

Food Establishment Inspection Report

Score: 94.5

Establishment Name: MR. DUMPLING

Establishment ID: 4092018694

Location Address: 5470 APEX PEAKWAY

City: APEX State: North Carolina

Zip: 27502 County: Wake

Permittee: FU ZHI INC.

Telephone:

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 07/21/2026 Status Code: A

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

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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	☒ IN ☒ OUT/N/A	Handwashing sinks supplied & accessible	2	X	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 ☒ N/A/N/O	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	X	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	☒ 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	☒ IN ☒ OUT/N/A/N/O	Proper cold holding temperatures	3	X	0
23	☒ OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	☒ IN ☒ OUT ☒ N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	☒ IN ☒ OUT ☒ N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	☒ IN ☒ OUT ☒ N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	☒ IN ☒ OUT ☒ N/A	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 ☒ N/A	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 ☒ N/A	Pasteurized eggs used where required	1	0.5	0
31	☒ OUT	Water and ice from approved source	2	1	0
32	☒ IN ☒ OUT ☒ N/A	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	☒ OUT ☒ N/A ☒ N/O	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	☒ IN ☒ OUT	Insects & rodents not present; no unauthorized animals	2	1	X
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	☒ IN ☒ OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
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	X	0
48	☒ OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	☒ IN ☒ OUT	Non-food contact surfaces clean	1	X	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	X	0
56	☒ OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					5.5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
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 Permittee: FU ZHI INC.
 Telephone: _____

Establishment ID: 4092018694
☒ Inspection ☐ Re-Inspection Date: 07/21/2026
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1:
 Email 2:
 Email 3: mrdumpling168@gmail.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
kimchi (discarded)/prep unit	45				
ambient air /lowboy	45				
kimichi (discarded)/lowboy	46				
lo mein (discarded)/open top prep	52				
cut lettuce (discarded)/open top prep	51				
bean sprout (discarded)/open top prep	48				
shredded cabbage/drawers	40				
rice noodle/drawers	41				
snap peas/drawers	40				
ambient air/drawers	39				
shrimp/grill prep	39				
fish/grill prep	39				
pork/grill prep	41				
chicken/grill prep	40				
ambient air/WIC	38				
rice noodle/WIC	39				
lo mein/WIC	40				
shredded cabbage/WIC	39				
grilled shrimp/ WIC	41				
marinated pork/WIC	41				

First
 Person in Charge (Print & Sign): Chun Yue

Last
 Shen

First
 Regulatory Authority (Print & Sign): Carla

Last
 Pressley

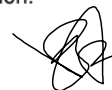



REHS ID: 2800 - Pressley, Carla Verification Dates: Priority:

Priority Foundation: Core:

REHS Contact Phone Number: (984) 239-0850

Authorize final report to
 be received via Email: _____




North Carolina Department of Health & Human Services

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 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

Establishment Name: MR. DUMPLING

Establishment ID: 4092018694

Date: 07/21/2026 **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.

- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf)
The handwashing behind front counter is being used to store employee drinks and fill drinking pitchers and water cups for customers. A handwashing sink may not be used for purposes other than handwashing. PIC moved employee drinks to designated storage. EHS advised PIC to use a food prep sink to fill drinking water pitchers and cups. ***CORRECTED DURING INSPECTION (CDI)***
- 16 4-602.12 Cooking and Baking Equipment - C
The microwave interior is soiled with food debris and build up. (B) The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours. The PIC had an employee clean the microwave. ***CDI***
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)
Several food items in the open prep unit were held above 41F (see temperature chart.) Maintain TCS foods in cold holding at 41F or less. The PIC voluntarily discarded the food items. ***CDI***REPEAT VIOLATION***
- 38 6-501.111 Controlling Pests (Pf)
Several flies observed in the kitchen due the screen for the back door being left open with no barrier to prevent entry. The PREMISES shall be maintained free of insects, rodents, and other pests. The PIC advised to maintain doors, screens, and other barriers to prevent entry of insects and other pests. ***CDI***
- 44 4-903.11(A)(B) and (D) Equipment, Utensils, Linens, and Single-Service and Single-Use Articles-Storing
Several stacks of clean pans were stored wet stacking. Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE USE ARTICLES shall be stored: (1) In a self-draining position that allows air drying. The PIC had these pans cleaned and sanitized and placed in a position to air dry. ***CDI***
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)
The refrigeration gaskets on all cooling units are torn or severely corroded. This is a cleanability issue and may prevent the unit from functioning properly. Equipment shall be kept in good repair. Have gasket replaced. ***REPEAT VIOLATION***
- 49 4-602.13 Nonfood Contact Surfaces (C)
The interior, exterior, and handles of equipment and shelves have food residue and grime build up. Keep non food contact surfaces of equipment clean to avoid build up of dust, food residue or debris. 4-602.13 Non food contact surfaces of equipment shall be cleaned frequently to preclude accumulation of soil residues. PIC advised to increase cleaning frequency. ***REPEAT VIOLATION***
- 55 6-501.12 Cleaning, Frequency and Restrictions (C)
The following areas are soiled with food scraps and shall be cleaned: walk in freezer floor, walk in cooler floor, reach in cooler, and reach freezer. Physical facilities shall be cleaned as often as necessary to keep them clean. ***REPEAT VIOLATION***