Food Establishment Inspection Report

Score: 97

Establishment Name: DANIEL'S RESTAURANT **Establishment ID:** 4092018728

Location Address: 1430 W WILLIAMS ST
City: APEX State: North Carolina
Zip: 27523-9300 County: 92 Wake
Permittee: YDRAGOH LLC
Telephone: (919) 303-1006
⊗ Inspection ○ Re-Inspection ○ Educational Visit
Wastewater System:
⊗ Municipal/Community ○ On-Site System
Water Supply:
⊗ Municipal/Community ○ On-Site Supply

Date: 06/17/2026 Status Code: A
Time In: 1:15 PM Time Out: 3:30 PM
Category#: IV
FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 1
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
Supervision .2652											
1	IN	OUT	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	IN	OUT	N/A		Certified Food Protection Manager	1		0			
Employee Health .2652											
3	IN	OUT			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	IN	OUT			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	IN	OUT			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
Good Hygienic Practices .2652, .2653											
6	IN	OUT			Proper eating, tasting, drinking or tobacco use	1	0.5	0			
7	IN	OUT			No discharge from eyes, nose, and mouth	1	0.5	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
8	IN	OUT			Hands clean & properly washed	4	2	0			
9	IN	OUT	N/A	N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0			
10	IN	OUT	N/A		Handwashing sinks supplied & accessible	2	1	0			
Approved Source .2653, .2655											
11	IN	OUT			Food obtained from approved source	2	1	0			
12	IN	OUT		N/O	Food received at proper temperature	2	1	0			
13	IN	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	IN	OUT	N/A	N/O	Food separated & protected	3	1.5	0			
16	IN	OUT			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	IN	OUT			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
Potentially Hazardous Food Time/Temperature .2653											
18	IN	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	IN	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	1.5	0			
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	N/A		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Highly Susceptible Populations .2653											
26	IN	OUT	N/A		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
Chemical .2653, .2657											
27	IN	OUT	N/A		Food additives: approved & properly used	1	0.5	0			
28	IN	OUT	N/A		Toxic substances properly identified stored & used	2	X	0	X	X	
Conformance with Approved Procedures .2653, .2654, .2658											
29	IN	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
Safe Food and Water .2653, .2655, .2658											
30	IN	OUT	N/A		Pasteurized eggs used where required	1	0.5	0			
31	IN	OUT			Water and ice from approved source	2	1	0			
32	IN	OUT	N/A		Variance obtained for specialized processing methods	2	1	0			
Food Temperature Control .2653, .2654											
33	IN	OUT			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	X		
34	IN	OUT	N/A	N/O	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			
36	IN	OUT			Thermometers provided & accurate	1	0.5	0			
Food Identification .2653											
37	IN	OUT			Food properly labeled: original container	2	1	0			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
38	IN	OUT			Insects & rodents not present; no unauthorized animals	2	1	0			
39	IN	OUT			Contamination prevented during food preparation, storage & display	2	1	0			
40	IN	OUT			Personal cleanliness	1	0.5	0			
41	IN	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	IN	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	X	
44	IN	OUT			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	IN	OUT			Single-use & single-service articles: properly stored & used	1	0.5	0	X		
46	IN	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	IN	OUT			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	OUT			Non-food contact surfaces clean	1	0.5	0			
Physical Facilities .2654, .2655, .2656											
50	IN	OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	IN	OUT			Plumbing installed; proper backflow devices	2	1	0			
52	IN	OUT			Sewage & wastewater properly disposed	2	1	0			
53	IN	OUT	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	IN	OUT			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	IN	OUT			Physical facilities installed, maintained & clean	1	0.5	0		X	
56	IN	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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[X] Inspection [ ] Re-Inspection Date: 06/17/2026
City: APEX State: NC
[ ] Educational Visit Status Code: A
County: 92 Wake Zip: 27523-9300
Comment Addendum Attached? [X] Category #: IV
Wastewater System: [X] Municipal/Community [ ] On-Site System
Water Supply: [X] Municipal/Community [ ] On-Site System
Email 1:
Permittee: YDRAGOH LLC
Email 2:
Telephone: (919) 303-1006
Email 3: danielsapex@gmail.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausages /Final cook	198 - 200+				
Fried chicken /Final cook	212 - 220				
Marinara sauce /Hot holding, stove	148 - 160				
Pasta/Meat sauce /Fliptop, cookline	41				
Chicken/Veal/Reach-in, cookline	38 - 40				
Heavy cream/Lasagna /Reach-in, cookline	39 - 41				
Chicken/Lasagna /Walk-in, prepared foods	36 - 41				
Pasta/Marinara /Walk-in, prepared foods	36 - 41				
Meatballs/Creme brulee/Walk-in #2	41				
Salmon/Shellstock /Walk-in #2	34 - 35				
Cut lettuce/Ranch dressing /Salad prep cooler	38 - 41				
Cut tomato /Salad prep reach-in	41				
Marinara sauce /Hot holding unit, expo	150 - 160				
Ground beef/Milk /Outdoor Walk-in	40 - 41				
Fried chicken /Walk-in, cooling 1hr	49 - 52				
Ranch dressing /Walk-in, prep cool	58				
Fried chicken /Walk-in, cooling 2 hrs	44 - 46				
Ham/Sausage/Mozzarella /Pizza prep unit	38 - 41				
Ricotta/Chicken/Pizza sauce/Pizza prep unit	39 - 40				

