

# Food Establishment Inspection Report

Score: 91.5

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: 08/28/2025 Status Code: A

Time In: 1:35 PM Time Out: 4:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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
<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"/> 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	
<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 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	
<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"/> 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	
<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 OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN				
Proper cooling time & temperatures		3	X	0	X
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
23	<input checked="" type="checkbox"/> IN				
Proper date marking & disposition		X	1.5	0	X
24	<input checked="" type="checkbox"/> IN OUT				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
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	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
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
<b>Safe Food and Water .2653, .2655, .2658</b>					
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	
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	X	X
34	<input checked="" type="checkbox"/> IN OUT				
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	X
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"/> 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	
<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"/> 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				
Non-food contact surfaces clean		1	0.5	X	
<b>Physical Facilities .2654, .2655, .2656</b>					
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"/> IN				
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	
<b>TOTAL DEDUCTIONS:</b>					<b>8.5</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: THE DUGOUT TAVERN AND GRILL  
 Location Address: 1413 KELLY RD  
 City: APEX State: NC  
 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: 08/28/2025  
 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
Cut tomato/Potato salad /Fliptop	38 - 41				
Cut lettuce/Mashed potato /Reach-in	39 - 40				
Turkey/Corned beef/Grill cooler drawer	39				
Hot dogs/Burgers/Chicken /Grill cooler drawer	38 - 41				
Boiled eggs /Reach-in	41				
Roast beef/Cut tomato /Walk-in	40				
Chicken/Meatballs /Walk-in	39 - 40				
Chili /Walk-in, cooling overnight	47				
Wings /Walk-in, cooling < 4hrs	48 - 53				
Buffalo dip/Mozzarella sticks /Fliptop, end of cookline	45 - 46				
Bacon wrapped peppers with cheese /Fliptop	42 - 47				
Sloppy joe mix /Tall reach-in	37				
Burger /Final cook	180				
Soup/Marinara sauce /Hot holding unit	160 - 170				
Mozzarella cheese/sausage/Pizza prep fliptop	40 - 41				
Chili /Hot holding unit	165				

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

*Craig Montgomery*

*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: *Matthew Saliba*

## Comment Addendum to Inspection Report

**Establishment Name:** THE DUGOUT TAVERN AND GRILL

**Establishment ID:** 4092019174

**Date:** 08/28/2025 **Time In:** 1:35 PM **Time Out:** 4:00 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 4-602.11(D)(1); Core; When asked, PIC stated that new foods are added to metal containers in the grill cooler drawer when they become empty. Several containers of foods with old dates prompted this conversation. Surfaces of utensils and equipment contacting TCS food may be cleaned less frequently than every 4 hours if in storage, containers of TCS food and their contents are maintained at cold holding temperature (41F or below) AND the containers are cleaned when they are empty. Ensure containers of TCS foods are cleaned when they are empty and do not continually fill containers without washing, rinsing and sanitizing in-between fills. CDI- containers were emptied, contents discarded as noted above under 3-501.18 and sent for cleaning/sanitizing. No points taken today.
- 20 3-501.14(A); Priority; Chili cooling since yesterday was observed at 47F in the walk-in cooler. Chili did not meet the required cooling time. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI- chili voluntarily discarded.
- 22 3-501.16 (A)(2) and (B); Priority; TCS foods holding above 41F on cookline flitop. 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. Keep lids closed when not preparing foods. CDI- foods were placed in the freezer to flash cool. Full points taken for repeat violation.
- 23 3-501.18; Priority; A container of cut roast beef and ham with prep dates of 8/16 and 8/19 were observed in the grill cooler drawer. Veggie burgers with a prep date of 7/8 and Lamb with a prep date of 8/15 were also observed in this unit. Ready-to-eat, TCS (Time/Temperature Control for Safety) foods shall not be held past 7 days. The day of preparation shall count as day 1. Ensure ready-to-eat, TCS foods are date marked appropriately if held longer than 24 hours so time can be tracked. CDI - foods voluntarily discarded. Full points taken for repeat violations. PIC indicated that some of these foods may be replaced within 24 hours but container and date label are not replaced. Ensure dates are accurate if date marking is required.
- 33 3-501.15; Priority Foundation; Chili did not meet the required cooling time due to being placed in a deep container with a lid too soon. Quickly cool TCS foods using methods such as open/vented shallow pans, large ice baths, ice wands and active stirring. Cold air must flow around product to remove the heat. CDI- cooling education provided and chili was voluntarily discarded. PIC indicated that employees do use ice baths but that chili was likely not cool enough when placed in the walk-in. No point taken.
- 35 3-501.13; Priority Foundation; Mahi Mahi and other fish were being improperly thawed in running water with a water temperature of 83 - 84F. When thawed under running water, water shall not be more than 70F. CDI- fish was placed on sheet pans to cool down in the walk-in. Fish was already over 70F from the warm water. Thaw product under cold running water or under refrigeration overnight to avoid temperature abuse.
- 49 4-601.11(B) and (C); Core; Interior of flitop unit and one fan guard in walk-in cooler have visible residue accumulation. The nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Increase cleaning frequency. All other surfaces observed clean. No point taken
- 53 6-501.18; Core; Handwashing sink at the expo/drink service area was observed heavily soiled. Maintain handwashing sinks in a clean condition.