

Food Establishment Inspection Report

Score: 97.5

Establishment Name: KNIGHTS PLAY GOLF CENTER

Establishment ID: 4092012231

Location Address: 2512 TEN TEN RD

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: KNIGHTS PLAY, LLC

Telephone: (919) 303-3747

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☐ Municipal/Community ☒ On-Site System**Water Supply:**☐ Municipal/Community ☒ On-Site Supply

Date: 07/15/2026 Status Code: A

Time In: 10:00 AM Time Out: 12:00 PM

Category#: III

FDA Establishment Type: Fast Food 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
Supervision .2652					
1	☒ OUT N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	☒ OUT N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	☒ OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	☒ OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	☒ OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	☒ OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	☒ OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	☒ OUT	Hands clean & properly washed	4	2	0
9	☒ OUT N/A N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	☒ OUT N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	☒ OUT	Food obtained from approved source	2	1	0
12	☒ IN OUT	Food received at proper temperature	2	1	0
13	☒ OUT	Food in good condition, safe & unadulterated	2	1	0
14	☒ IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	☒ OUT N/A N/O	Food separated & protected	3	1.5	0
16	☒ IN OUT	Food-contact surfaces: cleaned & sanitized	3	0	X
17	☒ OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	☒ OUT N/A N/O	Proper cooking time & temperatures	3	1.5	0
19	☒ IN OUT N/A	Proper reheating procedures for hot holding	3	1.5	0
20	☒ IN OUT N/A	Proper cooling time & temperatures	3	1.5	0
21	☒ IN OUT N/A	Proper hot holding temperatures	3	1.5	0
22	☒ OUT N/A N/O	Proper cold holding temperatures	3	1.5	0
23	☒ OUT N/A N/O	Proper date marking & disposition	3	1.5	0
24	☒ IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	☒ IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	☒ IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	☒ IN OUT	Food additives: approved & properly used	1	0.5	0
28	☒ IN OUT N/A	Toxic substances properly identified stored & used	2	X	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	☒ 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	☒ IN OUT	Pasteurized eggs used where required	1	0.5	0
31	☒ OUT	Water and ice from approved source	2	1	0
32	☒ IN OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	☒ OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	☒ IN OUT N/A	Plant food properly cooked for hot holding	1	0.5	0
35	☒ OUT N/A N/O	Approved thawing methods used	1	0.5	0
36	☒ OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	☒ OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	☒ OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	☒ IN OUT	Contamination prevented during food preparation, storage & display	2	1	X
40	☒ OUT	Personal cleanliness	1	0.5	0
41	☒ OUT	Wiping cloths: properly used & stored	1	0.5	0
42	☒ OUT N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	☒ OUT	In-use utensils: properly stored	1	0.5	0
44	☒ OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	☒ OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	☒ OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	☒ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	☒ OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	☒ OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	☒ OUT N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	☒ OUT	Plumbing installed; proper backflow devices	2	1	0
52	☒ OUT	Sewage & wastewater properly disposed	2	1	0
53	☒ OUT N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	☒ OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	☒ OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	☒ OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					2.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: KNIGHTS PLAY GOLF CENTER
 Location Address: 2512 TEN TEN RD
 City: APEX State: NC
 County: 92 Wake Zip: 27502
 Wastewater System: ☐ Municipal/Community ☒ On-Site System
 Water Supply: ☐ Municipal/Community ☒ On-Site System
 Permittee: KNIGHTS PLAY, LLC
 Telephone: (919) 303-3747

Establishment ID: 4092012231
☒ Inspection ☐ Re-Inspection Date: 07/15/2026
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: III
 Email 1:
 Email 2:
 Email 3: kevinjones@knightsplay.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cut lettuce/prep	40				
sliced tomatoes/prep	41				
slaw/prep	40				
hot dog/RIC	39				
fries/RIC	40				
bologna/RIC	38				
chicken salad/RIC	38				
ambient air/RIC	37				
burger/final cook	181				

Person in Charge (Print & Sign): *First* Colton *Last* Postlethwait
 Regulatory Authority (Print & Sign): *First* Carla *Last* Pressley

REHS ID: 2800 - Pressley, Carla Verification Dates: Priority:
 REHS Contact Phone Number: (984) 239-0850

[Signature]
[Signature]
 Priority Foundation: Core:
 Authorize final report to be received via Email: *[Signature]*



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
 DHHS is an equal opportunity employer.
 Page 2 of Food Establishment Inspection Report, 12/2023

● Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: KNIGHTS PLAY GOLF CENTER

Establishment ID: 4092012231

Date: 07/15/2026 **Time In:** 10:00 AM **Time Out:** 12:00 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 4-602.12 Cooking and Baking Equipment (C)

The microwave interior was soiled with splatter and build up. (B) The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure. PIC cleaned microwave.

CORRECTED DURING INSPECTION (CDI)

28 7-204.11 Sanitizers, Criteria - Chemicals (P)

Chemical sanitizer solution measured above the required concentration when tested. Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT SURFACES shall meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions). The PIC diluted and tested the mixture to the required concentration. ***CDI***

39 3-305.11 Food Storage - Preventing Contamination from the Premises (C)

Case of bottled water stored on floor between the reach in cooler and reach in freezer. Food shall be stored in a clean, dry location at least 6 inches off of floor. PIC moved the case of water to the storage area. ***CDI***