

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: 11/05/2025 Status Code: A

Time In: 2:00 PM Time Out: 4:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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				
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"/> IN 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				
Proper date marking & disposition		X	1.5	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"/> IN				
Toxic substances properly identified stored & used		2	X	0	X
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"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
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"/> 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				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	X	0	
48	<input checked="" type="checkbox"/> IN				
Warewashing facilities: installed, maintained & used; test strips		1	X	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"/> IN				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 4092019174
 Inspection Re-Inspection Date: 11/05/2025
 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
Heavy cream/Tall reach-in	39				
Noodles /Cooler drawers, cookline	40 - 41				
Pico/Coleslaw/Potato salad /Fliptop, makeline	39 - 40				
Cut melon/Reach-in, makeline	40				
Burgers/Rice/Hot dogs /Grill cooler drawer	39 - 40				
Cut ham/Turkey/Roast beef /Grill cooler drawer	40				
Wings/Ribs /Reach-in, makeline	39 - 40				
Raw chicken/Wings /Fryer cooler	40 - 41				
Toquitos/Boiled eggs/Prep cooler reach-in	39 - 40				
Spinach dip/Cut tomato /Prep cooler, fliptop	40 - 41				
Meatballs/Chicken /Walk-in	38 - 39				
Coleslaw/Soup/Pico /Walk-in	37 - 39				
Pizza sauce/Sausage/Mozzarella /Pizza prep cooler	39 - 41				
Meatballs/Soup/Queso /Hot holding unit	160 - 170				
Ajuju/Chili /Hot holding unit	158 - 172				
Grilled shrimp /Final cook	158				

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

Jane King

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 DUGOUT TAVERN AND GRILL

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Date: 11/05/2025 **Time In:** 2:00 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.

- 16 4-601.11(A); Priority Foundation; Can opener blade was observed soiled. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI- can opener removed for cleaning. All other equipment was observed clean. No points taken
- 23 3-501.18; Priority; A container of cut melon was observed with the wrong prep date in the reach-in cooler. Veggie burgers and hot dogs with prep dates of 10/28 and 10/29 were observed in the grill cooler drawer. Cooked pasta from 10/28 observed in other cooler drawer. Pimento cheese spread with a use by date of 8/27 observed in the tall reach-in cooler. Ready-to-eat, TCS (Time/Temperature Control for Safety) foods shall not be held past 7 days in refrigeration. The day of preparation or opening from a commercial package 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. Ensure ready-to-eat TCS foods from commercial packages are discarded by the manufacturer use by date. CDI - foods voluntarily discarded. Melon was correctly dated. Full points taken for repeat violations. If violations persist, a risk control plan may need to be implemented for date marking/disposition. Encouraged PIC to implement a disposition policy/procedure to avoid repeat violations.
- 28 7-102.11; Priority Foundation; A spray bottle of degreaser was observed without a label. Label all working containers of poisonous or toxic materials taken from bulk supplies with the common name of the material. CDI- label added.
- 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
- 47 4-501.11 (C); Core; Can opener blade appears dull. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened. Replace can opener blade.
- 48 4-501.14; Core; Drainboard is soiled along the drainage area. Back corner of warewashing machine has food residue accumulation. Warewashing machines and the compartments/drainboards of sinks used for washing and rinsing equipment, utensils, raw food, etc. shall be cleaned before use, throughout the day to prevent recontamination of equipment and utensils, and at least every 24 hours, if used. Increase cleaning frequency.
- 56 6-501.14; Core; AC vents above dry storage shelving and near entrance to walk-in cooler are coated in dust accumulation. Clean ventilation systems and change filters so they do not become a source of contamination. No point taken today.