

Food Establishment Inspection Report

Score: 96

Establishment Name: THE RESERVE AT MILLS FARM

Establishment ID: 4092018416

Location Address: 1000 MILLS CHASE LOOP

City: APEX State: North Carolina

Zip: 27523 County: 92 Wake

Permittee: THE RESERVE AT MILLS FARM LLC

Telephone: (919) 809-5310

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 10/04/2024 Status Code: A

Time In: 12:40 PM Time Out: 2:45 PM

Category#: IV

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 1

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"/> 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 OUT				
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/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				
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"/> OUT/N/A				
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"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN 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"/> 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"/> 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	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	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 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:					4



Comment Addendum to Food Establishment Inspection Report


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 City: APEX State: NC
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 Water Supply: Municipal/Community On-Site System
 Permittee: THE RESERVE AT MILLS FARM LLC
 Telephone: (919) 809-5310


Establishment ID: 4092018416
 Inspection Re-Inspection Date: 10/04/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1:
 Email 2:
 Email 3: anthony.ploof@navionsl.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Boiled eggs/Baked beans /Walk-in	40				
Raw burger patties /Walk-in	40				
Ground beef /Walk-in, thawing	29				
Crab cakes /Walk-in	39				
Salmon /Walk-in	39				
Grilled chicken /Final cook	167				
Ham/Turkey /Makeline cold top	40 - 41				
Cut tomato/Roast beef /Fliptop	40 - 41				
Boiled eggs /Small reach-in	40				
Chicken salad/Chili /Reach-in	36 - 37				
Cut tomato /Glass door reach-in, cooling <1hr	54				
Milk /Serving kitchen reach-in	37				
Soup /Hot holding unit	141				
Hot dogs/Burgers/Gril cooler drawer	40				
Cut tomato /Glass door reach-in, cooling 1 hr	47 - 48				

Person in Charge (Print & Sign):
 First: _____ Last: _____
 Regulatory Authority (Print & Sign): Matthew Saliba

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: THE RESERVE AT MILLS FARM

Establishment ID: 4092018416

Date: 10/04/2024 **Time In:** 12:40 PM **Time Out:** 2:45 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); Priority Foundation; The counter-mounted can opener blade was visibly soiled with black residue accumulation. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI- can opener was removed for cleaning, ran through the warewashing equipment and sanitized.
- 4-703.11; Priority; The dish plate thermometer only reached a surface temperature of 153 - 158F with both EHS's Dishtemp thermometer and facility Dishtemp thermometer. Equipment shall be sanitized in hot water mechanical operations by achieving a utensil surface temperature of 160F as measured by an irreversible registering temperature indicator. CDI- a work order was called in for this machine. Facility shall sanitize with chemical methods in the three compartment sink until machine is repaired. Sanitizer was made and equipment was submerged in chemical sanitizer as a final cleaning step.
- 4-602.11 (A) (4); Priority; Observed an employee retrieve the food thermometer to temp chicken on the grill. Thermometer was not sanitized prior to using or storing. The food-contact surface of a thermometer shall be cleaned and sanitized before using or storing. CDI- discussion with PIC about sanitizing methods for thermometer. Quat sanitizer has a contact time of at least 1 minute so wiping with a sanitizer cloth is not sufficient. PIC said they will obtain alcohol wipes for this purpose. In the meantime, ensure thermometer probe is maintained wet with sanitizer for the contact time specified on manufacturer label. Thermometer probe was sanitized during inspection.
- 47 4-501.11; Core; Gasket observed torn and hanging from the door of the small reach-in unit at the makeline. Door handle to glass door reach-in unit is broken and being covered in duct tape. The metal panel above ice chute on ice maker in serving kitchen is rusting and corroding. Rust colored water was observed dripping from this location with metal fragments falling off when touched. Equipment shall be kept in good repair so it is easily cleanable. Repair/replace these items. Walk-in cooler shelving has been replaced since last inspection. Full point not taken.
- 55 6-501.11; Core; Ceiling in warewashing area was observed peeling and flaking, likley from steam exposure from warewashing machine. Physical facilities shall be kept in good repair. Repair ceiling in this area.

Additional Comments

Consumer advisory provided for certain cooked to order menu items in the independent living section only