	First	Last	
Person in Charge (Print & Sign):	Joy	Kipp	
Regulatory Authority (Print & Sign):	Matthew	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:

Comment Addendum to Inspection Report

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Date: 06/17/2026 **Time In:** 1:15 PM **Time Out:** 3:30 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.

28 7-102.11; Priority Foundation; A spray bottle of concentrated bleach disinfectant and a bottle of degreaser were observed without a label and a very faint label. Clearly label working containers of poisonous or toxic materials with the common name of the material when taken from bulk supplies. CDI- labels added or reapplied. All other chemicals had legible labels. Full points not taken.

33 3-501.15; Priority Foundation; A deep tub of house-made ranch dressing was cooling from recent prep in the walk-in cooler. Tub had a lid on it. Cooling shall be accomplished by using rapid cooling equipment or ice baths, using shallow portions and pans and leaving foods uncovered/vented if stored in an area that is protected from overhead contamination. CDI - ranch dressing was placed in a large ice bath to rapidly chill.

43 3-304.12 (A)(B); Core; A metal bowl was being used to scoop cooked pasta and left in the pasta. A metal ramekin was used in a container of sugar. In-use utensils in TCS food, must be stored with handles above the food and top of the food container. Store in-use utensils used on non-TCS food with their handles above the top of the food within containers that can be closed, such as bins of dry ingredients. CDI- bowl and ramekin removed. Use appropriate dispensing utensils with handles. Full point may be taken for repeat violations.

45 4-903.11(A) and (C); Core; A few single-use, to-go containers stored with the food-contact surface exposed in the kitchen and expo area. Store single-service articles inverted to prevent contamination until use, or in original protective packaging. CDI- items inverted. No point taken

47 4-501.11; Core; Shelving in the interior walk-in coolers is rusting and paint is chipping. Metal shelving in warewashing area is rusting. This affects cleanability and flakes of paint or rust may contaminate food. Door to reach-in unit at cookline is damaged on the interior. Equipment shall be kept in good repair. Replace shelving in the near future and repair or replace reach-in door. NSF rated plastic shelving may be used in areas where moisture is persistent such as walk-in coolers and warewashing areas. Full point not taken

55 6-501.11; Core; Wall near hot water heater is damaged. Floors, walls, ceilings and physical facilities shall be kept in good repair. Repair this area. Others items have been repaired since previous inspection. Full point not taken.