

# Food Establishment Inspection Report

Score: 96

Establishment Name: RUCKUS PIZZA, PASTA SPIRITS APEX

Establishment ID: 4092017551

Location Address: 1055 PINE PLAZA DR

City: APEX State: North Carolina

Zip: 27523 County: 92 Wake

Permittee: RUKUS 5, INC.

Telephone: (919) 446-6333

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 06/09/2025 Status Code: A

Time In: 1:30 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: 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
<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"/> OUT/N/A				
Certified Food Protection Manager		1	0		
<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"/> IN <input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	X	0	X
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	
<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 <input checked="" type="checkbox"/> 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	
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
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"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/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"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cold holding temperatures		3	X	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"/> OUT/N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
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"/> IN <input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	X	X
42	<input checked="" type="checkbox"/> OUT/N/A				
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"/> IN <input checked="" type="checkbox"/> OUT				
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	
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	X	0	X
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"/> IN <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	
<b>TOTAL DEDUCTIONS:</b>					<b>4</b>



# Comment Addendum to Food Establishment Inspection Report

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 Permittee: RUKUS 5, INC.  
 Telephone: (919) 446-6333

Establishment ID: 4092017551  
 Inspection  Re-Inspection Date: 06/09/2025  
 Educational Visit Status Code: A  
 Comment Addendum Attached?  Category #: IV  
 Email 1:  
 Email 2:  
 Email 3: charlesp@ruckuspizza.com


## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
wings (cooling) /WIC intial 1.5 hr	56	salsa/serving line prep	38	sauce/pizza prep	41
chili (cooling) /WIC initial 2hr	46	pasta/serving line prep	38	sliced tomato/pizza prep	41
queso (cooling) /WIC initial 2hr	44	pico /serving line RIC	39	diced ham/pizza prep	41
pico (cooling) /WIC initial 1hr	48	avocado/serving line RIC	39	grilled chicken/pizza prep	41
wings (cooling) /WIC retemp 1hr	46	ambient air/serving line RIC	36	beef/pizza RIC	40
chili (cooling) /WIC retemp 1hr	44	milk/dressing RIC	41	shredded cheese/pizza RIC	40
queso (cooling) /WIC retemp 1hr	42	caesar dressing/dressing RIC	40	ambient air/pizza RIC	38
pico (cooling) /WIC retemp 1hr	42	ambient air/dressing RIC	38		
chili/steam well	148	rangoon/hot holding	176		
queso/steam well	147	fries/hot holding	180		
pasta/WIC	48	spicy tuna/sushi station	38		
pico/WIC	46	crab meat/sushi station	40		
sliced tomato/WIC	48	shrimp/sushi station	40		
ambient air/WIC	46	zucchini/sushi station	39		
ham/RIC	39	slaw/make line	40		
salami/RIC	39	corn/make line	41		
refried beans/RIC	41	black beans/make line	40		
black beans/RIC	40	guacamole/make line	40		
ambient air/RIC	32	pico/make line	41		
mushrooms/final cook	158	shredded lettuce/make line	41		

Person in Charge (Print & Sign): *First* Charles/Spencer *Last* Peters/Bilz  
 Regulatory Authority (Print & Sign): *First* Carla *Last* Pressley





REHS ID: 2800 - Pressley, Carla Verification Dates: Priority: \_\_\_\_\_ Priority Foundation: \_\_\_\_\_ Core: \_\_\_\_\_  
 REHS Contact Phone Number: (984) 239-0850 Authorize final report to be received via Email: 



## Comment Addendum to Inspection Report

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**Date:** 06/09/2025 **Time In:** 1:30 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.

- 8 2-301.14 When to Wash (P)  
Food prep employee left cookline to engage in other kitchen activities and return to food prep without washing their hands. Wash hands after engaging in other activities that contaminate hands. PIC redirected food prep employee to wash their hands. \*\*\*CORRECTED DURING INSPECTION (CDI)\*\*\*
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)  
Several food items were held in the walk in cooler above 41F. Maintain TCS foods in cold holding at 41F or less. These food items were removed from the walk in cooler. \*\*\*CDI\*\*\*
- 41 3-304.14 Wiping Cloths, Use Limitations (C)  
Wet wiping cloth stored on sushi station counters. Hold in-use wet wiping cloths in properly concentrated sanitizer between uses. PIC placed wet wiping cloth in a chemical sanitizing solution. \*\*\*CDI\*\*\*
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)  
The following items shall be repaired, replaced, or removed: walk in cooler (food items not holding below 41), discolored and deeply scratched cutting boards, make line prep reach in cooling pooling condensate, and cracked/chipped plates. Maintain equipment in good repair.
- 53 6-302.11 Toilet Tissue, Availability (Pf)  
Women's room disabled accessible toilet stall was not equipped with toilet tissue. Supply toilet tissue at each toilet. PIC had employee equip the disabled accessible stall with tissue. \*\*\*CDI\*\*\*
- 56 6-304.11 Mechanical - Ventilation (C)  
The cook/make line in the kitchen is excessively hot. Staff and EHS observed sweating while working in this area. Mechanical ventilation of sufficient capacity shall be provided to keep rooms free of excessive heat, steam, condensation, vapors, odors, smoke, and fumes.

### Additional Comments

Refrigeration repair arrived during inspection. Walk in cooler was stuck in defrost mode. Repairman reset walk in cooler. Ambient air temperature decreased from 46F to 40F within an hour of the repairman's visit.