Food Establishment Inspection Report

Score: 98.5

Establishment Name: CHICK-FIL-A APEX **Establishment ID:** 4092019509

Location Address: 1110 BEAVER CREEK COMMONS DR
City: APEX State: North Carolina
Zip: 27502 County: 92 Wake
Permittee: WORX 323
Telephone:

⊗ 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: 10:15 AM Time Out: 12:15 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	IN	OUT	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	IN	OUT	N/A		Certified Food Protection Manager	1		0			
Employee Health .2652											
3	IN	OUT			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	IN	OUT			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	IN	OUT			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
Good Hygienic Practices .2652, .2653											
6	IN	OUT			Proper eating, tasting, drinking or tobacco use	1	0.5	0			
7	IN	OUT			No discharge from eyes, nose, and mouth	1	0.5	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
8	IN	OUT			Hands clean & properly washed	4	2	0			
9	IN	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	IN	OUT			Food obtained from approved source	2	1	0			
12	IN	OUT		N/O	Food received at proper temperature	2	1	0			
13	IN	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	IN	OUT	N/A	N/O	Food separated & protected	3	1.5	0			
16	IN	OUT			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	IN	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	IN	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	1.5	0			
23	IN	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	IN	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	IN	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	IN	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	IN	OUT	N/A	N/O	Approved thawing methods used	1	0.5	0			
36	IN	OUT			Thermometers provided & accurate	1	0.5	0			
Food Identification .2653											
37	IN	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	0			
39	IN	OUT			Contamination prevented during food preparation, storage & display	2	1	0			
40	IN	OUT			Personal cleanliness	1	0.5	0			
41	IN	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	0.5	0	X		
44	IN	OUT			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	IN	OUT			Single-use & single-service articles: properly stored & used	1	0.5	X	X		
46	IN	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	0.5	0			
48	IN	OUT			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	OUT			Non-food contact surfaces clean	1	0.5	0			
Physical Facilities .2654, .2655, .2656											
50	IN	OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	IN	OUT			Plumbing installed; proper backflow devices	2	1	0			
52	IN	OUT			Sewage & wastewater properly disposed	2	1	0			
53	IN	OUT	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	IN	OUT			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	IN	OUT			Physical facilities installed, maintained & clean	1	0.5	X			
56	IN	OUT			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			

TOTAL DEDUCTIONS: 1.5

Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHICK-FIL-A APEX
Establishment ID: 4092019509
Location Address: 1110 BEAVER CREEK COMMONS DR
[X] Inspection [ ] Re-Inspection Date: 08/04/2026
City: APEX State: NC
[ ] Educational Visit Status Code: A
County: 92 Wake Zip: 27502
Comment Addendum Attached? [X] Category #: III
Wastewater System: [X] Municipal/Community [ ] On-Site System
Water Supply: [X] Municipal/Community [ ] On-Site System
Email 1: 01588@chick-fil-a.com
Permittee: WORX 323
Email 2:
Telephone:
Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Egg mix /Cooler drawer unit	40				
Chicken tenders /Final cook	180+				
Fried chicken breast /Final cook	190 - 200				
Cheese /Reach-in, makeline	41				
Mac n Cheese /Hot holding cabinet	150				
Grilled chicken /Hot holding cabinet	150 - 160				
Mac n Cheese /Glass door reach-in	39 - 40				
Chicken/Cheese/Cut lettuce/Salad prep fliptop	39 - 40				
Salads /Sald prep reach-in	40				
Salad /Small reach-in	41				
Dairy mix /Reach-in, drink station	40				
Half n Half /Reach-in, drink station	41				
Kale salad /Reach-in, drive thru	41				
Cut lettuce/Chicken /Walk-in	37 - 40				
Mac n Cheese /Walk-in	37				
Raw chicken /Breading stations	37 - 41				
Raw chicken /Thawing units	39 - 40				
Chicken noodle soup /Hot holding unit	152 - 160				

	First	Last	
Person in Charge (Print & Sign):	Matt	McGrath	
Regulatory Authority (Print & Sign):	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:

Comment Addendum to Inspection Report

Establishment Name: CHICK-FIL-A APEX **Establishment ID:** 4092019509

Date: 08/04/2026 **Time In:** 10:15 AM **Time Out:** 12:15 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 6-301.12; Priority Foundation; No paper towels were available a handwashing sink near sandwich prep area. Each handwash sink shall be provided with paper towels or an air drying device. CDI- towels replaced.

43 3-304.12 (A); Core; Chicken scoop handle laying in raw chicken. In-use utensils in TCS food, must be stored with handles above the food and top of the food container. CDI - scoop handle removed.

45 4-903.11(A) and (C); Core; Single-use trays were observed on a shelf with the food-contact portion exposed. Single-use articles shall be stored as specified under par. (A) of this section and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. CDI- items inverted. No point taken

55 6-501.12; Core; Walk-in freezer floor has visible residue and debris accumulation. Physical facilities shall be kept clean. Increase cleaning frequency. All other areas observed clean. No point taken