

Food Establishment Inspection Report

Score: 96.5

Establishment Name: FISH HOUSE EATERY

Establishment ID: 4092019677

Location Address: 841 PERRY RD

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: SUTTON HOLDINGS LLC

Telephone: (919) 367-6131

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 07/30/2026 Status Code: A

Time In: 11:30 AM Time Out: 1:45 PM

Category#: IV

FDA Establishment Type: Fast Food 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	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	☒ 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	☒ OUT N/A N/O	Plant food properly cooked for hot holding	1	0.5	0
35	☒ 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	☒ IN OUT	Contamination prevented during food preparation, storage & display	2	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	☒ 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	☒ IN OUT	Non-food contact surfaces clean	1	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	☒ IN OUT	Physical facilities installed, maintained & clean	1	0	
56	☒ OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					3.5



Comment Addendum to Food Establishment Inspection Report

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☐ Educational Visit Status Code: A

Comment Addendum Attached? ☒ Category #: IV

Email 1: spenser1@nc.rr.com

Email 2:

Email 3: carlton.sutton52@gmail.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
fried catfish/final cook	202	rice/ice bath cooling	66		
yams/steam table	148	collard greens 1hr/RIF cooling	39		
mac and cheese/steam table	152				
green beans/steam table	150				
collards greens/steam table	151				
rice/steam table	144				
turkey gravy/steam table	149				
baked chicken/hot cabinet	154				
baked turkey wings/hot cabinet	150				
spare ribs/hot cabinet	153				
ambient air/hot cabinet	168				
fries/RIC	41				
collards greens/RIC	40				
okra/RIC	38				
fish/RIC	41				
ambient air/RIC	36				
wings 20min/RIC cooling	56				
rice/ice bath cooling	83				
collard greens 30min/RIF cooling	48				
wings 1hr/RIC cooling	43				

Person in Charge (Print & Sign): Alvin Spenser

Regulatory Authority (Print & Sign): Carla Pressley

Alvin Spenser

Carla Pressley

REHS ID: 2800 - Pressley, Carla Verification Dates: Priority:

Priority Foundation: Core:

REHS Contact Phone Number: (984) 239-0850

Authorize final report to be received via Email:

Alvin Spenser



North Carolina Department of Health & Human Services

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• 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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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 4-602.11(E) Equipment food-contact surfaces and utensils - Frequency - C
The interior surfaces of the ice machine, including the white panel, are soiled with organic build up. (4) In EQUIPMENT such as ice makers, (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. Increase the cleaning of the ice machine.
- 39 3-305.11 Food Storage-Preventing Contamination from the Premises
Large bags on sugar were stored on the storage room floor where there is wetness conditions. A)Except as specified in par. (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. PIC moved the bags of sugar to shelf in the storage room.
- 49 4-602.13 Nonfood Contact Surfaces (C)
All equipment throughout kitchen is soiled with food residue and build up. NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. Increase cleaning frequency of all surfaces of equipment (exterior, interior, refrigeration gaskets, and shelves).
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability (C)
The finish of the floors throughout the kitchen is worn making the floors no longer nonabsorbent. Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE. PIC advised.
- 6-501.12 Cleaning, Frequency and Restrictions
The walls contain build up and residue from cooking and food prep. (A)PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. Increase cleaning frequency.