

Food Establishment Inspection Report

Score: 98.5

Establishment Name: CHUN YANG

Establishment ID: 4092019751

Location Address: 2828 TEACHEY PL

City: APEX State: North Carolina

Zip: 27523 County: 92 Wake

Permittee: FOYUAN, LLC

Telephone:

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 10/05/2026 Status Code: A

Time In: 1:00 PM Time Out: 2:00 PM

Category#: II

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 ☐ N/A	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	☒ OUT ☐ N/A	Proper use of reporting, restriction & exclusion	3	1.5	0
5	☒ OUT ☐ N/A	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	☒ OUT ☐ N/A	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	☒ OUT ☐ N/A	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	☒ OUT ☐ N/A	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	☒ OUT ☐ N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	☒ OUT ☐ N/A	Food obtained from approved source	2	1	0
12	☐ IN ☐ OUT ☒ N/A	Food received at proper temperature	2	1	0
13	☒ OUT ☐ N/A	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 ☐ N/A	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	☒ OUT ☐ N/A	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	☒ 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	☒ 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	X
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 ☐ N/A	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 ☐ N/A	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	☒ OUT ☐ N/A	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	☒ OUT ☐ N/A	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	☒ OUT ☐ N/A	Insects & rodents not present; no unauthorized animals	2	1	0
39	☒ OUT ☐ N/A	Contamination prevented during food preparation, storage & display	2	1	0
40	☒ OUT ☐ N/A	Personal cleanliness	1	0.5	0
41	☒ OUT ☐ N/A	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 ☐ N/A	In-use utensils: properly stored	1	0.5	0
44	☒ OUT ☐ N/A	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	☒ OUT ☐ N/A	Single-use & single-service articles: properly stored & used	1	0.5	0
46	☒ OUT ☐ N/A	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	☒ OUT ☐ N/A	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	☐ IN ☒ OUT ☐ N/A	Warewashing facilities: installed, maintained & used; test strips	X	0.5	0
49	☒ OUT ☐ N/A	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 ☐ N/A	Plumbing installed; proper backflow devices	2	1	0
52	☒ OUT ☐ N/A	Sewage & wastewater properly disposed	2	1	0
53	☒ OUT ☐ N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	☒ OUT ☐ N/A	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	☐ IN ☒ OUT ☐ N/A	Physical facilities installed, maintained & clean	1	X	0
56	☒ OUT ☐ N/A	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					1.5



Comment Addendum to Inspection Report

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Date: 10/05/2026 **Time In:** 1:00 PM **Time Out:** 2:00 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.

- 28 7-102.11; Priority Foundation; Spray bottle of bleach disinfectant solution was 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- label added. No point taken
- 48 4-501.14; Core; Sink behind service counter is visibly soiled with black and brown residue along the basin. Warewashing machines and the compartments/drainboards of sinks used for washing and rinsing equipment, utensils, raw food, etc. shall be cleaned before use, throughout the day to prevent recontamination of equipment and utensils, and at least every 24 hours if used. Increase cleaning frequency.
- 55 6-501.11/6-501.12; Core; Caulking along prep sink splash guard behind service counter is soiled and showing signs of wear. A sponge wrapped in plastic and another piece of plastic are being used to prop up the drain pipe under this same sink inside cabinet. Area around this pipe is heavily stained and soiled. Physical facilities shall be maintained in good repair and clean. Clean and repair these areas. {Pipe is not leaking and appears to be in good repair.

Additional Comments

Tapioca pearls kept on TPHC