

Food Establishment Inspection Report

Score: 96.5

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: 10/05/2026 Status Code: A

Time In: 10:45 AM Time Out: 12:18 PM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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	☒ 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	☒ 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	☒ IN OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	X
17	☒ 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	☒ 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	☒ IN OUT/N/A/N/O	Proper date marking & disposition	3	X	0
24	☒ IN OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	X
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	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	☒ IN OUT	Food additives: approved & properly used	1	0.5	0
28	☒ IN OUT/N/A	Toxic substances properly identified stored & used	2	X	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	☒ 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	X	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	☒ OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	☒ OUT	Personal cleanliness	1	0.5	0
41	☒ IN OUT	Wiping cloths: properly used & stored	1	X	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	☒ IN OUT	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	☒ 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:					3.5



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☒ Inspection ☐ Re-Inspection Date: 10/05/2026
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: III
 Email 1: takisushinc@gmail.com
 Email 2: _____
 Email 3: _____

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Comment Addendum to Inspection Report

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Date: 10/05/2026 **Time In:** 10:45 AM **Time Out:** 12:18 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.

- 16 4-501.114 (C); Priority; Quat sanitizer in three compartment sink measured over 400ppm. A quaternary ammonium sanitizer shall have a minimum temperature of 75F and a concentration indicated by the manufacturer's directions. CDI- quat was diluted to appropriate concentration. Point taken under item #28 and proper use of toxic material.
- 23 3-501.18; Priority; A container of boiled eggs from 9/19 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- eggs voluntarily discarded. All other date marking observed compliant. Full points may be taken for repeat violations.
- 24 3-501.19 (B); Priority Foundation; Sushi rice held on Time as a Public Health Control (TPHC) did not have a time label. If TPHC is used for up to a maximum of 4 hours, the food shall be identified to indicate the time that is 4 hours past the time when the food is removed from temp control. CDI- sushi rice voluntarily discarded. EHS educated employee on proper use of TPHC. Facility has written TPHC procedures. Ensure rice is marked for each 4 hour batch. No points taken today.
- 28 7-202.12; Priority; Quat sanitizer in three compartment sink was observed well over 400ppm. Manufacturer label states 200-400ppm for food-contact surfaces. Poisonous or toxic materials shall be used according to law and this code and manufacturer's directions included in labeling. CDI- quat was diluted to appropriate concentration.
- 35 3-501.13 (E); Core; Observed thawed ROP tuna sealed in its original packaging in the reach-in cooler. Reduced oxygen packaged (ROP) fish, required to be kept frozen until time of use per labeling, shall be removed from the reduced oxygen environment prior to thawing under refrigeration or upon completion of thawing using running water. CDI- packs of tuna cut open.
- 41 3-304.14 (E); Core; Wiping cloth bucket stored above dry ingredients like sugar and corn starch containers. 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. Full point may be taken for repeat violations.
- 45 4-502.13 (A); Core; Observed a plastic seaweed container being reused to store tuna. Single-service articles may not be reused. Discontinue use of these containers for food storage. Discard or recycle when empty.