:** 4:40 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.

- 2 2-102.12 (A); Core; PIC is not a CFPM. At least one Supervisor/Manager shall be a certified food protection manager (CFPM) by passing a test, such as ServSafe, that is part of an ANSI accredited program. This certified person shall be on-site at all times during operation.
- 22 3-501.16(A)(2); Priority; All TCS food items in the makeline flitop unit were observed above 41F (see temp chart). Unit was measuring ambient air of 46 - 48F. Maintain TCS foods in cold holding at 41F or less. CDI- food from this morning including cut lettuce, cut tomato, stuffed grape leaves and hummus were voluntarily discarded. EHS to follow up on repair of this cooler. Facility may operate with existing grill cooler and stand up units. PIC to keep TCS foods in makeline cooler on time as a public health control until repair is made. EHS provided necessary time form. Full points taken for repeat violation. Have cooler repaired within 10 days.
- 35 3-501.13 (A)-(D); Priority Foundation; Raw chicken observed thawing on a cart in the kitchen. Thaw foods under refrigeration or under cold running water at a water temperature of 70F or less. CDI- chicken moved to reach-in unit.
- 36 4-203.12; Priority Foundation; Glass door reach-in cooler ambient thermometer is broken. Ambient air and water temperature measuring devices that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to $\pm 1.5^{\circ}\text{C}$ in the intended range of use. CDI- manager discarded thermometer and will replace with a new one. No point taken today
- 43 3-304.12 (A); Core; Rice scoop was observed inside hot hold unit for rice. In-use utensils in TCS food, must be stored with handles above the food and top of the food container. CDI- scoop removed.
- 47 4-501.11; Core; Gasket on grill cooler drawer is badly torn. Shelving inside glass door cooler is showing signs of rust. Silicon edge liner on flitop lid is in poor repair. Equipment shall be kept in good repair so that it is easily cleanable. Repair/replace this equipment to avoid full point demerit in the future.
- 49 4-601.11(B) and (C); Core; Grill cooler gaskets are soiled with food, debris and are greasy to the touch. Old food debris is present under grill on counter. Interior bottom of glass door cooler needs cleaning from residue. Nonfood-contact portions of food thermometer were heavily soiled. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris. Increase cleaning frequency. Food thermometer was cleaned with alcohol during inspection.
- 53 6-501.18; Core; Both handwashing sink faucets/handles need cleaning from visible residue accumulation. Maintain handwashing sinks, toilets and urinals clean. Clean and sanitize these fixtures as often as necessary to keep them clean.
- 56 6-501.14; Core; AC vents on ceiling have visible dust and residue around them and on the grate. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. Clean vents. No point taken today.

Additional Comments

Call EHS Matthew Saliba 919-500-6269. Have makeline cooler evaluated for repair by October 1st.