

# Food Establishment Inspection Report

Score: 98.5

Establishment Name: TRASH TALK (WCID #946)

Establishment ID: 4092030627

Location Address: 1501 N SALEM ST

City: APEX State: North Carolina

Zip: 27502 County: Wake

Permittee: TRASH TALK, LLC

Telephone: (919) 337-5137

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 07/09/2025 Status Code: A

Time In: 12:40 PM Time Out: 1:45 PM

Category#: III

FDA Establishment Type: \_\_\_\_\_

No. of Risk Factor/Intervention Violations: 1

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 <input type="checkbox"/> N/A  |     |     |   |    |
| PIC Present, demonstrates knowledge, & performs duties   |   | 1   | 0   |   |    |
| 2  | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> N/A <input type="checkbox"/> 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 <input type="checkbox"/> 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A                              |     |     |   |    |
| 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> 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 <input type="checkbox"/> N/A <input type="checkbox"/> N/O                             |     |     |   |    |
| Food separated & protected   |   | 3   | 1.5 | 0 |    |
| 16   | <input checked="" type="checkbox"/> OUT   |     |     |   |    |
| Food-contact surfaces: cleaned & sanitized   |   | 3   | 1.5 | 0 |    |
| 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O |     |     |   |    |
| Proper cooking time & temperatures   |   | 3   | 1.5 | 0 |    |
| 19   | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O |     |     |   |    |
| Proper reheating procedures for hot holding  |   | 3   | 1.5 | 0 |    |
| 20   | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O |     |     |   |    |
| Proper cooling time & temperatures   |   | 3   | 1.5 | 0 |    |
| 21   | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O                             |     |     |   |    |
| Proper hot holding temperatures  |   | 3   | 1.5 | 0 |    |
| 22   | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O |     |     |   |    |
| Proper cold holding temperatures   |   | 3   | 1.5 | 0 | X  |
| 23   | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O                             |     |     |   |    |
| Proper date marking & disposition  |   | 3   | 1.5 | 0 |    |
| 24   | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O |     |     |   |    |
| Time as a Public Health Control; procedures & records  |   | 3   | 1.5 | 0 |    |
| <b>Consumer Advisory</b> .2653   |   |     |     |   |    |
| 25   | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A                              |     |     |   |    |
| Consumer advisory provided for raw/undercooked foods   |   | 1   | 0.5 | 0 |    |
| <b>Highly Susceptible Populations</b> .2653  |   |     |     |   |    |
| 26   | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A                              |     |     |   |    |
| Pasteurized foods used; prohibited foods not offered   |   | 3   | 1.5 | 0 |    |
| <b>Chemical</b> .2653, .2657   |   |     |     |   |    |
| 27   | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A                              |     |     |   |    |
| Food additives: approved & properly used   |   | 1   | 0.5 | 0 |    |
| 28   | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A  |     |     |   |    |
| Toxic substances properly identified stored & used   |   | 2   | 1   | 0 |    |
| <b>Conformance with Approved Procedures</b> .2653, .2654, .2658                                |   |     |     |   |    |
| 29   | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A                              |     |     |   |    |
| 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A                              |     |     |   |            |
| 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A                              |     |     |   |            |
| 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O |     |     |   |            |
| Plant food properly cooked for hot holding   |   | 1   | 0.5 | 0 |            |
| 35   | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O                             |     |     |   |            |
| Approved thawing methods used  |   | 1   | 0.5 | 0 |            |
| 36   | <input checked="" type="checkbox"/> OUT   |     |     |   |            |
| Thermometers provided & accurate   |   | 1   | 0.5 | 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 <input type="checkbox"/> N/A  |     |     |   |            |
| Washing fruits & vegetables  |   | 1   | 0.5 | 0 |            |
| <b>Proper Use of Utensils</b> .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 |            |
| <b>Utensils and Equipment</b> .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 |            |
| <b>Physical Facilities</b> .2654, .2655, .2656   |   |     |     |   |            |
| 50   | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> 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 |            |
| <b>TOTAL DEDUCTIONS:</b>   |   |     |     |   | <b>1.5</b> |





## Comment Addendum to Inspection Report

**Establishment Name:** TRASH TALK (WCID #946)

**Establishment ID:** 4092030627

**Date:** 07/09/2025 **Time In:** 12:40 PM **Time Out:** 1:45 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.

- 22 3-501.16(A)(2); Priority; Meat sauce in the tall cooler and macaroni salad in the stackable cooler temped between 43-44F; ambient air fluctuates between 41-42F. Maintain TCS foods in cold holding at 41F or less. CDI- Items will be taken back to the commissary to cool back down (Event is scheduled from 11:30-1:30 pm).

### Additional Comments

\*Updated Employee Health Agreement signed by employees on the food truck.

-Melodee Wallace Johnson- Melodee.Johnson@wake.gov - 919.609.1783\*

###Inspected at Six Forks Place Office Complex, 353 E. Six Forks Rd., Raleigh, NC