

Food Establishment Inspection Report

Score: 93

Establishment Name: TAKI SUSHI

Establishment ID: 4092019917

Location Address: 2701 LAWNVIEW LN, SUITE 103

City: APEX State: North Carolina

Zip: 27523 County: 92 Wake

Permittee: TAKI USA ENTERPRISES, LLC

Telephone:

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/29/2026

Status Code: A

Time In: 4:15 PM

Time Out: 6:15 PM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 1

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	Food received at proper temperature	2	1	0
13	☒ OUT	Food in good condition, safe & unadulterated	2	1	0
14	☒ 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	X	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	☒ 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	☒ IN ☒ OUT/N/A/N/O	Proper cold holding temperatures	3	X	0 X
23	☒ IN ☒ OUT/N/A/N/O	Proper date marking & disposition	3	1.5	X X
24	☒ OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	☒ 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	X	0 X 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	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	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	☒ IN ☒ OUT ☒ N/A ☒ X	Plant food properly cooked for hot holding	1	0.5	0
35	☒ IN ☒ OUT ☒ N/A ☒ X	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	X	0 X
40	☒ OUT	Personal cleanliness	1	0.5	0
41	☒ IN ☒ OUT	Wiping cloths: properly used & stored	1	0.5	X X
42	☒ IN ☒ OUT ☒ N/A	Washing fruits & vegetables	1	0.5	0 X
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	☒ IN ☒ OUT	Warewashing facilities: installed, maintained & used; test strips	1	X	0 X
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	☒ IN ☒ OUT	Plumbing installed; proper backflow devices	2	1	X X
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:					7



Comment Addendum to Food Establishment Inspection Report

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Wastewater System: ☒ Municipal/Community ☐ On-Site System
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Permittee: TAKI USA ENTERPRISES, LLC
Telephone: _____

Establishment ID: 4092019917
☒ Inspection ☐ Re-Inspection Date: 06/29/2026
☐ Educational Visit Status Code: A
Comment Addendum Attached? ☒ Category #: III
Email 1: takisushinc@gmail.com
Email 2: _____
Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Eel/Tuna/Faux crab /Sushi prep cooler	37 - 40				
Salmon /Sushi prep cooler	40				
Miso soup /Hot holding unit	167				
Tofu /In container of cool water, counter	60				
Half n Half /Glass door reach-in	39				
Wagyu beef/Salmon /Walk-in	40 - 41				
Chicken /Walk-in	40				
Duck/Soft shell crab/Reach-in, cookline	40 - 41				
Salmon/Sushi roll/Tofu /Reach-in, cookline	40 - 41				
Shrimp/Bean sprouts/Chicken /Makeline cold top	39 - 41				
Salmon /Final cook	145 - 160				
Chicken /Final cook	170 - 175				
Rice /Walk-in, cooling 1 hr	65				
Rice /Walk-in, cooling 2 hrs	54 - 57				

First
Person in Charge (Print & Sign): Jintana
First
Regulatory Authority (Print & Sign): Matthew

Last
Rosado
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

Establishment Name: TAKI SUSHI

Establishment ID: 4092019917

Date: 06/29/2026 **Time In:** 4:15 PM **Time Out:** 6:15 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 (B); Priority Foundation; A pack of tuna was observed thawing under running water in the handwash sink at sushi prep area upon arrival. A handwashing sink may not be used for purposes other than handwashing. CDI- tuna was removed from sink and placed inside cooler.
6-301.11; Priority Foundation; No soap was available at sushi prep handwashing sink. 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- soap replaced.
- 15 3-302.11(A)(1); Priority; Raw, whole shell eggs were stored above vegetables in the walk-in cooler. Quail eggs were stored above root vegetable in the reach-in cooler. Protect food from cross contamination by separating raw animal foods during storage, preparation, holding, and display from ready-to-eat foods and washed/unwashed fruits and vegetables. CDI- eggs relocated in both locations.
3-302.11(A)(4); Core; Large ice cube tray was observed in the sushi freezer uncovered. Store food in packages, covered containers, or wrappings (unless cooling) to protect from contamination. PIC placed plastic wrap over ice cube tray.
- 22 3-501.16 (A) (2) and (B); Priority; A container of tofu that was previously in an ice bath was observed at 60F. Ice had melted and water was no longer cold enough in container to keep proper temperature. Salmon and tuna on a plate were stored above the refrigerated compartment of the sushi flip-top cooler and measured 43 - 45F. Hold TCS foods in refrigeration at 41F or below. CDI- fish was moved to reach-in portion of cooler and tofu was placed in freezer to flash cool.
- 23 3-501.18; Priority; A container of cooked potato from 6/22 was observed in the reach-in cooler. Ready-To-Eat Time / Temperature Control for Safety (TCS) food shall be kept no longer than 7 days in refrigeration. The day of preparation shall count as day 1. CDI- potato voluntarily discarded. All other date marking observed compliant. No points taken today.
- 28 7-102.11; Priority Foundation; Spray bottles of degreaser were observed without labels. Clearly and individually label working containers of poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies. CDI- labels added. Full points may be taken for repeat violations.
- 39 3-305.11; Core; Bags of onions were stored under the pipe leading to the hot water heater. A pack of tuna was observed in the handwashing sink basin upon arrival. Food shall be protected from contamination by storing the food in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches above the floor. CDI- onions moved to a better location. Fish was removed from handwashing sink. Do not place food in a handwashing sink.
- 41 3-304.14 (E); Core; Wiping cloth bucket stored above dry ingredients like sugar and sauce bottles. Containers of sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, and single-service articles. CDI- bucket relocated. No point taken today.
- 42 3-302.15; Core; A cucumber was cut through its plastic packaging and avocados about to be cut on the makeline still had produce stickers on the skin. Wash fruits and vegetables prior to use and remove any stickers or wrappings. CDI- discussed proper washing of fruits and vegetables with PIC. Avocado was sent to be washed and stickers removed. Full point will be taken on next inspection for repeat violations.
- 48 4-302.14; Priority Foundation; No testing kit was available to test Quat sanitizer in three compartment sink. Provide a test kit that accurately measures sanitizer concentrations. CDI- provided some Quat testing paper and PIC placed an order with AutoChlor.
- 51 5-205.15; Core; Handwashing sink faucet at the cookline is leaking at the base when turned on. Maintain a plumbing system in good repair. Repair faucet.