

# Inspection of Lodging Establishment

Score: 98.5

Establishment Name: SPRINGHILL HOTEL

Establishment ID: 4092200355

Location Address: 1100 MARCO DR

City: APEX State: NC

Zip: 27502 County: 92 Wake

Permittee: ROCKET HOTELS LLC

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

Date: 02/25/2026 Status Code: A

Time In: 10:00 AM Time Out: 1:15 PM

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Compliance Status						Points
<b>MANAGEMENT AND PERSONNEL; EMPLOYEE HEALTH; GOOD HYGIENE PRACTICES; PREVENTING CONTAMINATION BY HANDS (.1822, .1823)</b>						
1	IN	OUT	<del>N/A</del>		PIC Present; certification by accredited program; performs duties	2 1 0
2	IN	OUT	<del>N/A</del>		Management; employee knowledge; responsibilities and reporting	2 1 0
3	IN	OUT	<del>N/A</del>		Use of reporting, restriction and exclusion	2 1 0
4	<del>IN</del>	OUT			Eating, tasting, drinking, or tobacco use	1 0 0
5	<del>IN</del>	OUT			Personal cleanliness; hair restraints; clean outer clothing; no discharge from eyes, nose, or mouth	1 0 0
6	<del>IN</del>	OUT			Hands clean; no bare hand contact with ready-to-eat food	4 2 0
<b>FOOD PROTECTION (.1823)</b>						
7	IN	OUT	<del>N/A</del>		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	<del>N/A</del>		Food separated and protected from contamination	3 1 0
9	<del>IN</del>	OUT	N/A		Food and ice protected from environmental or other sources of contamination; proper dispensing of ice	3 1 0
10	IN	OUT	<del>N/A</del>	N/C	Potentially hazardous (time/temperature control for safety) food cooked/reheated; consumer advisory	3 1 0
11	IN	OUT	<del>N/A</del>	N/C	Potentially hazardous (time/temperature control for safety) food properly cooled; approved methods used	3 1 0
12	IN	OUT	<del>N/A</del>	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	<del>N/C</del>	Potentially hazardous (time/temperature control for safety) food date marked	3 1 0
<b>EQUIPMENT AND UTENSILS; PROTECTION FROM CONTAMINATION; (.1824, .1827)</b>						
14	<del>IN</del>	OUT	N/A		Equipment, food and non-food contact surfaces approved, cleanable, properly designed, constructed and used	1 0 0
15	IN	OUT	<del>N/A</del>		Utensils, equipment properly stored, dried and handled	1 0 0
16	<del>IN</del>	OUT	N/A		Warewashing facilities installed, maintained and used, guest room sinks sanitized when necessary	2 1 0
17	IN	<del>OUT</del>	N/A		Food-contact surfaces cleaned and sanitized; sanitizer maintained as required	3 0 0
18	<del>IN</del>	OUT			Cooking surfaces of equipment and non-food contact surfaces cleaned	1 0 0
19	<del>IN</del>	OUT			Single-use and single-service articles properly stored and used	1 0 0
20	<del>IN</del>	OUT			Thermometer provided; test strips provided	2 1 0
<b>WATER, PLUMBING, AND WASTE (.1823, .1825, .1826)</b>						
21	<del>IN</del>	OUT			Handwashing sinks supplied and accessible; toilet tissue supplied	2 1 0
22	<del>IN</del>	OUT			Water from approved source; backflow prevention; plumbing in good repair	4 2 0
23	<del>IN</del>	OUT			Service sink or other approved method; mop storage	2 1 0
24	<del>IN</del>	OUT			Sewage and waste water disposal	4 2 0
<b>PHYSICAL FACILITIES (.1826)</b>						
25	<del>IN</del>	OUT			Meets natural ventilation and lighting requirements	2 1 0
26	<del>IN</del>	OUT			Furnishings clean and in good repair; guest room fixtures clean and sanitized between guests	4 2 0
27	<del>IN</del>	OUT			Physical facilities installed, maintained, and clean	4 2 0
28	<del>IN</del>	OUT			Insects and rodents present; live animals prohibited from food preparation, storage, sales, display, or dining	4 2 0
<b>LAUNDRY AND LINENS (.1828)</b>						
29	<del>IN</del>	OUT			Linens changed between guests and as required	3 1 0
30	<del>IN</del>	OUT			Linen clean and in good repair; two sheets provided for each bed	4 2 0
31	<del>IN</del>	OUT			Linen properly handled and stored	3 1 0
32	<del>IN</del>	OUT	N/A		Items on housekeeping carts arranged to prevent cross contamination; house keeping carts clean; items protected from contamination	4 2 0
<b>PREMISES, STORAGE, POISONOUS OR TOXIC MATERIALS (.1825, .1826, .1827)</b>						
33	<del>IN</del>	OUT			Garbage and refuse disposal; facilities maintained	2 1 0
34	<del>IN</del>	OUT			Premises maintained to prevent breeding and harborages	3 1 0
35	<del>IN</del>	OUT			Storage areas provided for maintenance equipment; stored to avoid contamination of food and food contact surfaces	3 1 0
36	<del>IN</del>	OUT			Approved pesticide use	3 1 0
37	<del>IN</del>	OUT			Household cleaning agents, medicines, and sanitizers properly stored and handled	3 1 0
38	<del>IN</del>	OUT			Premises kept neat and clean	2 1 0
<b>TOTAL DEDUCTIONS:</b>						<b>1.5</b>

Person in Charge (Print & Sign): *First* Anita *Last* Patel

Regulatory Authority (Print & Sign): *First* Carla *Last* Pressley

REHS ID: 2800 - Pressley, Carla

REHS Contact Phone Number: (984) 239-0850

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

**Establishment Name:** SPRINGHILL HOTEL

**Establishment ID:** 4092200355

**Date:** 02/25/2026 **Time In:** 10:00 AM **Time Out:** 1:15 PM

### Observations and Corrective Actions

17 15A NCAC 18A .1824 EQUIPMENT AND UTENSILS

Ice machine grills on 3rd and 5th floor are coated in black organic growth. The interior surfaces of the microwaves in rooms 311 and 415 are soiled. Equipment and utensils shall be kept clean. Increase cleaning frequency of these food-contact surfaces of the ice machines and microwaves. Ice machine grills and microwaves were cleaned during inspection.

### Additional Comments

Rooms 211, 216, 311, 404, 415, and 514 evaluated today. Facility has 94 rooms total.