

Food Establishment Inspection Report

Score: 95

Establishment Name: KENTUCKY FRIED CHICKEN G135995

Establishment ID: 4092019428

Location Address: 1403 W WILLIAMS ST

City: APEX State: North Carolina

Zip: 27523 County: 92 Wake

Permittee: FQSR, LLC DBA KBP FOODS

Telephone: (919) 303-7997

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 10/05/2026 Status Code: A

Time In: 3:00 PM Time Out: 5:00 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 1

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	☒ IN ☒ OUT/N/A	Handwashing sinks supplied & accessible	2	X	0 X
Approved Source .2653, .2655					
11	☒ OUT	Food obtained from approved source	2	1	0
12	☒ IN ☒ OUT ☒ N/A	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	☒ 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/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	☒ 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	☒ IN ☒ 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	☒ IN ☒ OUT	Contamination prevented during food preparation, storage & display	2	X	0 X
40	☒ OUT	Personal cleanliness	1	0.5	0
41	☒ OUT	Wiping cloths: properly used & stored	1	0.5	0
42	☒ IN ☒ OUT ☒ N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	☒ IN ☒ OUT	In-use utensils: properly stored	1	X	0 X
44	☒ IN ☒ OUT	Utensils, equipment & linens: properly stored, dried & handled	1	X	0 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	☒ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	☒ OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	☒ IN ☒ OUT	Non-food contact surfaces clean	X	0.5	0 X
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	X	0.5	0 X
56	☒ OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					5



Comment Addendum to Inspection Report

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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 (A)(B); Priority Foundation; A sponge, scissors and a scraper were stored in the handwashing sink near the fryers. A handwashing sink may not be used for purposes other than handwashing. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI- items removed.
- 6-301.11; Priority Foundation; No soap available at handwashing sink near fryers. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI- soap replaced.
- 38 6-501.111; Core; Two flies observed in the kitchen area. The premises shall be maintained free of insects, rodents and other pests. Use approved methods of pest control. Keep exit doors closed and use air curtains at doors and drive thru windows if necessary.
- 39 3-305.11; Core; Box of coleslaw dressing was stored on the walk-in cooler floor. Boxes of chicken stored 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- employee moved boxes to shelving.
- 43 3-304.12; Core; Ice scoop was stored in a soiled holder on side of ice machine. Visible residue present on bottom of holder. During pauses in food preparation or dispensing, dispensing utensils shall be stored on a clean, sanitized surface or clean, protected location. CDI- scoop and holder removed for cleaning.
- 44 4-903.11 (A), (B), and (D); Core; Multiple food storage containers were stacked wet on the clean equipment shelf. After cleaning and sanitizing, utensils and equipment shall be placed in a self-draining position that allows air drying. Some containers separated for drying. Full point may be taken for repeat violations.
- 49 4-601.11(B) and (C); Core; Walk-in cooler fan covers have heavy residue accumulation. All hot holding equipment has food residue and grease accumulation, especially on interiors around shelving/gaskets/racks. Raw chicken storage racks are soiled in walk-in cooler. Area under and around tea maker has sticky and black residue. Interior of reach-in freezer has food debris. The nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris. Increase cleaning frequency. Full point taken for repeat violation.
- 55 6-501.12; Core; Black microbial growth is present along FRP wall and caulking behind prep sink and three comp sink. Caulking may need to be replaced if no longer cleanable. Entire facility needs a deep clean. Floors throughout facility are visibly soiled, especially under breasting station and near mop sink area. Wall behind handwashing sink in fryer area has visible residue accumulation. Physical facilities shall be maintained clean. Clean all affected areas.
- 6-501.11; Core; Cove tile is missing near corner of wall between warewashing and breasting station area. Physical facilities shall be kept in good repair. Replace cove tile.