

Food Establishment Inspection Report

Score: 100

Establishment Name: CAMBRIDGE VILLAGE DINING

Establishment ID: 4092015960

Location Address: 10000 CAMBRIDGE VILLAGE LOOP

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: CAMBRIDGE VILLAGE OF APEX, LLC

Telephone: (919) 363-2080

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 07/02/2026 Status Code: A

Time In: 10:00 AM Time Out: 12:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 0

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	☒ OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
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/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	☒ OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	☒ OUT/N/A/N/O	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	☒ OUT/N/A	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	☒ OUT/N/A	Toxic substances properly identified stored & used	2	1	0
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	Plant food properly cooked for hot holding	1	0.5	0
35	☒ OUT	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	☒ OUT	Contamination prevented during food preparation, storage & display	2	1	0
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	☒ IN OUT	Physical facilities installed, maintained & clean	1	0.5	X
56	☒ OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					0



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 07/02/2026
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1:
 Email 2:
 Email 3: ahicks@cvsliving.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
grilled chicken/final cook	197	pasta retemp/WIC (cooling 45min)	69		
chicken soup /WIF (cooling)	134				
pasta/WIC (cooling)	100				
chili/steam table	172				
broccoli soup/steam table	168				
pulled pork/steam table	173				
diced tomatoes/prep unit	40				
salad mix/prep unit	41				
chicken salad/prep unit	39				
slaw/prep unit	40				
pasta salad/RIC	40				
potato salad/RIC	40				
shredded cheese/RIC	40				
ambient air/RIC	38				
sliced tomato/WIC	39				
mac and cheese/WIC	40				
pasta salad/WIC	40				
salad mix/WIC	38				
ambient air/WIC	34				
chicken soup retemp/WIF (cooling 45min)	109				

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

OPK

Carla G. Pressley

REHS ID: 2800 - Pressley, Carla Verification Dates: Priority: Priority Foundation: Core: OPK
 REHS Contact Phone Number: (984) 239-0850 Authorize final report to be received via Email: OPK



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
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• Food Protection Program



Comment Addendum to Inspection Report

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Date: 07/02/2026 **Time In:** 10:00 AM **Time Out:** 12:30 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.

55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)

Repair worn ineffective finish in high traffic areas. Finish was replaced after last inspection, however, it has begun to wear away. Physical facilities shall be maintained in good repair. PIC informed EHS that the floor repair is a work in progress. Floors along cooklines and dish pit are scheduled to be replaced. ***NO POINTS TAKEN***

NOTE: Floors in the dry goods storage area have been replaced.

Additional Comments

General Manager wants to start using supplemental kitchen located on the 3rd floor. EHS referred GM to plan review.