

# Food Establishment Inspection Report

Score: 97.5

Establishment Name: HOLIDAY INN EXPRESS

Establishment ID: 4092015179

Location Address: 1006 MARCO DR

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: APEX HOSPITALITY LLC

Telephone: (919) 387-3636

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 02/07/2025 Status Code: A

Time In: 9:25 AM Time Out: 10:30 AM

Category#: II

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 |
|------------------------------------------------------------------------------------------------|---------------------------------------------|-----|-----|---|----|
| <b>Supervision .2652</b>                                                                       |                                             |     |     |   |    |
| 1                                                                                              | <input checked="" type="checkbox"/> OUT/N/A |     |     |   |    |
| PIC Present, demonstrates knowledge, & performs duties                                         |                                             | 1   | 0   |   |    |
| 2                                                                                              | <input checked="" type="checkbox"/> IN      |     |     |   |    |
| Certified Food Protection Manager                                                              |                                             | X   | 0   |   | X  |
| <b>Employee Health .2652</b>                                                                   |                                             |     |     |   |    |
| 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 |    |
| <b>Good Hygienic Practices .2652, .2653</b>                                                    |                                             |     |     |   |    |
| 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 |    |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>                            |                                             |     |     |   |    |
| 8                                                                                              | <input checked="" type="checkbox"/> OUT     |     |     |   |    |
| Hands clean & properly washed                                                                  |                                             | 4   | 2   | 0 |    |
| 9                                                                                              | <input checked="" type="checkbox"/> IN      |     |     |   |    |
| 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 |    |
| <b>Approved Source .2653, .2655</b>                                                            |                                             |     |     |   |    |
| 11                                                                                             | <input checked="" type="checkbox"/> OUT     |     |     |   |    |
| Food obtained from approved source                                                             |                                             | 2   | 1   | 0 |    |
| 12                                                                                             | <input checked="" type="checkbox"/> IN      |     |     |   |    |
| 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"/> IN      |     |     |   |    |
| Required records available: shellstock tags, parasite destruction                              |                                             | 2   | 1   | 0 |    |
| <b>Protection from Contamination .2653, .2654</b>                                              |                                             |     |     |   |    |
| 15                                                                                             | <input checked="" type="checkbox"/> IN      |     |     |   |    |
| Food separated & protected                                                                     |                                             | 3   | X   | 0 | X  |
| 16                                                                                             | <input checked="" type="checkbox"/> OUT     |     |     |   |    |
| Food-contact surfaces: cleaned & sanitized                                                     |                                             | 3   | 1.5 | 0 |    |
| 17                                                                                             | <input checked="" type="checkbox"/> OUT     |     |     |   |    |
| Proper disposition of returned, previously served, reconditioned & unsafe food                 |                                             | 2   | 1   | 0 |    |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>                                       |                                             |     |     |   |    |
| 18                                                                                             | <input checked="" type="checkbox"/> IN      |     |     |   |    |
| Proper cooking time & temperatures                                                             |                                             | 3   | 1.5 | 0 |    |
| 19                                                                                             | <input checked="" type="checkbox"/> IN      |     |     |   |    |
| Proper reheating procedures for hot holding                                                    |                                             | 3   | 1.5 | 0 |    |
| 20                                                                                             | <input checked="" type="checkbox"/> IN      |     |     |   |    |
| Proper cooling time & temperatures                                                             |                                             | 3   | 1.5 | 0 |    |
| 21                                                                                             | <input checked="" type="checkbox"/> OUT     |     |     |   |    |
| Proper hot holding temperatures                                                                |                                             | 3   | 1.5 | 0 |    |
| 22                                                                                             | <input checked="" type="checkbox"/> OUT     |     |     |   |    |
| Proper cold holding temperatures                                                               |                                             | 3   | 1.5 | 0 |    |
| 23                                                                                             | <input checked="" type="checkbox"/> OUT     |     |     |   |    |
| Proper date marking & disposition                                                              |                                             | 3   | 1.5 | 0 |    |
| 24                                                                                             | <input checked="" type="checkbox"/> IN      |     |     |   |    |
| Time as a Public Health Control; procedures & records                                          |                                             | 3   | 1.5 | 0 |    |
| <b>Consumer Advisory .2653</b>                                                                 |                                             |     |     |   |    |
| 25                                                                                             | <input checked="" type="checkbox"/> IN      |     |     |   |    |
| Consumer advisory provided for raw/undercooked foods                                           |                                             | 1   | 0.5 | 0 |    |
