Food Establishment Inspection Report

Score: 92.5

Establishment Name: SUVIDHA DELI **Establishment ID:** 4092025560

Location Address: 744 HUNTER ST
City: APEX State: North Carolina
Zip: 27502 County: 92 Wake
Permittee: APEX SUVIDHA, INC.
Telephone: (919) 267-4901
⊗ Inspection ○ Re-Inspection ○ Educational Visit
Wastewater System:
⊗ Municipal/Community ○ On-Site System
Water Supply:
⊗ Municipal/Community ○ On-Site Supply

Date: 07/20/2026 Status Code: A
Time In: 9:30 AM Time Out: 11:30 AM
Category#: II
FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3
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	IN	OUT	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	IN	OUT	N/A		Certified Food Protection Manager	1		0			
Employee Health .2652											
3	IN	OUT			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	IN	OUT			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	IN	OUT			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
Good Hygienic Practices .2652, .2653											
6	IN	OUT			Proper eating, tasting, drinking or tobacco use	1	0.5	0			
7	IN	OUT			No discharge from eyes, nose, and mouth	1	0.5	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
8	IN	OUT			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	IN	OUT	N/A		Handwashing sinks supplied & accessible		1	0	X	X	
Approved Source .2653, .2655											
11	IN	OUT			Food obtained from approved source	2	1	0			
12	IN	OUT		N/O	Food received at proper temperature	2	1	0			
13	IN	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	IN	OUT	N/A	N/O	Food separated & protected	3	1.5	0			
16	IN	OUT			Food-contact surfaces: cleaned & sanitized	3	1.5	0	X		
17	IN	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	IN	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	1.5	0			
23	IN	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	IN	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	IN	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			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	IN	OUT			Thermometers provided & accurate	1	0.5	0			
Food Identification .2653											
37	IN	OUT			Food properly labeled: original container	2	1	0			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
38	IN	OUT			Insects & rodents not present; no unauthorized animals	2	X	0	X		
39	IN	OUT			Contamination prevented during food preparation, storage & display	2	1	0			
40	IN	OUT			Personal cleanliness	1	0.5	0			
41	IN	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	IN	OUT	N/A		Washing fruits & vegetables	1	0.5	0			
Proper Use of Utensils .2653, .2654											
43	IN	OUT			In-use utensils: properly stored	1	X	0	X		
44	IN	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	0			
46	IN	OUT			Gloves used properly	1	0.5	0			
Utensils and Equipment .2653, .2654, .2663											
47	IN	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	IN	OUT			Non-food contact surfaces clean	1	0.5	0			
Physical Facilities .2654, .2655, .2656											
50	IN	OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	IN	OUT			Plumbing installed; proper backflow devices	2	1	0			
52	IN	OUT			Sewage & wastewater properly disposed	2	1	0			
53	IN	OUT	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	IN	OUT			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	IN	OUT			Physical facilities installed, maintained & clean	1	X	0			
56	IN	OUT			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			

TOTAL DEDUCTIONS: 7.5

Comment Addendum to Food Establishment Inspection Report

Establishment Name: SUVIDHA DELI
Establishment ID: 4092025560
Location Address: 744 HUNTER ST
[X] Inspection [ ] Re-Inspection Date: 07/20/2026
City: APEX State: NC
[ ] Educational Visit Status Code: A
County: 92 Wake Zip: 27502
Comment Addendum Attached? [X] Category #: II
Wastewater System: [X] Municipal/Community [ ] On-Site System
Water Supply: [X] Municipal/Community [ ] On-Site System
Email 1:
Permittee: APEX SUVIDHA, INC.
Email 2:
Telephone: (919) 267-4901
Email 3: suvidhaapex@gmail.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken biryani/display	39				
tandoori chicken/display	38				
aloo tiki/display	40				
vegetable stew/display	41				
mango lassi/display	39				
ambient air/display	38				
yogurt/RIC	38				
tandoori chicken/RIC	39				
biryani/RIC	38				
ambient air/RIC	37				
vegetable mix/prep	40				
stew/prep	41				
potato/prep	41				
indian cheese/prep	40				

	First	Last	
Person in Charge (Print & Sign):	Kevin	Sanchez	
Regulatory Authority (Print & Sign):	Carla	Pressley	

REHS ID: 2800 - Pressley, Carla Verification Dates: Priority: Priority Foundation: Core:

REHS Contact Phone Number: (984) 239-0850

Authorize final report to be received via Email:

Comment Addendum to Inspection Report

Establishment Name: SUVIDHA DELI **Establishment ID:** 4092025560

Date: 07/20/2026 **Time In:** 9:30 AM **Time Out:** 11:30 AM

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 Using a Handwashing Sink - Operation and Maintenance
All handwashing sinks were observed with items stored in them (plastic containers and stainless steel pans). A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. Items were removed. ***CORRECTED DURING INSPECTION (CDI)***REPEAT VIOLATION***

16 4-602.12 Cooking and Baking Equipment (C)
The microwave interior surfaces are soiled with food debris and build up. (B) The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure. PIC had an employee clean the microwave. ***CDI***

24 3-501.19 Time as a Public Health Control (P) (Pf)
Several in-house packaged ready to eat meals held under TPHC (time for public health control). PIC could not locate the TPHC form that was previously completed. Written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify compliance with this code. EHS advised to follow cook-cool and cold holding procedures for in-house packaged ready to eat meals due to failure to maintain and following TPHC forms.

38 6-202.13 Insect Control Devices, Design and Installation (C)
The fly catching devices in the deli are installed above the prep units. (B) Insect control devices shall be installed so that: (1) The devices are not located over a FOOD preparation area. PIC moved the fly catching devices. ***CDI***

43 3-304.12 In-Use Utensils, Between-Use Storage (C)
Single use plastic bowl used to scoop rice. In-use utensils for food that is not TCS must be stored with their handles above the top of the food within containers or equipment that can be closed. PIC removed the plastic bowl and replaced it with a handled scoop. ***CDI**

48 4-603.16 Rinsing Procedures (C)
Employee observed washing and rinsing dishware in the wash basin of the three compartment sink without the sanitizing step. Washed utensils and equipment shall be rinsed prior to sanitizing. PIC had employee make wash solution to properly wash, rinse, and sanitize dishware. ***CDI***

55 6-501.114 Maintaining Premises, Unnecessary Items and Litter (C)
Excessive clutter found in the deli. Discard items and litter stored on the premises as they are not necessary to operation and maintenance. PIC advised.