

Food Establishment Inspection Report

Score: 95.5

Establishment Name: TROPICAL SMOOTHIE CAFE

Establishment ID: 4092018396

Location Address: 1264 W WILLIAMS ST

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: NEXT FRONTIER INC

Telephone: (919) 355-2522

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 08/04/2026 Status Code: A

Time In: 1:45 PM Time Out: 3:30 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3

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	☒ IN OUT	Proper cooking time & temperatures	3	1.5	0
19	☒ IN OUT	Proper reheating procedures for hot holding	3	1.5	0
20	☒ IN OUT	Proper cooling time & temperatures	3	0	X
21	☒ IN OUT	Proper hot holding temperatures	3	1.5	0
22	☒ IN OUT	Proper cold holding temperatures	3	0	X
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	Toxic substances properly identified stored & used	2	1	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	☒ IN	Proper cooling methods used; adequate equipment for temperature control	1	0	X
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	☒ OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	☒ IN	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	☒ IN	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	☒ 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	Physical facilities installed, maintained & clean	1	0	X
56	☒ OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					4.5



Comment Addendum to Food Establishment Inspection Report

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 Telephone: (919) 355-2522

Establishment ID: 4092018396
☒ Inspection ☐ Re-Inspection Date: 08/04/2026
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: II
 Email 1: tropicalsmoothiecafe.nc75@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken/Sausage /Fliptop	41 - 50				
Sliced turkey /Fliptop	45 - 48				
Cut tomato /Fliptop	43 - 45				
Cut tomato/lettuce /Reach-in	37 - 39				
Yogurt /Fliptop	45 - 46				
Apple and kale salw /Small fliptop unit	58				
Cut watermelon /Smoothie fliptop, cooling > 4hrs	43 - 47				
Chopped kale /Smoothie reach-in	41				
Turkey/Walk-in	41				
Chiaseed pudding /Walk-in	40				
Roasted sweet potato /Reach-in, cooling 5hrs	50 - 62				
Cut lettuce/cut tomato /Walk-in	40 - 41				

First
 Person in Charge (Print & Sign): Madelyn
 First
 Regulatory Authority (Print & Sign): Matthew

Last
Cafarelli
 Last
Saliba

[Signature]
[Signature]

REHS ID: 3079 - Saliba, Matthew Verification Dates: Priority:
 REHS Contact Phone Number: (919) 500-6269

Priority Foundation: Core:

Authorize final report to
 be received via Email:

[Signature]



North Carolina Department of Health & Human Services

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 Food Establishment Inspection Report, 12/2023

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: TROPICAL SMOOTHIE CAFE

Establishment ID: 4092018396

Date: 08/04/2026 **Time In:** 1:45 PM **Time Out:** 3:30 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.

- 20 3-501.14(B); Priority; Watermelon cooling from ambient temp since this morning was observed between 43 and 47F in smoothie flip-top unit. Roasted sweet potato prepared from a commercial package and cooling since 9:26am was observed at 50 - 62F in reach-in unit. TCS foods shall be cooled within 4 hours to 41F or less if prepared from ingredients at ambient temperature. CDI- foods voluntarily discarded.
- 22 3-501.16 (A)(2); Priority; Multiple TCS foods observed in flip-top refrigeration above 41F (see temp chart). TCS foods shall be maintained at 41F or less in refrigeration. CDI- foods more than 4 hours old were voluntarily discarded. Other foods placed on ice or moved to walk-in to cool. Refrigeration ambient temperature was at least 41F. Keep foods covered, use ice bags to cool and keep doors/lids closed to help maintain temperature if necessary.
- 28 7-201.11; Priority; Bulk bleach bottle stored on shelf above three compartment sink. Poisonous or toxic materials shall be stored so that they do not contaminate equipment, utensils, food or single-use articles. CDI- bottle moved to chemical storage area. No point taken.
- 33 3-501.15; Priority Foundation; Cut watermelon and sweet potato did not cool fast enough due to ineffective cooling methods. Cooling shall be accomplished by using one or more of the following methods based on the type of food being cooled:
- (1) Placing the food in shallow pans;
 - (2) Separating the food into smaller or thinner portions;
 - (3) Using rapid cooling equipment (freezer/walk-in cooler);
 - (4) Stirring the food in a container placed in an ice water bath;
 - (5) Using containers that facilitate heat transfer;
 - (6) Adding ice as an ingredient; or
 - (7) Other effective methods.
- Leave foods vented or uncovered if protected from overhead contamination until cooling is complete. CDI- foods voluntarily discarded.
- 39 3-305.11; Core; Two boxes of food were observed on freezer floor. Food shall be protected from contamination by storing the food in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches above the floor. CDI - boxes placed on shelf. No point taken
- 47 4-501.11; Core; Ice scoop holder is cracked at the bottom. Blender base on one blender is badly damaged and metal frame is exposed and rusting. Equipment shall be kept in good repair. Replace these items.
- 4-202.11; Priority Foundation; Laminated recipe cards are taped to cutting board in front of sandwich prep area. Edges of tape are peeling and prevent proper cleaning. Multiuse food-contact surfaces shall be:
- (1) Smooth;
 - (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;
 - (3) Free of sharp internal angles, corners, and crevices;
 - (4) Finished to have smooth welds and joints
- CDI- PIC removed the cards and tape. Utilize an alternative method of displaying or reading recipe cards so food-contact surface is not compromised.
- 55 6-501.11; Core; FRP wall coating is in poor repair at wall joints above mop sink. Wall joint caulking is also coming apart in this location. Physical facilities shall be maintained in good repair. Repair this area. Full point may be taken for repeat violations.