

Establishment Name: THE RESERVE AT MILLS FARM ASSISTED LIVING

Establishment ID: 4092400116

Location Address: 1000 MILLS CHASE LOOP

City: APEX State: North Carolina

Zip: 27523 County: 92 Wake

Licensee: THE RESERVE AT MILLS FARM LLC  
(919) 694-4636

Telephone: \_\_\_\_\_

Date: 09/05/2025 Status Code: A

Time In: 12:31 PM Time Out: 2:31 PM

Inspection

Re-Inspection

**Wastewater System:**

Municipal/Community  On-site System

**Water Supply:**

Municipal/Community  Onsite Supply

**Deductions**

FLOORS: WALLS AND CEILINGS: [.1309, .1310]			
1	Floors and carpets cleanable, clean, good repair; carpet odor free	2	1 0
2	Walls and ceilings clean, good repair	2	1 0
3	Ceiling attachments cleanable, clean, good repair	1	0.5 0
LIGHTING AND VENTILATION: [.1311]			
4	Lighting at least 10 foot candles, 30 inches above floor	1	0.5 0
5	Ventilation equipment clean, good repair	1	0.5 0
6	Ambient indoor air temperatures maintained	2	1 0
TOILET: HANDWASHING: AND BATHING FACILITIES: [.1312]			
7	Facilities provided, accessible, clean, good repair	2	X 0
8	Toilet rooms free of storage, handwash signs posted	1	0.5 0
9	Bedpans, urinals, bedside commodes and emesis basins properly cleaned and disinfected	1	0.5 0
10	Handwashing facilities properly located and equipped	3	1.5 0
11	EPA registered disinfectants used according to manufacturers' instructions; approved testing methods and devices used	2	1 0
12	Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5 0
WATER SUPPLY: [.1313]			
13	Approved water supply	4	2 0
14	Bacteriological sampling current as required	2	1 0
15	No cross-connections observed	2	1 0
16	Hot water between 105°F and 116°F	3	1.5 0
17	Back-up water supply plan available and complete	1	0.5 0
DRINKING WATER FACILITIES: ICE HANDLING: [.1314]			
18	Drinking fountains clean, good repair	1	0.5 0
19	Multi-use utensils for service of ice and water cleaned, sanitized, good repair; single use utensils not reused	2	1 0
20	Ice protected and clean; dispensed properly; ice machines, scoops, containers; clean, good repair	2	1 0
LIQUID WASTES: [.1315]			
21	Approved sewage disposal	4	2 0
22	Mop basins or mop sinks used for mop waste	3	1.5 0
SOLID WASTES: PREMISES: MEDICAL WASTES: [.1316]			
23	Solid waste containers properly constructed, covered where required; good repair	1	0.5 0
24	Refuse, recyclables, and returnables properly stored	1	0.5 0
25	Containers and areas clean; sufficient capacity	1	0.5 0
26	Premises properly maintained	2	1 0
27	Medical waste properly handled and disposed of	2	1 0
PEST CONTROL: PESTICIDES: [.1317]			
28	No pest presence; effective pest control measures	1	0.5 0
29	Pesticides registered and approved for institutional use, properly handled	2	1 0

**Deductions**

MEDICAL SUPPLIES: [.1318]			
30	Medication carts clean; sharps containers attached; food, utensils, medication and medication dispensers properly handled	2	1 0
31	Feeding bags, tubes, syringes and oral suction catheters properly handled	2	1 0
FURNISHINGS AND LAUNDRY: [.1319]			
32	Furnishings clean and in good repair; mattresses dry, clean, good repair	1	0.5 0
33	Bed linens in good repair; soiled linens changed, properly handled, containers properly labeled	1	0.5 0
34	Linens provided by the institution properly cleaned and sanitized	3	1.5 0
35	Resident's personal laundry properly handled; containers properly labeled; combined resident's laundry properly handled	1	0.5 0
36	Laundry area and equipment kept clean	1	0.5 0
37	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized	1	0.5 0
ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1320]			
38	Food service equipment and utensils clean, good repair	1	0.5 0
39	Utensils properly cleaned and sanitized; approved methods used	3	1.5 0
40	Handwash lavatory provided and properly equipped	2	1 0
41	Food contact surfaces of cooking and baking equipment clean	1	X 0
FOOD SUPPLIES: [.1321]			
42	Food and food supplies from approved sources; properly stored and handled	3	1.5 0
43	Food brought into the institution by employees or visitors of patients or residents properly stored, labeled and dated	1	0.5 0
FOOD PROTECTION IN ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1323]			
44	Time/Temperature Control for Safety (TCS) foods maintained as required	4	2 0
45	Hot and cold holding equipment provided; thermometers provided, accurate	1	0.5 0
46	Food properly stored and protected from contamination	1	0.5 0
47	No live animals where food is prepared or stored; proper measures to prevent contamination	2	1 0
EMPLOYEES: [.1324]			
48	Clean outer clothing	2	1 0
49	Hands washed when required	3	1.5 0
50	Hands properly washed or decontaminated	3	1.5 0
51	Proper use of restriction, exclusion, and reporting	4	2 0
52	Vomitus and diarrheal clean up supplies; written clean up procedures available and complete	2	1 0

**Total Deductions: 1.5**





## Comment Addendum to Inspection Report

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### Observations and Corrective Actions

7 15A NCAC 18A .1312 TOILET: HANDWASHING: AND BATHING FACILITIES

Shower curtains in 3106 and 3149 were stained with black and pink build up All institutions shall provide toilet, handwashing, and bathing facilities that are available for use by residents and staff. These facilities shall be kept clean and in good repair.

41 15A NCAC 18A .1320 ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS

The microwaves in Activities, room 3103, and 3149 are soiled. The food-contact surfaces of cooking and baking equipment, including microwave ovens, shall be kept clean.

### Additional Comments

Due to COVID 19, Please follow CDC guidelines regarding social distancing, quarantine, and disinfecting. Rooms 3103, 3106, 3110, 3116, 3134, and 3149 evaluated today. Facility is currently serving 30 residents.

### Signatures

First

Last

**Person In Charge (Print & Sign):** Ashley/Brenda Erwin/Stevenson

