

# Food Establishment Inspection Report

Score: 97.5

Establishment Name: TAP STATION

Establishment ID: 4092018850

Location Address: 320 S SALEM ST

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: TAP STATION APEX, LLC

Telephone: (919) 355-2023

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/29/2026

Status Code: A

Time In: 12:15 PM

Time Out: 1:45 PM

Category#: II

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 |
|---------------------------------------------------------------------|----------------------------------------------------|------------------------------------------------------------------------------------------------|-----|-----|----|
| <b>Supervision .2652</b>                                            |                                                    |                                                                                                |     |     |    |
| 1                                                                   | <input checked="" type="checkbox"/> OUT/N/A        | PIC Present, demonstrates knowledge, & performs duties                                         | 1   | 0   |    |
| 2                                                                   | <input checked="" type="checkbox"/> OUT/N/A        | Certified Food Protection Manager                                                              | 1   | 0   |    |
| <b>Employee Health .2652</b>                                        |                                                    |                                                                                                |     |     |    |
| 3                                                                   | <input checked="" type="checkbox"/> OUT            | Management, food & conditional employee; knowledge, responsibilities & reporting               | 2   | 1   | 0  |
| 4                                                                   | <input checked="" type="checkbox"/> OUT            | Proper use of reporting, restriction & exclusion                                               | 3   | 1.5 | 0  |
| 5                                                                   | <input checked="" type="checkbox"/> OUT            | Procedures for responding to vomiting & diarrheal events                                       | 1   | 0.5 | 0  |
| <b>Good Hygienic Practices .2652, .2653</b>                         |                                                    |                                                                                                |     |     |    |
| 6                                                                   | <input checked="" type="checkbox"/> OUT            | Proper eating, tasting, drinking or tobacco use                                                | 1   | 0.5 | 0  |
| 7                                                                   | <input checked="" type="checkbox"/> OUT            | No discharge from eyes, nose, and mouth                                                        | 1   | 0.5 | 0  |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b> |                                                    |                                                                                                |     |     |    |
| 8                                                                   | <input checked="" type="checkbox"/> OUT            | Hands clean & properly washed                                                                  | 4   | 2   | 0  |
| 9                                                                   | <input checked="" type="checkbox"/> OUT/N/A/N/O    | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed      | 4   | 2   | 0  |
| 10                                                                  | <input checked="" type="checkbox"/> OUT/N/A        | Handwashing sinks supplied & accessible                                                        | 2   | 1   | 0  |
| <b>Approved Source .2653, .2655</b>                                 |                                                    |                                                                                                |     |     |    |
| 11                                                                  | <input checked="" type="checkbox"/> OUT            | Food obtained from approved source                                                             | 2   | 1   | 0  |
| 12                                                                  | <input checked="" type="checkbox"/> IN OUT         | Food received at proper temperature                                                            | 2   | 1   | 0  |
| 13                                                                  | <input checked="" type="checkbox"/> OUT            | Food in good condition, safe & unadulterated                                                   | 2   | 1   | 0  |
| 14                                                                  | <input checked="" type="checkbox"/> IN OUT         | Required records available: shellstock tags, parasite destruction                              | 2   | 1   | 0  |
| <b>Protection from Contamination .2653, .2654</b>                   |                                                    |                                                                                                |     |     |    |
| 15                                                                  | <input checked="" type="checkbox"/> OUT/N/A/N/O    | Food separated & protected                                                                     | 3   | 1.5 | 0  |
| 16                                                                  | <input checked="" type="checkbox"/> OUT            | Food-contact surfaces: cleaned & sanitized                                                     | 3   | 1.5 | 0  |
| 17                                                                  | <input checked="" type="checkbox"/> OUT            | Proper disposition of returned, previously served, reconditioned & unsafe food                 | 2   | 1   | 0  |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>            |                                                    |                                                                                                |     |     |    |
| 18                                                                  | <input checked="" type="checkbox"/> IN OUT/N/A/N/O | Proper cooking time & temperatures                                                             | 3   | 1.5 | 0  |
| 19                                                                  | <input checked="" type="checkbox"/> OUT/N/A/N/O    | Proper reheating procedures for hot holding                                                    | 3   | 1.5 | 0  |
| 20                                                                  | <input checked="" type="checkbox"/> OUT/N/A/N/O    | Proper cooling time & temperatures                                                             | 3   | 1.5 | 0  |
| 21                                                                  | <input checked="" type="checkbox"/> OUT/N/A/N/O    | Proper hot holding temperatures                                                                | 3   | 1.5 | 0  |
| 22                                                                  | <input checked="" type="checkbox"/> OUT/N/A/N/O    | Proper cold holding temperatures                                                               | 3   | 1.5 | 0  |
| 23                                                                  | <input checked="" type="checkbox"/> OUT/N/A/N/O    | Proper date marking & disposition                                                              | 3   | 1.5 | 0  |
| 24                                                                  | <input checked="" type="checkbox"/> IN OUT         | Time as a Public Health Control; procedures & records                                          | 3   | 1.5 | 0  |
| <b>Consumer Advisory .2653</b>                                      |                                                    |                                                                                                |     |     |    |
| 25                                                                  | <input checked="" type="checkbox"/> OUT/N/A        | Consumer advisory provided for raw/undercooked foods                                           | 1   | 0.5 | 0  |
| <b>Highly Susceptible Populations .2653</b>                         |                                                    |                                                                                                |     |     |    |
| 26                                                                  | <input checked="" type="checkbox"/> IN OUT         | Pasteurized foods used; prohibited foods not offered                                           | 3   | 1.5 | 0  |
| <b>Chemical .2653, .2657</b>                                        |                                                    |                                                                                                |     |     |    |
| 27                                                                  | <input checked="" type="checkbox"/> IN OUT         | Food additives: approved & properly used                                                       | 1   | 0.5 | 0  |
