

Food Establishment Inspection Report

Score: 96

Establishment Name: THE DUGOUT TAVERN AND GRILL

Establishment ID: 4092019174

Location Address: 1413 KELLY RD

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: S-CORP INC.

Telephone: (919) 629-6111

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 06/11/2026 Status Code: A

Time In: 1:50 PM Time Out: 3:50 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	<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		
Employee Health .2652					
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	
Good Hygienic Practices .2652, .2653					
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	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
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	
Approved Source .2653, .2655					
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	
Protection from Contamination .2653, .2654					
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	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN 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"/> IN OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	X	X
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper cold holding temperatures		3	X	0	X
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	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> IN OUT				
Toxic substances properly identified stored & used		2	X	0	X
Conformance with Approved Procedures .2653, .2654, .2658					
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
Safe Food and Water .2653, .2655, .2658					
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	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN OUT				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN OUT				
Approved thawing methods used		1	0.5	0	X
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
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"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT/N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
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	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		X	0.5	0	X
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
Physical Facilities .2654, .2655, .2656					
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	
TOTAL DEDUCTIONS:					4



Comment Addendum to Food Establishment Inspection Report

Establishment Name: THE DUGOUT TAVERN AND GRILL
 Location Address: 1413 KELLY RD
 City: APEX State: NC
 County: 92 Wake Zip: 27502
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: S-CORP INC.
 Telephone: (919) 629-6111

Establishment ID: 4092019174
 Inspection Re-Inspection Date: 06/11/2026
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1:
 Email 2:
 Email 3: abbeyroadcary@gmail.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chili/Mozzarella/Heavy cream /Tall reach-in	40 - 41	Wings/Walk-in, cooling 3.5 hrs	52		
Pico/Cut melon/Beans/Fliptop, makeline	45 - 47				
Salsa/Mashed potatoes /Reach-in, makeline	45				
Salmon/Wings /Small prep unit	37 - 40				
Ham/Turkey/Cooked mushroom /Grill cooler drawer	39 - 40				
Burgers/Chicken/Hot dogs /Grill cooler drawer	40 - 41				
Queso/Chili /Hot holding unit	148 - 167				
Meatballs/Marinara /Hot holding unit	160 - 170				
Spinach dip/Reach-in, makeline	40				
Pizza sauce/Sausage/Mozzarella /Fliptop, makeline	46 - 50				
Boiled eggs/Pimento dip/Fliptop, makeline	43 - 46				
Mexican street corn /Fliptop, makeline	45 - 46				
Shrimp/Fish /Tall reach-in	39 - 41				
Grilled Chicken /Final cook	178				
Pasta /Small prep unit	49 - 50				
Chicken/Chili/Deli meats/Walk-in	39 - 40				
Wings /Walk-in, cooling 3 hrs	61				
Grilled onions /Pan between grill top	93				
Garlic in oil /Pan between grill top	103				
Cut tomato/Coleslaw /Walk-in	39 - 40				

Person in Charge (Print & Sign): *First* Craig *Last* Montgomery
 Regulatory Authority (Print & Sign): *First* Matthew *Last* Saliba

Craig Montgomery

Matthew Saliba

REHS ID: 3079 - Saliba, Matthew Verification Dates: Priority: _____ Priority Foundation: _____ Core: _____

REHS Contact Phone Number: (919) 500-6269

Authorize final report to be received via Email: *Matthew Saliba*



Comment Addendum to Inspection Report

Establishment Name: THE DUGOUT TAVERN AND GRILL

Establishment ID: 4092019174

Date: 06/11/2026 **Time In:** 1:50 PM **Time Out:** 3:50 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.

- 21 3-501.16 (A) (1); Garlic in oil and grilled onion was observed under 135F at grill station (see temp chart). TCS foods shall be held hot at 135F or above. CDI- products voluntarily discarded. Educated PIC on garlic in oil's TCS nature. Use grill top or hot holding unit to hold hot foods. No points taken today.
- 22 3-501.16 (A)(2) and (B); Priority; Numerous TCS foods holding above 41F in cookline fliptop and two small prep units. Refer to temperature chart. TCS (Time/Temperature Control for Safety) foods shall be kept at 41F or below in refrigeration. Ambient refrigeration temperatures observed between 43 and 49F. CDI- foods from previous day were voluntarily discarded. Foods from this morning were sent to the walk-in freezer to blast chill. Technician to arrive and evaluate/repair affected equipment. Use pans of ice as a temporary measure and monitor food temperatures carefully. Verification required. Facility can operate temporarily with remaining refrigeration units and ice.
- 28 7-102.11; Priority Foundation; A spray bottle of degreaser was observed without a label. Label all working containers of poisonous or toxic materials taken from bulk supplies with the common name of the material. CDI- label added. Full points will be taken for repeat violations on next inspection.
- 35 3-501.13(E); Core; ROP salmon was observed thawed and still sealed in its packaging. Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment prior to its thawing under refrigeration or immediately upon completion of its thawing under running water. CDI- PIC instructed employee to cut packs of salmon open. Educational moment on ROP fish thawing.
- 47 4-501.11 (C); Core; Can opener blade appears dull and jagged. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened. Replace can opener blade.

Additional Comments

Have fliptop makeline and two small prep coolers repaired to hold 41F or below ambient air within 3 days. A verification visit will be made no later than Monday, 6/15.