

Food Establishment Inspection Report

Score: 98

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: 03/26/2025 Status Code: A

Time In: 2:00 PM Time Out: 4:45 PM

Category#: IV

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 1

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"/> 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	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> IN OUT/N/A				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN OUT/N/A				
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"/> IN OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	X	X
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/N/A				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN OUT/N/A				
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"/> IN OUT				
Food properly labeled: original container		2	1	X	X
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"/> IN OUT				
Contamination prevented during food preparation, storage & display		2	X	0	X
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 OUT				
In-use utensils: properly stored		1	X	0	X
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"/> 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"/> IN OUT				
Non-food contact surfaces clean		1	X	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"/> 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:					2



Comment Addendum to Food Establishment Inspection Report

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Permittee: THE RESERVE AT MILLS FARM LLC
Telephone: (919) 809-5310

Establishment ID: 4092018416
 Inspection Re-Inspection **Date:** 03/26/2025
 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
Chicken caesar wraps /Walk-in, cooling < 1hr	64				
Coleslaw /Small prep unit	39				
Cut tomato/Boiled eggs /Fliptop	40				
Chicken salad/Coleslaw /Reach-in	38 - 39				
Cut turkey /Reach-in	40				
Hot dogs/Burgers/Grill cooler drawer	40 - 41				
Brussel sprouts/Rice /Hot box	144 - 150				
Chicken soup /Hot box	164				
Shepherds pie /Walk-in	39				
Cut lettuce/Roast beef /Walk-in	41				
Fish fillets /Walk-in	39				
Salads /Glass door cooler, service area	39				
Milk /AL kitchen reach-in	35				
Chicken soup /Service area hot hold unit	180 - 184				
Chicken soup /AL kitchen hot hold unit	177 - 185				
Chicken caesar wrap /Walk-in, cooling 1hr	50				

First
Person in Charge (Print & Sign): Anthony

Last
Ploof

AP

First
Regulatory Authority (Print & Sign): Matthew

Last
Saliba

MS

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:

MS



Comment Addendum to Inspection Report

Establishment Name: THE RESERVE AT MILLS FARM

Establishment ID: 4092018416

Date: 03/26/2025 **Time In:** 2:00 PM **Time Out:** 4:45 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.

- 23 3-501.18; Priority; Observed an open bag of shredded mozzarella cheese with a prep date of 3/15 in the reach-in unit. Ready-to-eat, time/temperature control for safety food opened from a commercial package shall be used within 7 days. The day of opening shall count as day 1. CDI- mozzarella voluntarily discarded. All other date marking observed compliant. No points taken today.
- 37 3-302.12; Core; A container of sugar was observed without a label. Label all working containers of food (oils, spices, salts, flour, sugar) except food that is easy to identify such as dry pasta. CDI- label added. All other containers were labeled appropriately. No point taken today.
- 39 3-305.11; Core; Observed a box of crab legs on the freezer floor. Store food in a clean, dry location, not exposed to contamination and at least 6 inches above the floor. CDI- box was relocated to a shelf.
- 43 3-304.12 (B); Core; A plastic ramekin was being used as a scoop in a container of sugar. In-use utensils for food that is not TCS must be stored with their handles above the top of the food within containers or equipment that can be closed such as bins of sugar/salt/flour. Use appropriate dispensing utensils with handles. CDI- ramekin removed and discarded.
- 49 4-601.11 (B) and (C); Core; Dust observed on top of the oven. Food debris and residue accumulation observed along the back of the fliptop unit under the hood. Sides of the counter mount for can opener are heavily soiled. The nonfood-contact surfaces of equipment shall be kept free of dust, dirt, food residue and other debris accumulation. Increase cleaning frequency of these areas.