

Food Establishment Inspection Report

Score: 98.5

Establishment Name: GREEK KOUZINA

Establishment ID: 4092019791

Location Address: 2820 TEACHEY PL, SUITE 100

City: APEX State: North Carolina

Zip: 27523 County: 92 Wake

Permittee: GREEK KOUZINA OF APEX, LLC

Telephone:

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/21/2026

Status Code: A

Time In: 12:25 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	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 X
Approved Source .2653, .2655					
11	☒ OUT	Food obtained from approved source	2	1	0
12	☒ IN ☒ OUT ☒ N/A/N/O	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	☒ 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 ☒ 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	☒ 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	☒ 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 ☒ N/A	Proper cooling methods used; adequate equipment for temperature control	1	0.5	X X
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 X
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	☒ 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:					1.5



Comment Addendum to Food Establishment Inspection Report

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Permittee: GREEK KOUZINA OF APEX, LLC
Telephone: _____

Establishment ID: 4092019791
☒ Inspection ☐ Re-Inspection Date: 09/21/2026
☐ Educational Visit Status Code: A
Comment Addendum Attached? ☒ Category #: II
Email 1:
Email 2:
Email 3: mohammed_mataria@yahoo.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Rice /Hot holding unit	160				
Diced tomato/Cut lettuce /Fliptop	38- 40				
Stuffed grape leaves /Fliptop	38				
Chicken/Lamb/Grill cooler drawer	40 - 41				
Cut tomato /Fliptop, cooling < 4hrs	47 - 50				
Shrimp/Reach-in	37				
Cooked grain /Reach-in	39				
Stuffed grape leaves /Tall reach-in	40				
Chicken/Lamb /Walk-in	40 - 41				
Taziki sauce /Walk-in	39				
Chicken /Final cook	168 - 170				
Cut tomato /Final cool temp	41				

First
Person in Charge (Print & Sign): Mohammed

Last
Mataria

First
Regulatory Authority (Print & Sign): Matthew

Last
Saliba

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

REHS Contact Phone Number: (919) 500-6269

Priority Foundation: Core:

Authorize final report to
be received via Email:



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

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Establishment ID: 4092019791

Date: 09/21/2026 **Time In:** 12:25 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.

- 10 6-301.11; Priority Foundation; Mens bathroom did not have handwashing soap, only hand sanitizer. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI- employee switched out sanitizer for soap.
- 33 3-501.15; Priority Foundation; Freshly cut tomato was observed cooling in the flip top unit. Use rapid cooling equipment to cool foods quickly. CDI- cut tomato was placed in the walk-in to cool quickly. Cooling education provided. No point taken.
- 35 3-501.13 (A)-(D); Priority Foundation; Packs of raw beef were observed thawing on a cart in the kitchen.
Except when thawed and prepared for immediate service when ordered, TCS food shall be thawed:
- (A) Under refrigeration at $\leq 41^{\circ}\text{F}$; or
 - (B) Completely submerged under running water:
 - (1) At a water temperature of $< 70^{\circ}\text{F}$,
 - (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and
 - (3) So that thawed portions of ready to eat food do not rise above 41°F , or
 - (4) So that thawed portions of a raw animal food requiring cooking are not above 41°F for more than 4 hours including:
 - (a) Thawing time and the time needed for preparation for cooking, or
 - (b) The time it takes to lower the temp to 41°F ;
 - (C) As part of a cooking process if the food that is frozen is:
 - (1) Fully cooked, or
 - (2) Thawed in a microwave oven and immediately cooked with no interruption in the process.
- CDI- beef was placed in the walk-in cooler.