| 28                                                                  | <input checked="" type="checkbox"/> OUT/N/A        | Toxic substances properly identified stored & used                                             | 2   | 1   | 0  |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>     |                                                    |                                                                                                |     |     |    |
| 29                                                                  | <input checked="" type="checkbox"/> 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  |
|---------------------------------------------------------------------------|-------------------------------------------------|--------------------------------------------------------------------------------------------------------|-----|-----|-----|
| <b>Safe Food and Water .2653, .2655, .2658</b>                            |                                                 |                                                                                                        |     |     |     |
| 30                                                                        | <input checked="" type="checkbox"/> IN OUT      | Pasteurized eggs used where required                                                                   | 1   | 0.5 | 0   |
| 31                                                                        | <input checked="" type="checkbox"/> OUT         | Water and ice from approved source                                                                     | 2   | 1   | 0   |
| 32                                                                        | <input checked="" type="checkbox"/> IN OUT      | Variance obtained for specialized processing methods                                                   | 2   | 1   | 0   |
| <b>Food Temperature Control .2653, .2654</b>                              |                                                 |                                                                                                        |     |     |     |
| 33                                                                        | <input checked="" type="checkbox"/> OUT         | Proper cooling methods used; adequate equipment for temperature control                                | 1   | 0.5 | 0   |
| 34                                                                        | <input checked="" type="checkbox"/> OUT N/A N/O | Plant food properly cooked for hot holding                                                             | 1   | 0.5 | 0   |
| 35                                                                        | <input checked="" type="checkbox"/> OUT N/A N/O | Approved thawing methods used                                                                          | 1   | 0.5 | 0   |
| 36                                                                        | <input checked="" type="checkbox"/> IN          | Thermometers provided & accurate                                                                       | 1   | 0.5 | X   |
| <b>Food Identification .2653</b>                                          |                                                 |                                                                                                        |     |     |     |
| 37                                                                        | <input checked="" type="checkbox"/> OUT         | Food properly labeled: original container                                                              | 2   | 1   | 0   |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b> |                                                 |                                                                                                        |     |     |     |
| 38                                                                        | <input checked="" type="checkbox"/> OUT         | Insects & rodents not present; no unauthorized animals                                                 | 2   | 1   | 0   |
| 39                                                                        | <input checked="" type="checkbox"/> OUT         | Contamination prevented during food preparation, storage & display                                     | 2   | 1   | 0   |
| 40                                                                        | <input checked="" type="checkbox"/> OUT         | Personal cleanliness                                                                                   | 1   | 0.5 | 0   |
| 41                                                                        | <input checked="" type="checkbox"/> IN          | Wiping cloths: properly used & stored                                                                  | 1   | 0.5 | X   |
| 42                                                                        | <input checked="" type="checkbox"/> OUT N/A     | Washing fruits & vegetables                                                                            | 1   | 0.5 | 0   |
| <b>Proper Use of Utensils .2653, .2654</b>                                |                                                 |                                                                                                        |     |     |     |
| 43                                                                        | <input checked="" type="checkbox"/> OUT         | In-use utensils: properly stored                                                                       | 1   | 0.5 | 0   |
| 44                                                                        | <input checked="" type="checkbox"/> OUT         | Utensils, equipment & linens: properly stored, dried & handled                                         | 1   | 0.5 | 0   |
| 45                                                                        | <input checked="" type="checkbox"/> OUT         | Single-use & single-service articles: properly stored & used                                           | 1   | 0.5 | 0   |
| 46                                                                        | <input checked="" type="checkbox"/> OUT         | Gloves used properly                                                                                   | 1   | 0.5 | 0   |
| <b>Utensils and Equipment .2653, .2654, .2663</b>                         |                                                 |                                                                                                        |     |     |     |
| 47                                                                        | <input checked="" type="checkbox"/> IN          | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | X   | 0.5 | X   |
| 48                                                                        | <input checked="" type="checkbox"/> OUT         | Warewashing facilities: installed, maintained & used; test strips                                      | 1   | 0.5 | 0   |
| 49                                                                        | <input checked="" type="checkbox"/> IN          | Non-food contact surfaces clean                                                                        | X   | 0.5 | X   |
| <b>Physical Facilities .2654, .2655, .2656</b>                            |                                                 |                                                                                                        |     |     |     |
| 50                                                                        | <input checked="" type="checkbox"/> OUT N/A     | Hot & cold water available; adequate pressure                                                          | 1   | 0.5 | 0   |
| 51                                                                        | <input checked="" type="checkbox"/> OUT         | Plumbing installed; proper backflow devices                                                            | 2   | 1   | 0   |
| 52                                                                        | <input checked="" type="checkbox"/> OUT         | Sewage & wastewater properly disposed                                                                  | 2   | 1   | 0   |
| 53                                                                        | <input checked="" type="checkbox"/> OUT N/A     | Toilet facilities: properly constructed, supplied & cleaned                                            | 1   | 0.5 | 0   |
| 54                                                                        | <input checked="" type="checkbox"/> OUT         | Garbage & refuse properly disposed; facilities maintained                                              | 1   | 0.5 | 0   |
| 55                                                                        | <input checked="" type="checkbox"/> OUT         | Physical facilities installed, maintained & clean                                                      | 1   | 0.5 | 0   |
| 56                                                                        | <input checked="" type="checkbox"/> OUT         | Meets ventilation & lighting requirements; designated areas used                                       | 1   | 0.5 | 0   |
| <b>TOTAL DEDUCTIONS:</b>                                                  |                                                 |                                                                                                        |     |     | 2.5 |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: TAP STATION

