

Food Establishment Inspection Report

Score: 93

Establishment Name: FIRST WATCH #6037

Establishment ID: 4092019371

Location Address: 1280 W WILLIAMS ST

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: FIRST WATCH RESTAURANTS, INC.

Telephone: (919) 848-9239

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 07/02/2025 Status Code: A

Time In: 10:40 AM Time Out: 12:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

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"/> OUT/N/A/N/O				
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 <input checked="" type="checkbox"/> T				
Food-contact surfaces: cleaned & sanitized		X	1.5	0	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"/> 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 <input checked="" type="checkbox"/> T/N/A/N/O				
Proper cold holding temperatures		3	X	0	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> OUT/N/A/N/O				
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 <input checked="" type="checkbox"/> X				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> X				
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 <input checked="" type="checkbox"/> X				
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 <input checked="" type="checkbox"/> X				
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 <input checked="" type="checkbox"/> X				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Proper cooling methods used; adequate equipment for temperature control		X	0.5	0	X X
34	<input checked="" type="checkbox"/> IN OUT/N/A <input checked="" type="checkbox"/> X				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT/N/A/N/O				
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 <input checked="" type="checkbox"/> T/N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
In-use utensils: properly stored		1	0.5	X	X
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	X 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"/> 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 <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	0.5	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:					7



Comment Addendum to Food Establishment Inspection Report

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 Telephone: (919) 848-9239

Establishment ID: 4092019371
 Inspection Re-Inspection Date: 07/02/2025
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1:
 Email 2:
 Email 3: apex@firstwatch.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Shrimp /Final cook	166				
Sausage/Salmon/Turkey/Fliptop	40 - 53				
Cut tomato /Fliptop	40 - 49				
Shrimp /Small fliptop unit	41 - 46				
Mozzarella/Yogurt /Fliptop	40 - 41				
Boiled eggs/Cut tomato /Reach-in	40 - 41				
Sausage /Reach-in	40				
Sausage/Egg mix /Small prep unit	41				
Cooked onion/tomato /Cooling rack, walk-in 1hr	53 - 55				
Cooked onion/tomato /Cooling rack, walk-in 2hrs	44 - 45				
Chicekn patties/Mozzarella /Walk-in	40 - 41				
Cut melon /Walk-in	41				
Cooked mushroom /Walk-in	40				
Vera Cruz sauce/Sausages /Hot holding unit	145 - 160				
Soups /Hot holding unit	165 - 170				
Hollaindaise sauce /Reheat in package	200+				
Soups /Reheat in package	200+				

First
 Person in Charge (Print & Sign): Chelsea
First
 Regulatory Authority (Print & Sign): Matthew

Last
 Fife-bethurum
Last
 Saliba





REHS ID: 3079 - Saliba, Matthew
 REHS Contact Phone Number: (919) 500-6269

Verification Dates: Priority:

Priority Foundation: Core:

Authorize final report to be received via Email:





Comment Addendum to Inspection Report

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Date: 07/02/2025 **Time In:** 10:40 AM **Time Out:** 12:45 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.

- 16 4-601.11 (A); Priority Foundation; Numerous metal containers stored as clean were soiled with dried food residue and debris. Food-contact surfaces of equipment shall be clean to sight and touch. CDI - Items moved to be thoroughly cleaned. Full points taken for repeat violation.
- 22 3-501.16(A)(2); Priority; Several TCS foods on makeline fliptop unit were over 41F (see temp chart). Some foods were piled too high inside unit to maintain proper temperature. Maintain TCS foods in cold holding at 41F or less. CDI- foods moved to walk-in freezer to flash cool. Ensure cooler lids are kept closed when possible and food is not overstocked.
- 33 3-501.15; Priority Foundation; Gravy was placed in a deep container with a lid and left in the walk-in cooler. Gravy measured 135 - 140F. Cooling shall be accomplished by placing food in shallow pans, in thinner portions and left uncovered to cool if protected from overhead contamination. Ice wands may be used in liquid foods. CDI- gravy was reportioned into two smaller pans, placed inside a container with ice and put back in the walk-in to cool. Ensure proper cooling methods are followed. Full point taken for repeat violation.
- 42 3-302.15; Core; Multiple avocados were observed cut with produce stickers still present on skin. Wash fruits and vegetables prior to use and remove any stickers or wrappings.
- 43 3-304.12 (A); Core; Yogurt scoop handle was observed laying inside yogurt in makeline fliptop unit. In-use utensils in TCS food, must be stored with handles above the food and top of the food container. CDI- scoop was removed and placed in a bowl. No point taken
- 44 4-903.11(A), (B) and (D); Core; Several containers were stacked while still wet on the clean equipment shelf. Some were soiled. Equipment and utensils shall be stored in a self-draining position that allows air drying. Ensure equipment/utensils are properly stored to prevent microbial growth. Full point may be taken for repeat violations in the future.
- 49 4-601.11(C); Core; Inside of makeline unit has food debris on the bottom. Fan covers in walk-in cooler have dust accumulation. Keep nonfood-contact surfaces of equipment clean to avoid accumulation of dust, food residue or other debris. Increase cleaning frequency.