

Inspection of Lodging Establishment

Score: 97

Establishment Name: SPRINGHILL SUITES BY MARRIOTT RALEIGH APEX

Establishment ID: 4092200401

Location Address: 1100 MARCO DR

City: APEX State: NC

Zip: 27502 County: 92 Wake

Permittee: FOCUS5 HOSPITALITY, LLC

Telephone: (919) 335-0135

Date: 06/01/2026 Status Code: U

Time In: 10:16 AM Time Out: 12:16 PM

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Compliance Status						Points
MANAGEMENT AND PERSONNEL; EMPLOYEE HEALTH; GOOD HYGIENE PRACTICES; PREVENTING CONTAMINATION BY HANDS (.1822, .1823)						
1	IN	OUT	N/A		PIC Present; certification by accredited program; performs duties	2 1 0
2	IN	OUT	N/A		Management; employee knowledge; responsibilities and reporting	2 1 0
3	IN	OUT	N/A		Use of reporting, restriction and exclusion	2 1 0
4	IN	OUT			Eating, tasting, drinking, or tobacco use	1 0 0
5	IN	OUT			Personal cleanliness; hair restraints; clean outer clothing; no discharge from eyes, nose, or mouth	1 0 0
6	IN	OUT			Hands clean; no bare hand contact with ready-to-eat food	4 2 0
FOOD PROTECTION (.1823)						
7	IN	OUT	N/A		Food obtained from approved sources, received at proper temperature; food in good condition, safe, unadulterated; shellstock identification; parasite destruction	3 1 0
8	IN	OUT	N/A		Food separated and protected from contamination	3 1 0
9	IN	OUT	N/A		Food and ice protected from environmental or other sources of contamination; proper dispensing of ice	3 1 0
10	IN	OUT	N/A	N/C	Potentially hazardous (time/temperature control for safety) food cooked/reheated; consumer advisory	3 1 0
11	IN	OUT	N/A	N/C	Potentially hazardous (time/temperature control for safety) food properly cooled; approved methods used	3 1 0
12	IN	OUT	N/A	N/C	Potentially hazardous (time/temperature control for safety) food cold/hot held; time as a public health control	3 1 0
13	IN	OUT	N/A	N/C	Potentially hazardous (time/temperature control for safety) food date marked	3 1 0
EQUIPMENT AND UTENSILS; PROTECTION FROM CONTAMINATION; (.1824, .1827)						
14	IN	OUT	N/A		Equipment, food and non-food contact surfaces approved, cleanable, properly designed, constructed and used	1 0 0
15	IN	OUT	N/A		Utensils, equipment properly stored, dried and handled	1 0 0
16	IN	OUT	N/A		Warewashing facilities installed, maintained and used, guest room sinks sanitized when necessary	2 1 0
17	IN	OUT	N/A		Food-contact surfaces cleaned and sanitized; sanitizer maintained as required	3 0 0
18	IN	OUT			Cooking surfaces of equipment and non-food contact surfaces cleaned	1 0 0
19	IN	OUT			Single-use and single-service articles properly stored and used	1 0 0
20	IN	OUT			Thermometer provided; test strips provided	2 1 0
WATER, PLUMBING, AND WASTE (.1823, .1825, .1826)						
21	IN	OUT			Handwashing sinks supplied and accessible; toilet tissue supplied	2 1 0
22	IN	OUT			Water from approved source; backflow prevention; plumbing in good repair	4 2 0
23	IN	OUT			Service sink or other approved method; mop storage	2 1 0
24	IN	OUT			Sewage and waste water disposal	4 2 0
PHYSICAL FACILITIES (.1826)						
25	IN	OUT			Meets natural ventilation and lighting requirements	2 1 0
26	IN	OUT			Furnishings clean and in good repair; guest room fixtures clean and sanitized between guests	4 2 0
27	IN	OUT			Physical facilities installed, maintained, and clean	4 2 0
28	IN	OUT			Insects and rodents present; live animals prohibited from food preparation, storage, sales, display, or dining	4 2 0
LAUNDRY AND LINENS (.1828)						
29	IN	OUT			Linens changed between guests and as required	3 1 0
30	IN	OUT			Linen clean and in good repair; two sheets provided for each bed	4 2 0
31	IN	OUT			Linen properly handled and stored	3 0 0
32	IN	OUT	N/A		Items on housekeeping carts arranged to prevent cross contamination; house keeping carts clean; items protected from contamination	4 2 0
PREMISES, STORAGE, POISONOUS OR TOXIC MATERIALS (.1825, .1826, .1827)						
33	IN	OUT			Garbage and refuse disposal; facilities maintained	2 1 0
34	IN	OUT			Premises maintained to prevent breeding and harborages	3 1 0
35	IN	OUT			Storage areas provided for maintenance equipment; stored to avoid contamination of food and food contact surfaces	3 1 0
36	IN	OUT			Approved pesticide use	3 1 0
37	IN	OUT			Household cleaning agents, medicines, and sanitizers properly stored and handled	3 1 0
38	IN	OUT			Premises kept neat and clean	2 1 0
TOTAL DEDUCTIONS:						3

Person in Charge (Print & Sign): *First* Katie *Last* O'Brien

Regulatory Authority (Print & Sign): *First* Anna *Last* Walls

Katie O'Brien
Anna Walls

REHS ID: 2482 - Walls, Anna

REHS Contact Phone Number: (919) 723-7211

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Inspection Report

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Observations and Corrective Actions

- 16 15A NCAC 18A .1824(h) Sinks in guest rooms shall be sanitized before washing multi-use utensils. In the guest rooms, they are not cleaning the glass cups in the sink (they are taking to kitchen to dishwasher) and ice buckets are provided with plastic bags. However, there was conversation that many guests do not use the bags inside the ice buckets and they may want to wash/sanitize them. EHS discussed that multi-use eating and drinking utensils can be washed in guest rooms, but the sinks in guest rooms must be sanitized before washing multi-use utensils or highly suggested, they can clean the buckets in the kitchen three comp sink.
- 17 15A NCAC 18A .1824(f); Sink and surface sanitizer in laundry room was at 0ppm on test strips. Sanitizers used for sanitization of kitchenware and food-contact surfaces shall be maintained as required in Part 4-5 of the Food Code as amended by Rule 15A NCAC 18A .2564.
- 26 15A NCAC 18A .1826 (h); Broken tile shower panels in rooms 418, 412, and 320. Hotel engineer caulked during the inspection. Furnishings, bathroom fixtures, carpets, and other accessories in guest rooms, shall be kept clean and in good repair.
- 31 15A NCAC 18A .1828 (e) Two black carts used for soiled laundry were not labeled. Carts used for soiled laundry shall be labeled or identified for soiled laundry use only.
- 32 15A NCAC 18A .1828 (d); Duster stored touching cup lids. Lint roller with hair stored directly above clean rags. Items on housekeeping carts shall be arranged in a manner to prevent cross-contamination between soiled and cleaned items. Educated the housekeeping staff on storage.

Additional Comments

Rooms inspected: 105, 202, 206, 304, 320, 411, 418, 511, 607.