Location Address: 320 S SALEM ST

City: APEX State: NC

County: 92 Wake Zip: 27502

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: TAP STATION APEX, LLC

Telephone: (919) 355-2023

Establishment ID: 4092018850

☒ Inspection ☐ Re-Inspection Date: 06/29/2026

☐ Educational Visit Status Code: A

Comment Addendum Attached? ☒ Category #: II

Email 1: clarence00777@gmail.com

Email 2: \_\_\_\_\_

Email 3: \_\_\_\_\_

## Temperature Observations

| Item/Location                    | Temp | Item/Location | Temp | Item/Location | Temp |
|----------------------------------|------|---------------|------|---------------|------|
| mango pineapple salsa/salad prep | 40   |               |      |               |      |
| corn/salad prep                  | 40   |               |      |               |      |
| cut tomatoes/salad prep          | 40   |               |      |               |      |
| salad mix/lowboy                 | 38   |               |      |               |      |
| orzo pasta salad/make line       | 38   |               |      |               |      |
| cucumber tomato salad/make line  | 38   |               |      |               |      |
| slaw/make line                   | 38   |               |      |               |      |
| black beans/prep unit            | 40   |               |      |               |      |
| diced tomatoes/prep unit         | 41   |               |      |               |      |
| egg rolls/prep unit              | 41   |               |      |               |      |
| beer cheese/steam well           | 157  |               |      |               |      |
| chili/steamwell                  | 155  |               |      |               |      |
| wings (cooling)/WIC              | 70   |               |      |               |      |
| shredded lettuce/WIC             | 41   |               |      |               |      |
| sliced tomatoes/WIC              | 41   |               |      |               |      |
| egg rolls/WIC                    | 41   |               |      |               |      |
| ambient air/WIC                  | 34   |               |      |               |      |
| wings (retemp)/WIC               | 63   |               |      |               |      |

First  
Person in Charge (Print & Sign): Hannah

First  
Regulatory Authority (Print & Sign): Carla

Last  
Bonczek

Last  
Pressley





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

REHS Contact Phone Number: (984) 239-0850

Priority Foundation: \_\_\_\_\_ Core: \_\_\_\_\_

Authorize final report to  
be received via Email: \_\_\_\_\_





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

**Establishment Name:** TAP STATION

**Establishment ID:** 4092018850

**Date:** 06/29/2026 **Time In:** 12:15 PM **Time Out:** 1:45 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.

- 36 4-204.112 Temperature Measuring Devices - Functionality (C)  
The cold holding units throughout the kitchen were not equipped with a temperature measuring device. (A) In cold holding units, a thermometer sensor shall be located in the warmest part of a cold hold unit. PIC was advised.
- 41 3-304.14 Wiping Cloths, Use Limitation  
Soiled dry and wet wiping clothes were stored on counter tops. (D) Dry wiping cloths and the sanitizing solutions in which wet wiping cloths are held between uses shall be free of FOOD debris and visible soil. Soiled dry clothes were placed with the soiled laundry and wet wiping cloth was placed in a bucket of chemical sanitizing solution. \*\*\*CDI\*\*\*
- 47 4-501.12 Cutting Surfaces (C)  
Cutting boards are deeply scratch and discolored. Resurface or replace cutting surfaces that can no longer be effectively cleaned and sanitized. PIC advised. \*\*\*CDI\*\*\*REPEAT VIOLATION\*\*\*
- 49 4-602.13 Nonfood Contact Surfaces (C)  
Exterior surfaces of cooking and cooling equipment were observed soiled with grease or food residue. Non food contact surfaces of equipment shall be cleaned frequently to preclude accumulation of soil residues. Increase cleaning frequency. \*\*\*REPEAT VIOLATION\*\*\*