

Food Establishment Inspection Report

Score: 96.5

Establishment Name: KAARA

Establishment ID: 4092019831

Location Address: 2700 STOKESDALE AVE, SUITE 120

City: APEX State: North Carolina

Zip: 27523 County: 92 Wake

Permittee: VAARAAHI SERVICES, LLC

Telephone:

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 07/14/2026 Status Code: A

Time In: 10:35 AM Time Out: 12:36 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	☒ 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	☒ IN	Food separated & protected	3	0	X
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	☒ IN OUT	Proper cooking time & temperatures	3	1.5	0
19	☒ IN OUT	Proper reheating procedures for hot holding	3	1.5	0
20	☒ OUT	Proper cooling time & temperatures	3	1.5	0
21	☒ IN OUT	Proper hot holding temperatures	3	1.5	0
22	☒ OUT	Proper cold holding temperatures	3	1.5	0
23	☒ OUT	Proper date marking & disposition	3	1.5	0
24	☒ 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	☒ OUT	Food additives: approved & properly used	1	0.5	0
28	☒ OUT	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	☒ 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	☒ IN	Food properly labeled: original container	2	1	X
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	☒ OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	☒ IN	Contamination prevented during food preparation, storage & display	2	X	0
40	☒ OUT	Personal cleanliness	1	0.5	0
41	☒ OUT	Wiping cloths: properly used & stored	1	0.5	0
42	☒ OUT	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	☒ IN	In-use utensils: properly stored	1	0	X
44	☒ IN	Utensils, equipment & linens: properly stored, dried & handled	1	0	X
45	☒ IN	Single-use & single-service articles: properly stored & used	1	0.5	X
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	Non-food contact surfaces clean	1	0.5	X
Physical Facilities .2654, .2655, .2656					
50	☒ OUT	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	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:					3.5



Establishment Name: KAARA

Location Address: 2700 STOKESDALE AVE, SUITE 120

City: APEX State: NC

County: 92 Wake Zip: 27523

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

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

Permittee: VAARAAHI SERVICES, LLC

Telephone: _____

☒ Inspection ☐ Re-Inspection Date: 07/14/2026
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: malik24sachin@gmail.com
 Email 2: _____
 Email 3: _____

[illegible]

Comment Addendum to Inspection Report

Establishment Name: KAARA

Establishment ID: 4092019831

Date: 07/14/2026 **Time In:** 10:35 AM **Time Out:** 12:36 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.

- 15 3-302.11 (A) (1) (2); Priority; Repackaged, raw chicken was stored above lamb in the walk-in freezer. Separate types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display. Separate raw animal foods from ready-to-eat foods and washed/unwashed fruits and vegetables to prevent cross contamination. CDI- meats were relocated.
- 3-304.15 (A); Priority; Observed an employee rearrange raw meats in the walk-in freezer and then return to food prep area without changing gloves. Single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI- glove use education provided and employee was stopped, gloves discarded and hands washed.
- 3-302.11(A)(4)-(B)(5); Core; Several containers of food were observed without covers or lids in reach-in refrigeration. Food shall be protected from cross contamination by storing the food in covered containers or wrappings unless the food is being cooled. CDI- lids were placed over foods.
- 37 3-302.12; Core; Multiple containers of powdered and granulated foods such as flour, sugar/spices were unlabeled. Label all working containers of food (oils, spices, salts, flour, sugar) except food that is easy to identify such as dry pasta or rice. Label all applicable foods.
- 39 3-305.11; Core; Excess moisture present in cookline reach-in unit. Drips were observed coming from top of unit and pooling water was present in bottom of unit. Store food in a clean, dry location, not exposed to splash, dust or other contamination. Keep at least 6 inches above the floor. PIC wiped up excess moisture during inspection. Evaluate cooler moisture issue and consult with refrigeration technician if necessary. Maintain coolers in a dry condition.
- 43 3-304.12; Core; Observed an ice scoop stored on top of the ice machine where dust was present. A knife was stored in between flip top lids among visible residue. Store in-use utensils on a clean, sanitized surface. CDI- ice scoop and knife sent for cleaning. PIC to clean top of ice machine and areas between flip top lids. Full point may be taken for repeat violations.
- 44 4-903.11 (A), (B), and (D); Core; Several metal pans were stacked wet and turned over so that water cannot drain out on drainboard above warewashing area. After cleaning and sanitizing, equipment shall be placed in a self-draining position that allows air drying. CDI- instructed employee to separate pans for proper drying. Full point may be taken for repeat violations.
- 45 4-903.11(A) and (C); Core; Single-service containers were stored with the food-contact surface exposed on shelving above cookline. Single-service articles shall be stored as specified under par. (A) of this section and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. CDI- items inverted. No point taken
- 49 4-601.11(C); Core; Dust and residue present on top of ice machine. Visible residue observed near hinges and in-between flip top covers on cookline. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Increase cleaning frequency. All other surfaces observed clean. No point taken

Additional Comments

Cooked rice held on TPHC. Form is filled out and kept in kitchen.