

# Food Establishment Inspection Report

Score: 96.5

Establishment Name: IHOP #3181

Establishment ID: 4092019828

Location Address: 1150 BEAVER CREEK COMMONS DR

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: OPPORTUNITY PANCAKES B2 LLC

Telephone: (919) 395-7980

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 12/11/2025 Status Code: U

Time In: 2:35 PM Time Out: 4:45 PM

Category#: II

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 0

**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</b> .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		
<b>Employee Health</b> .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	
<b>Good Hygienic Practices</b> .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	
<b>Preventing Contamination by Hands</b> .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	
<b>Approved Source</b> .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/N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination</b> .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/OUT				
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</b> .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"/> IN/OUT/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"/> IN/OUT/N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory</b> .2653					
25	<input checked="" type="checkbox"/> OUT/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations</b> .2653					
26	<input checked="" type="checkbox"/> IN/OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical</b> .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	
<b>Conformance with Approved Procedures</b> .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
<b>Safe Food and Water</b> .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	
<b>Food Temperature Control</b> .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/N/A/N/O				
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"/> IN/OUT				
Thermometers provided & accurate		1	X	0	
<b>Food Identification</b> .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
<b>Prevention of Food Contamination</b> .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	
<b>Proper Use of Utensils</b> .2653, .2654					
43	<input checked="" type="checkbox"/> IN/OUT				
In-use utensils: properly stored		1	0.5	X	X
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</b> .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN/OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	X	0	
48	<input checked="" type="checkbox"/> IN/OUT				
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	
<b>Physical Facilities</b> .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"/> IN/OUT/N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	X	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/OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	
<b>TOTAL DEDUCTIONS:</b>					<b>3.5</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: IHOP #3181  
 Location Address: 1150 BEAVER CREEK COMMONS DR  
 City: APEX State: NC  
 County: 92 Wake Zip: 27502  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: OPPORTUNITY PANCAKES B2 LLC  
 Telephone: (919) 395-7980

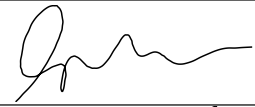
Establishment ID: 4092019828  
 Inspection  Re-Inspection Date: 12/11/2025  
 Educational Visit Status Code: U  
 Comment Addendum Attached?  Category #: II  
 Email 1: ihop3181@opportunityrestaurantgroup.com  
 Email 2:  
 Email 3: ihop3181@opportunityrestaurantgroup.com

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Grits /Hot holding unit	187				
Sausage /Hot holding, steam table	188 - 192				
Cut melon /Expo cooler fliptop	39 - 41				
Cut tomato/Steak tips /Reach-in	40 - 41				
Cut tomato /Fliptop	40				
Egg whites/Reach-in	34				
Sausage links /Reach-in	40				
Pot roast/Sausage links /Walk-in	47 - 56				
T-Bone steak /Walk-in	43				
Ham /Walk-in, thawing	30				
Beef tips /Walk-in	44				
Cut melon /Walk-in	44				
Fried shrimp /Final cook	180				
Fried fish fillet /Final cook	177 - 190				

*First*  
 Person in Charge (Print & Sign): Stephen

*Last*  
 Walters



*First*  
 Regulatory Authority (Print & Sign): Matthew

*Last*  
 Saliba



REHS ID: 3079 - Saliba, Matthew

Verification Dates: Priority: 12/14/2025

Priority Foundation:

Core:

REHS Contact Phone Number: (919) 500-6269

Authorize final report to be received via Email:




## Comment Addendum to Inspection Report

**Establishment Name:** IHOP #3181

**Establishment ID:** 4092019828

**Date:** 12/11/2025 **Time In:** 2:35 PM **Time Out:** 4:45 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; Two metal pans stored on clean equipment shelf had visible food residue on them. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI- pans removed for cleaning. All other equipment observed clean. No points taken.
- 22 3-501.16(A)(2); Priority; TCS foods in walk-in cooler observed above 41F (see temp chart). Walk-in cooler was observed with ambient temperature in the upper 40s to near 50F. Maintain TCS foods in cold holding at 41F or less. Prepared TCS items from this morning (over 4 hours ago) were voluntarily discarded. Freezer door was propped open to rapidly cool walk-in refrigerator. Ambient temperature dropped to at least 41F within a few minutes. Repair technician was called for an emergency repair. Keep freezer door propped open to help maintain temperature until repair is made. Verification required.
- 36 4-203.12 (B); Priority Foundation; An air thermometer in the reach-in cooler was observed broken with liquid inside the display. Ambient air and water thermometers shall be accurate to +/- 3F. CDI- thermometer discarded.  
4-204.112 (B); Core; Some makeline refrigeration equipment is missing ambient air thermometers. Provide and position correctly an air thermometer in all cold/hot holding equipment.
- 43 3-304.12 (C); Core; Butter knives were observed stored in the ice compartment at expo area where container of butter and cut strawberries are stored to keep cold. Store in-use utensils on a clean portion of the food preparation table or cooking equipment. The utensils and storage surface must be cleaned and sanitized every 4 hours. CDI- knives removed from ice and placed in dirty equipment bin.
- 47 4-202.11; Priority Foundation; A plastic food storage container lid was cracked in multiple places. Multiuse food-contact surfaces shall be smooth, free of open seams, cracks, chips, pits, sharp internal angles, crevices and assembled to allow access to clean. CDI- lid voluntarily discarded.  
4-501.11; Core; Inside film on microwave door is peeling and cracking. Ice scoop holder on side of ice machine is cracked. Equipment shall be kept in good repair. Repair/replace these items.
- 48 4-501.14; Core; Drain board in warewashing area and shelf above warewashing machine have residue accumulation. Warewashing equipment, drainboards and the compartments of sinks and basins used for washing equipment and food shall be cleaned at least every 24 hours if used. Increase cleaning frequency.
- 53 6-501.18; Core; Mens bathroom toilets need cleaning from residue accumulation. Maintain handwashing sinks, toilets and urinals clean. Increase cleaning frequency of bathroom fixtures.
- 56 6-303.11; Core; One light bulb is missing above the fryer. Ensure all lights are installed and working to meet lighting intensity requirements in work areas.

### Additional Comments

Have walk-in cooler repaired to hold 41F or colder air temperature. Verification visit will be made on Friday, 12/12 to check on cooler repair.