

Food Establishment Inspection Report

Score: 93

Establishment Name: CAMBRIDGE VILLAGE DINING

Establishment ID: 4092015960

Location Address: 10000 CAMBRIDGE VILLAGE LOOP

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: CAMBRIDGE VILLAGE OF APEX, LLC

Telephone: (919) 363-2080

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 09/26/2024 Status Code: A

Time In: 10:45 AM Time Out: 1:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 0

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"/> IN OUT				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN				
Food-contact surfaces: cleaned & sanitized		3	0	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/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN				
Proper cooling time & temperatures		3	0	X	
21	<input checked="" type="checkbox"/> IN				
Proper hot holding temperatures		3	1.5	X	
22	<input checked="" type="checkbox"/> IN				
Proper cold holding temperatures		3	0	X	
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				
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				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT				
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				
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				
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				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN				
Proper cooling methods used; adequate equipment for temperature control		1	0	X	
34	<input checked="" type="checkbox"/> OUT				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT				
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"/> IN				
Insects & rodents not present; no unauthorized animals		2	X	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"/> IN				
Wiping cloths: properly used & stored		1	0.5	X	
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"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> IN				
Utensils, equipment & linens: properly stored, dried & handled		1	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"/> IN				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	X	
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	
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"/> IN				
Physical facilities installed, maintained & clean		1	0	0	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					7



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
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 Permittee: CAMBRIDGE VILLAGE OF APEX, LLC
 Telephone: (919) 363-2080

Establishment ID: 4092015960
 Inspection Re-Inspection Date: 09/26/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1:
 Email 2:
 Email 3: ahicks@cvsliving.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Quiche /Final cook	178				
Wings /Final cook	167				
Burger (well done) /Final cook	176				
Salmon /Final cook	152				
Chicken/Tuna salad /Flip top	40 - 41				
Cut tomato /Flip top	41				
Burgers/Salmon /Grill cooler drawer	40				
Pasta/Rice /Grill cooler drawer right	46 - 48				
Soups /Hot holding serve line	167 - 178				
Soups /Hot box	168				
Burgers /Hot box	112 - 120				
Cut melon /Reach-in	41				
Cut tomato /Walk-in	44				
Ham/Gumbo /Walk-in	44 - 45				
Chicken salad /Walk-in	44				
Scallops /Walk-in	45				
Gunmbo /Walk-in, cooling 12hrs+	50				

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

On file

On file

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: _____

Comment Addendum to Inspection Report

Establishment Name: CAMBRIDGE VILLAGE DINING

Establishment ID: 4092015960

Date: 09/26/2024 **Time In:** 10:45 AM **Time Out:** 1:30 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.

- 16 4-601.11(A) -Pf. Several metal bowls/containers stacked as clean were observed with food residue. Can opener blade was soiled. Food-contact surfaces of equipment shall be clean to sight and touch. CDI- all items removed for cleaning.

- 20 3-501.14 Cooling; -P. A large container of gumbo cooling since last night was observed at 50F in the walk-in cooler. TCS foods shall be cooled to 41F within 6 hours or less. CDI- gumbo voluntarily discarded.

- 21 3-501.16(A)(1) - P. Burgers in the hot box were observed in a container of water holding under 135F for lunch service. Burgers were cooked just before inspection and placed here to hold for lunch. TCS foods shall be held hot at 135F or above. CDI- burgers were sent to the oven to reheat. All other hot holding observed compliant. No points taken.

- 22 3-501.16(A)(2) -P. Several TCS foods in the walk-in cooler observed around 44 - 45F. Pasta and rice in the grill cooler drawer were observed in the upper 40s and had been placed here for lunch service. Walk-in cooler was holding an ambient temperature of 44F and grill cooler drawer is broken causing refrigeration issue. TCS foods shall be held cold at 41F or below. CDI- walk-in cooler was repaired during inspection and holding ambient temperature of 37F. Items in grill cooler were moved to the walk-in. Repair grill cooler drawer so unit maintains proper temp. Discontinue cold holding in this unit until it can be repaired.

- 33 3-501.15 Cooling Methods -Pf. Gumbo did not cool properly due to ineffective cooling methods. Cool TCS foods in smaller containers with thinner portions and use rapid cooling equipment such as ice wands or walk-in freezer. CDI- reminded PIC of most effective cooling methods to review with staff. Gumbo was voluntarily discarded.

- 38 6-501.111 Controlling Pests; Core; Many small flies were observed in the facility today, especially near mop sink. Several dead roaches observed under cabinet in employee bathroom. The premises shall be maintained free of insects, rodents, and other pests. Utilize approved methods of pest control. Keep drains and mops clean to avoid problems with drain flies.

- 41 3-304.14 Wiping Cloths, Use Limitations; Core; Several wiping cloths observed stored on counters or the top of towel dispenser. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution. CDI- cloths placed in sanitizer buckets. No point taken today.

- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing; Core; Several metal pans and bowls were observed stacked wet. After cleaning, equipment shall be placed in a self-draining position that allows air drying. CDI- pans separated for drying.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment; Core; Mounted can opener blade was observed dull with small metal fragments under the blade. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened. CDI- can opener was removed from use and PIC will replace the blade. No point taken today.

- 55 6-501.12 Cleaning, Frequency and Restrictions; Core; The floor under the warewashing machine is heavily soiled. Physical facilities shall be cleaned as often as necessary to keep them clean. Clean this section of floor under machine and along the wall.