

Food Establishment Inspection Report

Score: 95

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: 05/27/2025 Status Code: A

Time In: 3:45 PM Time Out: 6:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 2

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	1.5	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"/> IN				
Proper cold holding temperatures		X	1.5	0	X X
23	<input checked="" type="checkbox"/> IN				
Proper date marking & disposition		3	X	0	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"/> 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"/> 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"/> IN 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"/> IN				
Wiping cloths: properly used & stored		1	0.5	X	X
42	<input checked="" type="checkbox"/> IN				
Washing fruits & vegetables		1	0.5	X	X
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN				
In-use utensils: properly stored		1	X	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"/> 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"/> 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:					5



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 4092019174
 Inspection Re-Inspection Date: 05/27/2025
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1:
 Email 2:
 Email 3: abbeyroadcary@gmail.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Wings/Reach-in	39	Cut, cooked chicken /Walk-in, cooling 30 mins	54		
Chicken/Burgers /Grill cooler drawer	40 -	Cut, cooked chicken /Walk-in, cooling 1hr	48		
Cooked mushrooms/Roast beef /Grill cooler drawer	39 - 40				
Salmon /Reach-in	40				
Milk /Reach-in	39				
Coleslaw/Chicken salad /Fliptop	44 - 48				
Cut lettuce/tomato /Fliptop	43 - 44				
Cut melon /Reach-in	45				
Marinara/Meatballs /Hot hold unit	160 - 170				
AuJu /Hot hold unit	168				
Queso/Chicken soup/Chili /Hot hold unit	160 - 170				
Ground beef/Coleslaw /Walk-in	37 - 39				
Cut melon/Wings /Walk-in	39 - 40				
Sliced turkey/Cut lettuce/Walk-in	39 - 40				
Raw chicken /Fryer station reach-in	39				
Haddock /Reach-in	40				
Pasta /Cooler drawer	40				
Burger /Final cook	162				
Shrimp /Final cook	154				
Buffalo dip/Spinach dip /Fliptop	45 - 46				

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

[Signature]

[Signature]

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: *[Signature]*

Comment Addendum to Inspection Report

Establishment Name: THE DUGOUT TAVERN AND GRILL

Establishment ID: 4092019174

Date: 05/27/2025 **Time In:** 3:45 PM **Time Out:** 6:00 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. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI- can opener removed for cleaning. All other food-contact surfaces observed clean. No points taken today.
- 22 3-501.16 (A)(2) and (B); Priority; Numerous foods holding above 41F. Refer to temperature chart. TCS (Time/Temperature Control for Safety) foods shall be kept at 41F or below in refrigeration. Do not fill food above the fill line as it is less likely to maintain proper temperature. Ambient temperature of left side flip top cooler was observed between 40 and 45F using two separate thermometers. Ensure this unit is holding 41F or below air temperature consistently. Do not store TCS foods on this side until repair is made or unit is observed functioning normally. CDI- all foods out of temperature were voluntarily discarded. Cut lettuce and tomato from earlier today were placed in the walk-in cooler. EHS to follow up on potential cooler repair. Facility has plenty of refrigeration. Full points taken for repeat violation.
- 23 3-501.18; Priority; A container of cut roast beef and wings prepared on 5/18/25 and cut ham from 5/17/25 were observed in reach-in cooler and grill cooler drawer. TCS (Time/Temperature Control for Safety) foods shall not be held past 7 days. The day of preparation shall count as day 1. CDI - foods voluntarily discarded. Full points may be taken for repeat violations.
- 41 3-304.14(B); Wiping cloths stored in quat sanitizer below 200ppm. Hold in-use wiping cloths in properly concentrated sanitizer between uses. CDI- buckets remade with fresh sanitizer. No points taken
- 42 3-302.15; Core; Avocado in the prep cooler still had produce stickers on the skin. Wash fruits and vegetables prior to use and remove any produce stickers. CDI- avocado was sent to be washed and stickers were removed. No point taken
- 43 3-304.12 (A); Core; Plastic ramekin was used as a scoop in parmesan cheese. A small metal bowl was used to scoop salad toppings like diced cucumber and left in the food. In-use utensils in TCS food must be stored with handles above the food and top of the food container. 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 (sugar/flour/salt etc..). Use appropriate dispensing utensils with handles and store accordingly. CDI- bowl and ramekin removed.