

Food Establishment Inspection Report

Score: 96.5

Establishment Name: THE DUGOUT TAVERN AND GRILL

Establishment ID: 4092019174

Location Address: 1413 KELLY RD

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: S-CORP INC.

Telephone: (919) 629-6111

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 01/30/2025 Status Code: A

Time In: 2:20 PM Time Out: 4:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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"/> IN | | | | |
| Procedures for responding to vomiting & diarrheal events | | 1 | 0.5 | X | X |
| 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 | | | | |
| 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 | |
| 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 | X | 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"/> 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"/> IN | | | | |
| Proper cold holding temperatures | | 3 | X | 0 | X |
| 23 | <input checked="" type="checkbox"/> IN | | | | |
| Proper date marking & disposition | | 3 | 1.5 | X | X |
| 24 | <input checked="" type="checkbox"/> IN | | | | |
| 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 | | | | |
| Pasteurized foods used; prohibited foods not offered | | 3 | 1.5 | 0 | |
| Chemical .2653, .2657 | | | | | |
| 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 | |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | |
| 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 |
|--|---|-----|-----|---|------------|
| Safe Food and Water .2653, .2655, .2658 | | | | | |
| 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 | |
| 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 | | | | |
| 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 | |
| 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"/> IN | | | | |
| Utensils, equipment & linens: properly stored, dried & handled | | 1 | X | 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 | | | | |
| 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: | | | | | 3.5 |



Comment Addendum to Food Establishment Inspection Report



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County: 92 Wake **Zip:** 27502
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: S-CORP INC.
Telephone: (919) 629-6111

Establishment ID: 4092019174
 Inspection Re-Inspection **Date:** 01/30/2025
 Educational Visit **Status Code:** A
Comment Addendum Attached? **Category #:** IV
Email 1:
Email 2:
Email 3: mike@thedugouttavern.com

Temperature Observations

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|--|----------|---------------|------|---------------|------|
| 2% milk/tall reach in cooler | 41 | | | | |
| pico/pasta salad/prep top grill cooler | 41/41 | | | | |
| shredded cheese/prep top grill cooler | 44 | | | | |
| chicken salad/potato salad/cut lettuce/prep top grill cooler | 46-50 | | | | |
| cut tomato/lettuce/salsa/prep top grill cooler | 43-45 | | | | |
| coleslaw/cilantro slaw/prep top grill cooler | 43-45 | | | | |
| cut lettuce/prep bottom grill cooler | 41 | | | | |
| shrimp/prep bottom cooler | 40 | | | | |
| boiled eggs/prep bottom cooler | 41 | | | | |
| chicken wings/lowboy cooler | 39 | | | | |
| ambient air/prep grill cooler | 43 | | | | |
| cheese sauce/marinara/steam well | 136/140 | | | | |
| buffalo chicken dip/jalapeno popper/prep top cooler | 41/41 | | | | |
| mozzarella sticks/prep top cooler | 43 | | | | |
| pepper jack/turkey/hot dog/cooler drawers | 41/40/40 | | | | |
| hamburger patty/ribs/chicken wings/cooler drawers | 41/40/40 | | | | |
| potato salad/chicken wings/walk in cooler | 40/40 | | | | |
| buffalo shrimp/fish/tall reach in cooler | 48/48 | | | | |
| ambient air/tall reach in cooler | 40 | | | | |

Person in Charge (Print & Sign): *First* Fallon
Last King
Regulatory Authority (Print & Sign): *First* Elizabeth
Last Jackson

REHS ID: 2944 - Jackson, Elizabeth **Verification Dates:** Priority:02/02/2025 **Priority Foundation:** _____ **Core:** _____
REHS Contact Phone Number: (919) 210-8058 **Authorize final report to be received via Email:** _____



Comment Addendum to Inspection Report

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Establishment ID: 4092019174

Date: 01/30/2025 **Time In:** 2:20 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.

- 5 2-501.11; Priority Foundation; Facility does not have written procedures or a kit for clean-up of vomiting and diarrheal events. CDI- Written procedures provided along with a link to an approved kit. Facility may use written procedures as is or adapt for their facility.
- 16 4-602.11; Core; Ice machine shoot soiled with pink and black accumulation. Ice machine doors soiled with green accumulation. Ice machines shall be cleaned at a frequency necessary to preclude accumulation of soil or mold.
- 22 3-501.16 (A)(2) and (B); Priority; Numerous foods holding above 41 F. Refer to temperature chart. TCS (Time/Temperature Control for Safety) foods shall hold at 41 F or below. Do not fill food above the fill line as it is less likely to maintain proper temperatures (41 F or below). Bags of ice added to foods holding 42-45 F to facilitate cooling. Foods holding above 45 F voluntarily discarded. VR - A technician contacted for repair and evaluation of the grill prep cooler. EHS will return to ensure the grill prep cooler can maintain 41 F or below.
- 23 3-501.18; Priority; A container of sausages (prepared on 12/06/2024), salsa prepared in house (prepared on 1/10/2025), and deviled egg filling (prepared on 1/20/2025) held past the 7-day hold. TCS (Time/Temperature Control for Safety) foods shall not be held past 7 days. CDI - Foods voluntarily discarded.
- 44 4-901.11; Core; Cleaned and sanitized dishes stacked wet. After cleaning and sanitizing, equipment and utensils shall be arranged to air dry completely prior to stacking.
- 47 4-501.11; Core; Ice buildup present around the walk-in freezer door's window. Equipment shall be maintained in a state of repair. Contact technician for evaluation and in the meantime, remove ice buildup as necessary.