

Food Establishment Inspection Report

Score: 95.5

Establishment Name: APEX WINGS

Establishment ID: 4092016582

Location Address: 518 E WILLIAMS ST

City: APEX State: North Carolina

Zip: 27502-2151 County: 92 Wake

Permittee: NORTH STATE CHICKEN, INC

Telephone: (919) 387-0082

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 07/22/2026 Status Code: A

Time In: 12:00 PM Time Out: 2:00 PM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: 1

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/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	☒ IN 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	☒ OUT/N/A/N/O	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	☒ 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	☒ IN 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	☒ IN OUT	Insects & rodents not present; no unauthorized animals	2	X	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	☒ IN OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0	X
48	☒ OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	☒ IN OUT	Non-food contact surfaces clean	1	0	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	☒ IN OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	☒ IN OUT	Physical facilities installed, maintained & clean	1	0	X
56	☒ IN OUT	Meets ventilation & lighting requirements; designated areas used	1	0	X
TOTAL DEDUCTIONS:					4.5



Comment Addendum to Food Establishment Inspection Report

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Comment Addendum Attached? ☒ Category #: III

Email 1:

Email 2:

Email 3: apexchickenman@outlook.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
boiled eggs/prep unit	41				
shredded lettuce/prep unit	41				
sliced tomatoes/prep unit	41				
marinara/steam wall	150				
cheese sauce/steam wall	148				
chili/steam wall	153				
blanched fries (cooling)/WIC	86				
raw chicken wings/WIC	40				
ambient air/WIC	38				

Person in Charge (Print & Sign): *First* Tyler *Last* Christ

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

Page 2 of _____

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

• Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 4092016582

Date: 07/22/2026 **Time In:** 12:00 PM **Time Out:** 2:00 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 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency
Ice shoot of beverage dispenser is soiled with brown and pink organic matter. (E)Clean the equipment and utensils used with nonTCS foods as required to avoid contamination. PIC cleaned ice shoot and surrounding surfaces on the beverage dispenser. ***CORRECTED DURING INSPECTION (CDI)***REPEAT VIOLATION***
- 38 6-501.111 Controlling Pests (Pf)
Some flies observed in kitchen. Premise shall be maintained free of insects. Review and Revise pest control plan. PIC hung fresh fly paper at the exit door. ***CDI***REPEAT VIOLATION***
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)
Metal on inside of the fliptop unit is rusting. White coated metal shelving in small reach-in unit is chipping and rusting. Equipment shall be kept in good repair so that it is easily cleanable. Repair or replace this equipment.***REPEAT VIOLATION***
- 49 4-602.13 Nonfood Contact Surfaces (C)
The following items are soiled and shall be cleaned: the interior surfaces of all reach in cooler and freezer units, reach in freezer gaskets, the exterior surfaces of all equipment. Nonfood Contact Surfaces of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Implement a detail cleaning process and increase cleaning frequency.
- 54 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability (C)
Card board boxes stored on floor at rear exit door. (B) A receptacle shall be provided in each area of the FOOD ESTABLISHMENT or PREMISES where REFUSE is generated or commonly discarded, or where recyclables or returnables are placed. The PIC removed the card board stored on the floor.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) 6-501.12 Cleaning, Frequency and Restrictions (C)
Wall base molding is coming apart in spots near back entrance door and near walk-in cooler entrance. Floors in cooking areas and under equipment are soiled. Physical facilities shall be maintained clean and in good repair. Repair/replace base molding and clean floors. ***REPEAT VIOLATION***
6-501.12 Cleaning, Frequency and Restrictions (C)
The following surfaces are soiled and shall be cleaned: food debris on floors throughout kitchen/food prep area and the hood system has excessive grease and grime build up. PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. Detail clean and increase cleaning frequency.
- 56 6-303.11 Intensity - Lighting (C)
Hood systems are extremely dull and one light is blown, and blown lights in the dish washing area. Provide required lighting intensity. ***REPEAT VIOLATION***