| <b>Highly Susceptible Populations .2653</b>                                                    |                                             |     |     |   |    |
| 26                                                                                             | <input checked="" type="checkbox"/> IN      |     |     |   |    |
| Pasteurized foods used; prohibited foods not offered                                           |                                             | 3   | 1.5 | 0 |    |
| <b>Chemical .2653, .2657</b>                                                                   |                                             |     |     |   |    |
| 27                                                                                             | <input checked="" type="checkbox"/> IN      |     |     |   |    |
| Food additives: approved & properly used                                                       |                                             | 1   | 0.5 | 0 |    |
| 28                                                                                             | <input checked="" type="checkbox"/> OUT     |     |     |   |    |
| Toxic substances properly identified stored & used                                             |                                             | 2   | 1   | 0 |    |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>                                |                                             |     |     |   |    |
| 29                                                                                             | <input checked="" type="checkbox"/> IN      |     |     |   |    |
| 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         |
|--------------------------------------------------------------------------------------------------------|-----------------------------------------|-----|-----|---|------------|
| <b>Safe Food and Water .2653, .2655, .2658</b>                                                         |                                         |     |     |   |            |
| 30                                                                                                     | <input checked="" type="checkbox"/> IN  |     |     |   |            |
| 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  |     |     |   |            |
| Variance obtained for specialized processing methods                                                   |                                         | 2   | 1   | 0 |            |
| <b>Food Temperature Control .2653, .2654</b>                                                           |                                         |     |     |   |            |
| 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  |     |     |   |            |
| Plant food properly cooked for hot holding                                                             |                                         | 1   | 0.5 | 0 |            |
| 35                                                                                                     | <input checked="" type="checkbox"/> IN  |     |     |   |            |
| Approved thawing methods used                                                                          |                                         | 1   | 0.5 | 0 |            |
| 36                                                                                                     | <input checked="" type="checkbox"/> OUT |     |     |   |            |
| Thermometers provided & accurate                                                                       |                                         | 1   | 0.5 | 0 |            |
| <b>Food Identification .2653</b>                                                                       |                                         |     |     |   |            |
| 37                                                                                                     | <input checked="" type="checkbox"/> OUT |     |     |   |            |
| Food properly labeled: original container                                                              |                                         | 2   | 1   | 0 |            |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>                              |                                         |     |     |   |            |
| 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 |     |     |   |            |
| Washing fruits & vegetables                                                                            |                                         | 1   | 0.5 | 0 |            |
| <b>Proper Use of Utensils .2653, .2654</b>                                                             |                                         |     |     |   |            |
| 43                                                                                                     | <input checked="" type="checkbox"/> OUT |     |     |   |            |
| In-use utensils: properly stored                                                                       |                                         | 1   | 0.5 | 0 |            |
| 44                                                                                                     | <input checked="" type="checkbox"/> OUT |     |     |   |            |
| Utensils, equipment & linens: properly stored, dried & handled                                         |                                         | 1   | 0.5 | 0 |            |
| 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 |            |
| <b>Utensils and Equipment .2653, .2654, .2663</b>                                                      |                                         |     |     |   |            |
| 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"/> OUT |     |     |   |            |
| Warewashing facilities: installed, maintained & used; test strips                                      |                                         | 1   | 0.5 | 0 |            |
| 49                                                                                                     | <input checked="" type="checkbox"/> OUT |     |     |   |            |
| Non-food contact surfaces clean                                                                        |                                         | 1   | 0.5 | 0 |            |
| <b>Physical Facilities .2654, .2655, .2656</b>                                                         |                                         |     |     |   |            |
| 50                                                                                                     | <input checked="" type="checkbox"/> OUT |     |     |   |            |
| 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 |     |     |   |            |
| 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 |            |
| <b>TOTAL DEDUCTIONS:</b>                                                                               |                                         |     |     |   | <b>2.5</b> |





## Comment Addendum to Inspection Report

**Establishment Name:** HOLIDAY INN EXPRESS

**Establishment ID:** 4092015179

**Date:** 02/07/2025 **Time In:** 9:25 AM **Time Out:** 10:30 AM

### 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.

- 2 2-102.12 (A); Core; No Certified Food Protection Manager on site. At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an American National Standards Institute (ANSI)-accredited program. Have kitchen employee obtain this credential to avoid future demerits.
  
- 15 3-302.11(A)(1); Priority; Observed raw bacon stored above pastries in the reach-in cooler. Separate raw animal foods from ready-to-eat foods to prevent cross contamination. CDI- bacon moved to lowest shelf.