

Food Establishment Inspection Report

Score: 94

Establishment Name: FRATELLI'S DELICATESSEN

Establishment ID: 4092019480

Location Address: 1481 RICHARDSON RD, 107

City: APEX State: North Carolina

Zip: 27523 County: 92 Wake

Permittee: FRATELLI'S DELICATESSEN, LLC

Telephone:

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/14/2026 Status Code: A

Time In: 3:05 PM Time Out: 5:10 PM

Category#: IV

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3

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	☒ 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	X	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	X	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	☒ IN OUT/N/A	Toxic substances properly identified stored & used	2	X	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	☒ 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	☒ IN OUT	Insects & rodents not present; no unauthorized animals	2	1	X
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	X
44	☒ IN OUT	Utensils, equipment & linens: properly stored, dried & handled	1	X	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	☒ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
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:					6



Comment Addendum to Food Establishment Inspection Report

Establishment Name: FRATELLI'S DELICATESSEN

Location Address: 1481 RICHARDSON RD, 107

City: APEX State: NC

County: 92 Wake Zip: 27523

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: FRATELLI'S DELICATESSEN, LLC

Telephone: _____

Establishment ID: 4092019480

☒ Inspection ☐ Re-Inspection Date: 09/14/2026

☐ Educational Visit Status Code: A

Comment Addendum Attached? ☒ Category #: IV

Email 1: _____

Email 2: _____

Email 3: rcancel@fratellisdeli.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ham/Turkey /Deli display case	40 - 41				
Macaroni salad/Cheese /Small reach-in, behind counter	39 - 40				
Tuna salad/Coleslaw /Deli display case	40 - 41				
Turkey/Roast beef /Grill cooler drawer	40 - 41				
Hot dogs/Grill cooler drawer	40				
Raw Beef/RawChicken /Grill cooler drawer	41 - 50				
Ajuu/Marinara /Hot holding unit	150 - 160				
Sausages/Meatballs/Hot holding unit	155 - 168				
Cut tomato/Pimento /Small flip top	40 - 41				
Coleslaw/Egg salad /Walk-in	39 - 40				
Sausages/Pork/Walk-in	40				
Philly cheese steak /Final cook	178+				
Diced tomato /Salad bar	46				
Ranch dressing/Boiled egg/Salad bar	43 - 44				
Chicken /Salad bar reach-in	41				
Ajuu /Ice bath, cooling < 2 hrs	92				
Ajuu /Ice bath, cooling 2.5 hrs	59 - 60				
Cut tomato/Turkey /Sandwich prep	38 - 40				

Person in Charge (Print & Sign): First Last
Tyler Cancel

Regulatory Authority (Print & Sign): First Last
Matthew Saliba

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

REHS Contact Phone Number: (919) 500-6269

Priority Foundation: TC Core: MSH

Authorize final report to be received via Email: MSH



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

Establishment Name: FRATELLI'S DELICATESSEN

Establishment ID: 4092019480

Date: 09/14/2026 **Time In:** 3:05 PM **Time Out:** 5:10 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; Can opener blade was visibly soiled. Multiple pans stored as clean had food residue on them. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI- can opener and pans removed for cleaning. 4-501.114; Priority; Dish machine was not pulling chlorine sanitizer during inspection. Maintain sanitizer at correct concentrations when being used to sanitize (50 - 200ppm for chlorine sanitizer). CDI- a work order will again be placed for dish machine and use was discontinued for sanitizing. Ensure all equipment and utensils are sanitized in three compartment sink using food-contact surface sanitizer. Three comp sink was in use during inspection and sink and surface sanitizer concentration was verified. Full points taken for repeat violation.
- 22 3-501.16 (A)(2) and (B); Priority; Some TCS food items in the salad bar cooler were above 41F. Raw chicken in the grill cooler drawer was 45 - 50F. (see temp chart). TCS foods shall be held at 41F or below in refrigeration. CDI- bags of ice were placed on chicken in grill cooler so top of food stays cold during busy times. Salad bar flip top lid was closed to help maintain temp. Diced tomato was voluntarily discarded. Equipment appears to be in working order.
- 28 7-102.11; Priority Foundation; Two spray bottles containing degreaser were unlabeled. 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- PIC labeled bottles.
- 38 6-501.111; Core; Two flies were observed in the warewashing area. Keep the premises free of insects, rodents, and other pests by utilizing approved methods of pest control. Facility is kept clean. No point taken today.
- 43 3-304.12; Core; Some food scoops in the deli case were stored with their handles inside the container with TCS foods like pasta salad. When used on TCS foods, dispensing utensils shall be stored with their handles above the top of the food and the container or on a separate, clean surface. Consider storing these scoops in separate containers inside deli case. No point taken
- 44 4-903.11 (A), (B), and (D); Core; A few metal pans were stacked wet on the clean equipment shelf. After cleaning and sanitizing, equipment and utensils shall be placed in a self-draining position that allows air drying. CDI- pans separated. Optimize space for drying equipment. Full point may be taken for repeat violations.