

Food Establishment Inspection Report

Score: 95.5

Establishment Name: HARRIS TEETER 335 DELI/SUSHI/PIZZA/SOUP

Establishment ID: 4092025636

Location Address: 2810 TEACHEY PL

City: APEX State: North Carolina

Zip: 27523 County: 92 Wake

Permittee: HARRIS TEETER, LLC

Telephone:

☒ 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: 10:30 AM

Time Out: 12:10 PM

Category#: IV

FDA Establishment Type: Deli Department

No. of Risk Factor/Intervention Violations: 2

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	☒ 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	1.5	0
23	☒ IN OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
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	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	☒ OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	☒ 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	Pasteurized eggs used where required	1	0.5	0
31	☒ OUT	Water and ice from approved source	2	1	0
32	☒ 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	Plant food properly cooked for hot holding	1	0.5	0
35	☒ IN OUT/N/A	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	☒ 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	☒ IN 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	☒ IN 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:					4.5



Comment Addendum to Food Establishment Inspection Report

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 Permittee: HARRIS TEETER, LLC
 Telephone: _____

Establishment ID: 4092025636
☒ Inspection ☐ Re-Inspection Date: 07/20/2026
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: s335mgr001@harristeeter.com
 Email 2: _____
 Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Fried chicken /Final cook	175 - 200				
Faux crab/Salmon/Tuna /Sushi prep unit	37 - 41				
Shrimp /Sushi prep unit	40				
Bacon/Meatballs /Sub prep reach-in	40 - 41				
Cut tomato/Lettuce/Sub prep cold top	38 - 40				
Turkey /Sub prep cold top	40				
Turkey/Ham/Roast beef /Deli case	37 - 40				
Fried chicken /Walk-in, cooling < 1hr	52				
Ham/Turkey/Chicken /Walk-in	36				
Salmon /Walk-in	34				
Prepped pizza /Grab and go case	45				
Baked/Fried chicken /Grab and go case	43 - 45				
Sausage/Pizza sauce /Pizza prep unit	37 - 39				
Cut tomato/Mozzarella /Pizza prep unit	39 - 40				
Soups /Hot hold, salad bar	150 - 167				
Rice /Hot box	142				
Baked chicken/Fried chicken /Hot hold display	148 - 159				
Fried chicken /Walk-in, cooling 2 hr	38				
Salmon roll /Sushi display	38				

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

Last
 Anderson
 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

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 Food Establishment Inspection Report, 12/2023

• Food Protection Program



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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.

- 22 3-501.16(A)(2); Priority; Pizza and containers of fried/baked chicken were observed holding above 41F in the grab and go case (see temp chart). Maintain TCS foods in cold holding at 41F or less. PIC was unsure why these items were out of temperature and other foods in the same case were holding at or below 41F. Ambient temp measured at least 41F. CDI- all product was voluntarily discarded. Ensure this case is operating normally and monitor temperature of foods daily. Full points taken for repeat violation.
- 23 3-501.18; Priority; Several opened and cut packages of ham and a package of roast beef were observed with prep dates of 7/9 and 7/13 in the deli case. Ready-To-Eat, Time/Temperature Control for Safety (TCS) Food shall be discarded after 7 days in refrigeration. The day of preparation or opening from a commercial package shall count as day 1. CDI- food voluntarily discarded.
- 44 4-903.11(A)(B) and (D); Core; Kitchen utensils and knives were stored in a plastic container with visible residue at the bottom. Store clean utensils and equipment in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least 6 inches above the floor. CDI- PIC removed entire container and utensils for washing. No point taken
- 49 4-601.11 (B) and (C); Core; Fan guards inside sub prep unit have dust accumulation. The nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris. Increase cleaning frequency. All other equipment observed clean. No point taken.

Additional Comments

HACCP records for sushi rice verified today. PH meter calibrated and sushi rice measured 3.9PH.