

Food Establishment Inspection Report

Score: 94

Establishment Name: LONGHORN STEAKHOUSE #277

Establishment ID: 4092014686

Location Address: 1411 BEAVER CREEK COMMONS DR

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: RARE HOSPITALITY INTERNATIONAL, INC

Telephone: (919) 303-4889

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 04/30/2025 Status Code: A

Time In: 1:50 PM Time Out: 4:30 PM

Category#: IV

FDA Establishment Type: _____

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	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O				
Food separated & protected		3	0	0	X
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Food-contact surfaces: cleaned & sanitized		X	1.5	0	X X
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN OUT/N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT/N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
In-use utensils: properly stored		1	0.5	X	X
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	X
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	0.5	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT/N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					6



Comment Addendum to Food Establishment Inspection Report

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 Water Supply: Municipal/Community On-Site System
 Permittee: RARE HOSPITALITY INTERNATIONAL, INC
 Telephone: (919) 303-4889

Establishment ID: 4092014686
 Inspection Re-Inspection Date: 04/30/2025
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1:
 Email 2:
 Email 3: deonshemore@gmail.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ribs /Walk-in, cooling 4hrs	63				
Ribs /Walk-in, cooling 5hrs	52				
Salmon/Beef steak /Walk-in	40				
Shrimp/Ground beef /Walk-in	37 - 40				
Pork/Salmon /Grill cooler drawer	33 - 40				
Burgers/Steak/Grill cooler drawer	40				
Mashed potatoes/Soups /Hot holding unit	160 - 170				
Mushrooms/Onions /Hot holding unit	150 - 165				
Cut lettuce/tomato /Salad cooler	40 - 41				
Wings /Fryer cooler	39				
Cut lettuce/tomato /Expo cooler across from grill	36 - 41				
Sour cream /Expo cooler across from grill	40				
Steak, medium well /Final cook (surface)	158				
Salmon /Final cook	146 - 160				
Chicken /Final cook	185				
Pre-made soup, thawing /Walk-in	32				
Ranch/Blue Cheese dressing /Expo cooler	41				

Person in Charge (Print & Sign): *First* Deonshe *Last* Moore
 Regulatory Authority (Print & Sign): *First* Matthew *Last* Saliba

Deonshemore

MSH

REHS ID: 3079 - Saliba, Matthew Verification Dates: Priority: _____ Priority Foundation: _____ Core: _____

REHS Contact Phone Number: (919) 500-6269

Authorize final report to be received via Email: *MSH*



Comment Addendum to Inspection Report

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Date: 04/30/2025 **Time In:** 1:50 PM **Time Out:** 4:30 PM

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.

- 15 3-302.11(A)(1); Priority; Cooked chicken was stored below raw beef in the walk-in cooler. Dessert sauces stored below lobster tails in the walk-in cooler. Separate raw animal foods from ready-to-eat foods and washed/unwashed fruits and vegetables to prevent cross contamination. CDI- foods rearranged.
- 16 4-601.11 (A); Priority Foundation; Numerous metal storage pans stored as clean were soiled with food debris and sticker residue or whole stickers. Two food scoops stored with the clean utensils had food residue on them. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI - all affected pans/utensils moved to warewashing area for thorough cleaning. Full points taken for repeat violation.
4-602.11 (A) (4); Priority; Multiple food thermometers were stored with greasy food residue on the probe and handle portion. The food-contact surface of a thermometer shall be cleaned and sanitized before using or storing. CDI- thermometers were cleaned during inspection.
- 43 3-304.12 (A); Core; Two food scoop handles were laying in cheese crumbles inside the salad prep cooler. In-use utensils in TCS food must be stored with handles above the food and top of the food container. CDI- handles removed. No point taken today.
- 44 4-903.11 (A), (B), and (D); Core; Almost all cleaned pans were stacked wet. Lots of moisture present underneath. After cleaning and sanitizing, equipment shall be stored in a self-draining position that allows air drying. CDI- pans separated for drying.
- 48 4-501.14; Core; The top of the warewashing machine is heavily soiled with dust and debris. This machine shall be cleaned at least every 24 hours if used. Increase cleaning frequency.
- 49 4-601.11(B) and (C); Core; Sides of equipment at the cookline have residue accumulation, especially sides of grill and front sides of reach-in coolers. Timer buttons above cookline are heavily soiled. Some dust accumulation observed on walk-in cooler fan covers. Underside of shelving above the food pass has residue/food splatter. The nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues, dust, dirt, and other debris. Overall, cleaning seems to have improved from previous inspection. Detail clean items mentioned. Full point not taken.