

Food Establishment Inspection Report

Score: 98

Establishment Name: **TURKISH COFFEE LADY**

Establishment ID: **4092019478**

Location Address: **1460 CHAPEL RIDGE RD, 170**

City: **APEX** State: **North Carolina**

Zip: **27502-8616** County: **Wake**

Permittee: **ELNUR, LLC**

Telephone: _____

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: **08/18/2026**

Status Code: **A**

Time In: **9:50 AM**

Time Out: **11:05 AM**

Category#: **II**

FDA Establishment Type: **Full-Service Restaurant**

No. of Risk Factor/Intervention Violations: **3**

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	☒ IN ☒ OUT/N/A	Handwashing sinks supplied & accessible	2	X	0
Approved Source .2653, .2655					
11	☒ OUT	Food obtained from approved source	2	1	0
12	☒ IN ☒ OUT ☒ N/A	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	☒ 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	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 ☒ 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
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	☒ 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	☒ 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
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	☒ OUT	In-use utensils: properly stored	1	0.5	0
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	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:					2



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☒ Inspection ☐ Re-Inspection Date: 08/18/2026

☐ Educational Visit Status Code: A

Comment Addendum Attached? ☒ Category #: II

Email 1:turkishcoffeeladync@gmail.com

Email 2:

Email 3:

[illegible]

H. Costa



Core:



Comment Addendum to Inspection Report

Establishment Name: TURKISH COFFEE LADY

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Date: 08/18/2026 **Time In:** 9:50 AM **Time Out:** 11:05 AM

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; The handwashing sink in kitchen was blocked by two chairs. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI- chairs removed.
- 22 3-501.16 (A)(2); Priority; A container of milk was observed at 46F in the reach-in unit. PIC recently had milk out for beverage prep/service. TCS food shall be maintained at 41F or less. Milk was placed in freezer to cool down quickly. Do not leave milk out of refrigeration for longer than necessary to avoid temperature abuse. All other items were observed sufficiently cold. No points taken today.
- 28 7-102.11; Priority Foundation; Observed a spray bottle of bleach sanitizer without a label. Label working containers of poisonous or toxic materials taken from bulk supplies with the common name of the material. CDI- label added.
- 47 4-205.10; Core; Insignia model free standing cooler is not NSF sanitation rated. Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. Spoke with PIC about replacing this cooler with a commercial, sanitation grade cooler. No point taken today.
4-501.11: Core; The lower door hinge to the tall reach-in freezer is detached. Door is still able to seal properly for now. Equipment shall be kept in good repair. Repair door hinge to prevent further damage to freezer and issues with refrigeration later on.