

Inspection of Lodging Establishment

Score: 100

Establishment Name: CLARION POINTE APEX

Establishment ID: 4092200391

Location Address: 1411 E WILLIAMS ST

City: APEX State: NC

Zip: 27539 County: 92 Wake

Permittee: OM SKY APEX LLC

Telephone: (919) 387-4600

Date: 10/16/2025 Status Code: U

Time In: 9:45 AM Time Out: 11:30 AM

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 2 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:						0

Person in Charge (Print & Sign): First Aakash Last Kumar

Aakash Kumar

Regulatory Authority (Print & Sign): First Joshua Last Volkan

Joshua Volkan

REHS ID: 2582 - Volkan, Joshua

REHS Contact Phone Number: (919) 422-3747



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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Additional Comments

No violations observed.