

Inspection of Lodging Establishment

Score: 98

Establishment Name: HOLIDAY INN EXPRESS-APEX

Establishment ID: 4092200154

Location Address: 1006 MARCO DR

City: APEX State: NC

Zip: 27502-1873 County: 92 Wake

Permittee: APEX HOSPITALITY GROUP LLC

Telephone: (919) 387-3636

Date: 11/22/2024

Status Code: A

Time In: 10:40 AM

Time Out: 12:20 PM

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

| Compliance Status | | | | | | Points |
|--|---------------|----------------|----------------|-----|---|----------|
| MANAGEMENT AND PERSONNEL; EMPLOYEE HEALTH; GOOD HYGIENE PRACTICES; PREVENTING CONTAMINATION BY HANDS (.1822, .1823) | | | | | | |
| 1 | IN | OUT | N/A | | PIC Present; certification by accredited program; performs duties | 2 1 0 |
| 2 | IN | OUT | N/A | | Management; employee knowledge; responsibilities and reporting | 2 1 0 |
| 3 | IN | OUT | N/A | | Use of reporting, restriction and exclusion | 2 1 0 |
| 4 | IN | OUT | | | Eating, tasting, drinking, or tobacco use | 1 0 0 |
| 5 | IN | OUT | | | Personal cleanliness; hair restraints; clean outer clothing; no discharge from eyes, nose, or mouth | 1 0 0 |
| 6 | IN | OUT | | | Hands clean; no bare hand contact with ready-to-eat food | 4 2 0 |
| FOOD PROTECTION (.1823) | | | | | | |
| 7 | IN | OUT | N/A | | Food obtained from approved sources, received at proper temperature; food in good condition, safe, unadulterated; shellstock identification; parasite destruction | 3 1 0 |
| 8 | IN | OUT | N/A | | Food separated and protected from contamination | 3 1 0 |
| 9 | IN | OUT | N/A | | Food and ice protected from environmental or other sources of contamination; proper dispensing of ice | 3 1 0 |
| 10 | IN | OUT | N/A | N/C | Potentially hazardous (time/temperature control for safety) food cooked/reheated; consumer advisory | 3 1 0 |
| 11 | IN | OUT | N/A | N/C | Potentially hazardous (time/temperature control for safety) food properly cooled; approved methods used | 3 1 0 |
| 12 | IN | OUT | N/A | N/C | Potentially hazardous (time/temperature control for safety) food cold/hot held; time as a public health control | 3 1 0 |
| 13 | IN | OUT | N/A | N/C | Potentially hazardous (time/temperature control for safety) food date marked | 3 1 0 |
| EQUIPMENT AND UTENSILS; PROTECTION FROM CONTAMINATION; (.1824, .1827) | | | | | | |
| 14 | IN | OUT | N/A | | Equipment, food and non-food contact surfaces approved, cleanable, properly designed, constructed and used | 1 0 0 |
| 15 | IN | OUT | N/A | | Utensils, equipment properly stored, dried and handled | 1 0 0 |
| 16 | IN | OUT | N/A | | Warewashing facilities installed, maintained and used, guest room sinks sanitized when necessary | 2 1 0 |
| 17 | IN | OUT | N/A | | Food-contact surfaces cleaned and sanitized; sanitizer maintained as required | 3 1 0 |
| 18 | IN | OUT | | | Cooking surfaces of equipment and non-food contact surfaces cleaned | 1 0 0 |
| 19 | IN | OUT | | | Single-use and single-service articles properly stored and used | 1 0 0 |
| 20 | IN | OUT | | | Thermometer provided; test strips provided | 2 1 0 |
| WATER, PLUMBING, AND WASTE (.1823, .1825, .1826) | | | | | | |
| 21 | IN | OUT | | | Handwashing sinks supplied and accessible; toilet tissue supplied | 2 1 0 |
| 22 | IN | OUT | | | Water from approved source; backflow prevention; plumbing in good repair | 4 2 0 |
| 23 | IN | OUT | | | Service sink or other approved method; mop storage | 2 1 0 |
| 24 | IN | OUT | | | Sewage and waste water disposal | 4 2 0 |
| PHYSICAL FACILITIES (.1826) | | | | | | |
| 25 | IN | OUT | | | Meets natural ventilation and lighting requirements | 2 1 0 |
| 26 | IN | OUT | | | Furnishings clean and in good repair; guest room fixtures clean and sanitized between guests | 4 1 0 |
| 27 | IN | OUT | | | Physical facilities installed, maintained, and clean | 4 2 0 |
| 28 | IN | OUT | | | Insects and rodents present; live animals prohibited from food preparation, storage, sales, display, or dining | 4 2 0 |
| LAUNDRY AND LINENS (.1828) | | | | | | |
| 29 | IN | OUT | | | Linens changed between guests and as required | 3 1 0 |
| 30 | IN | OUT | | | Linen clean and in good repair; two sheets provided for each bed | 4 2 0 |
| 31 | IN | OUT | | | Linen properly handled and stored | 3 1 0 |
| 32 | IN | OUT | N/A | | Items on housekeeping carts arranged to prevent cross contamination; house keeping carts clean; items protected from contamination | 4 2 0 |
| PREMISES, STORAGE, POISONOUS OR TOXIC MATERIALS (.1825, .1826, .1827) | | | | | | |
| 33 | IN | OUT | | | Garbage and refuse disposal; facilities maintained | 2 1 0 |
| 34 | IN | OUT | | | Premises maintained to prevent breeding and harborages | 3 1 0 |
| 35 | IN | OUT | | | Storage areas provided for maintenance equipment; stored to avoid contamination of food and food contact surfaces | 3 1 0 |
| 36 | IN | OUT | | | Approved pesticide use | 3 1 0 |
| 37 | IN | OUT | | | Household cleaning agents, medicines, and sanitizers properly stored and handled | 3 1 0 |
| 38 | IN | OUT | | | Premises kept neat and clean | 2 1 0 |
| TOTAL DEDUCTIONS: | | | | | | 2 |

Person in Charge (Print & Sign): *First* Cherry *Last* Champion

Regulatory Authority (Print & Sign): *First* Matthew *Last* Saliba

REHS ID: 3079 - Saliba, Matthew

REHS Contact Phone Number: (919) 500-6269

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Inspection Report

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Observations and Corrective Actions

26 15A NCAC 18A .1826 (h); Desk chairs observed ripped and torn in rooms 221, 310 and 311. Furnishings, bathroom fixtures, carpets, and other accessories in guest rooms, shall be kept clean and in good repair. Replace chairs.

Additional Comments

Vacant/ready rooms 103, 105, 221, 310, 311 and 414 observed today.