Food Establishment Inspection Report

Score: 98.5

Establishment Name: SORA SUSHI & RAMEN **Establishment ID:** 4092019713

Location Address: 930 BROADSTONE WAY, STE 100
City: APEX State: North Carolina
Zip: 27502 County: 92 Wake
Permittee: TZ ONE INC
Telephone: (919) 335-8899

⊗ Inspection ○ Re-Inspection ○ Educational Visit

Wastewater System:
⊗ Municipal/Community ○ On-Site System

Water Supply:
⊗ Municipal/Community ○ On-Site Supply

Date: 07/10/2026 Status Code: A
Time In: 1:00 PM Time Out: 3:00 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	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	X	0	X		
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	1	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	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			
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	X		
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			
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			
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			
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			
56	IN	OUT			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			

TOTAL DEDUCTIONS: 1.5

Comment Addendum to Food Establishment Inspection Report

Establishment Name: SORA SUSHI & RAMEN
Establishment ID: 4092019713
Location Address: 930 BROADSTONE WAY, STE 100
[X] Inspection [ ] Re-Inspection Date: 07/10/2026
City: APEX State: NC
[ ] Educational Visit Status Code: A
County: 92 Wake Zip: 27502
Comment Addendum Attached? [X] Category #: IV
Wastewater System: [X] Municipal/Community [ ] On-Site System
Water Supply: [X] Municipal/Community [ ] On-Site System
Email 1: mysoraapex@gmail.com
Permittee: TZ ONE INC
Email 2:
Telephone: (919) 335-8899
Email 3: mysoraapex@gmail.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
shrimp/sushi display	40	tempura/WIC	41		
yellow tail /sushi display	41	lo mein/WIC	38		
salmon/sushi display	40	sweet and sour chicken/WIC	40		
ahi tuna/sushi display	41	wanton/WIC	41		
eel/sushi display	41	shrimp/WIC	40		
avocado/sushi display	40	beef/WIC	39		
ambient air/sushi lowboy	39	chicken/WIC	41		
spicy crab/sushi lowboy	41	ambient air/WIC	37		
yellow tail/sushi lowboy	41				
spicy tuna/sushi lowboy	41				
corn/make line	41				
shredded cabbage/make line	41				
zucchini/make line	41				
shredded lettuce/make line	41				
boiled egg/make line	41				
beef broth soup/kettle	178				
hot and sour soup/kettle	172				
shrimp/grill prep	38				
steak/grill prep	39				
chicken/grill prep	38				

	First	Last	
Person in Charge (Print & Sign):	FeiFei	Huang	
Regulatory Authority (Print & Sign):	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:

Comment Addendum to Inspection Report

Establishment Name: SORA SUSHI & RAMEN **Establishment ID:** 4092019713

Date: 07/10/2026 **Time In:** 1:00 PM **Time Out:** 3:00 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.

10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf)
Manager dumped soiled sanitizing solution and made a clean sanitizing solution in the hand washing sink. A handwashing sink may not be used for purposes other than handwashing. EHS informed manager and staff that sanitizing solution should be made in the three compartment sink.***CORRECTED DURING INSPECTION (CDI)***

6-301.14 Handwashing Signage (C)
The hand washing sink behind the sushi bar was not equipped with a hand washing sign. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. EHS provided PIC with hand washing signs.***CDI***

41 3-304.14 Wiping Cloths, Use Limitation
Several wet wiping clothes were stored on counter tops and the hand washing sink splash guard, and the sanitizing solution was soiled. Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in sanitizer and laundered daily. Dry wiping cloths and the sanitizing solutions in which wet wiping cloths are held between uses shall be free of FOOD debris and visible soil. The PIC remade and tested the sanitizing solution and placed all wet wiping clothes in clean sanitizing solution. ***CDI***