

Food Establishment Inspection Report

Score: 98.5

Establishment Name: YAGG SII TENN

Establishment ID: 4092019119

Location Address: 1440 CHAPEL RIDGE RD

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: YAGG SII TENN, LLC

Telephone:

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 08/26/2026

Status Code: A

Time In: 2:00 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: 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	☒ IN OUT	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	☒ IN OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	X
17	☒ 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	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	☒ OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	☒ OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	☒ IN OUT	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	Plant food properly cooked for hot holding	1	0.5	0
35	☒ 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	☒ IN OUT	Wiping cloths: properly used & stored	1	0.5	X
42	☒ OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	☒ OUT	In-use utensils: properly stored	1	0.5	0
44	☒ IN OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
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	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:					1.5



Comment Addendum to Food Establishment Inspection Report

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Telephone: _____

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☒ Inspection ☐ Re-Inspection Date: 08/26/2026

☐ Educational Visit Status Code: A

Comment Addendum Attached? ☒ Category #: IV

Email 1: yaggsiitenn@gmail.com

Email 2: _____

Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Rice/Cooked veggies/Fliptop	39 - 41				
Cooked onion/Lentils /Reach-in	40				
Oxtail /Walk-in	40				
Rice/Cous-Cous /Walk-in	38 - 40				
Black eyed peas /Fliptop	41				

Person in Charge (Print & Sign): Papa Saliba

Regulatory Authority (Print & Sign): Matthew 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

• Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.
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Comment Addendum to Inspection Report

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Establishment ID: 4092019119

Date: 08/26/2026 **Time In:** 2:00 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.

- 16 4-601.11(A); Priority Foundation; A single food scoop stored as clean had food residue on the scoop and under wiper/ejector arm. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI- scoop removed for cleaning. All other equipment observed clean. No points taken.
- 41 3-304.14 (E); Core; Bleach wiping cloth bucket stored on counter above clean equipment and box of food. Containers of sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and where contamination of food, equipment, utensils, linens and single-service articles cannot occur. CDI- bucket was relocated to a lower shelf.
- 44 4-903.11(A)(B) and (D); Core; Spoons and a food scoop were stored in a white plastic basket with visible residue. Cleaned equipment and utensils shall be stored in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least 6 inches above the floor. CDI- basket and its contents were sent for washing/sanitizing.
- 47 4-501.11; Core; Coated metal shelving in the walk-in cooler is peeling and flaking. This prevents effective cleaning. Flaking paint may contaminate exposed food. Maintain equipment in good repair. Replace metal shelving in the near future. PIC has placed a plastic liner that is smooth and easily cleanable over affected shelving as a temporary measure. Full point not taken.