

Food Establishment Inspection Report

Score: 98

Establishment Name: SOUTHERN PEAK TAPROOM

Establishment ID: 4092019864

Location Address: 1451 RICHARDSON RD, STE 130

City: APEX State: North Carolina

Zip: 27523 County: 92 Wake

Permittee: PEAK CITY BREWING COMPANY LLC

Telephone: (919) 606-3468

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/30/2026 Status Code: A

Time In: 1:30 PM Time Out: 3:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

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



Comment Addendum to Food Establishment Inspection Report

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☐ Educational Visit Status Code: A

Comment Addendum Attached? ☒ Category #: IV

Email 1: ken@southernpeakbrewery.com

Email 2: _____

Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage/Pizza sauce /Pizza fliptop	40 - 41				
Mozzarella /Pizza fliptop	41				
Chicken/Cooked onions /Pizza prep drawer	38 - 39				
Pepperoni/Pizza prep reach-in	40				
Marinara sauce /Hot holding unit	136 - 140				
Meatballs /Hot holding unit	136 - 140				
Beer cheese /Hot holding unit	148				
Sausage /Walk-in, cooling 2.5 hrs	55				
Ricotta cheese/Sausage /Walk-in	38 - 41				
Sausage /Walk-in, cooling 3 hrs	48 - 49				

First *Last*

Person in Charge (Print & Sign): Richard Depo

First *Last*

Regulatory Authority (Print & Sign): Matthew Saliba

Matthew Saliba II

MSH

Priority Foundation: _____ Core: _____

Authorize final report to be received via Email: *MSH*

REHS ID: 3079 - Saliba, Matthew Verification Dates: Priority:

REHS Contact Phone Number: (919) 500-6269



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Page 2 of _____ Food Establishment Inspection Report, 12/2023

• Food Protection Program



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Date: 09/30/2026 **Time In:** 1:30 PM **Time Out:** 3:15 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.

- 15 3-302.11(A)(1); Priority; Raw meatballs were placed directly above cooked pork sausage that was cooling in the walk-in. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from ready-to-eat food. CDI- meatballs were removed from cooling rack by PIC.
- 23 3-501.18; Priority Foundation; A container of cooked onion in the pizza prep unit was observed with a prep date of 9/22. Ready-To-Eat, Time/Temperature Control for Safety Food shall be discarded after 7 days in refrigeration. The day of preparation shall count as day 1. CDI- onions were voluntarily discarded. All other date marking observed compliant. No points taken.
- 43 3-304.12 (B); Core; Plastic ramekin observed in mustard container. In-use utensils for food that is not TCS must be stored with their handles above the top of the food within containers or equipment that can be closed. Only use dispensing utensils with handles. CDI- ramekin moved.
- 55 6-501.12/6-501.11; Core; Caulking along back of three compartment sink is turning black from microbial residue. Physical facilities shall be kept clean and in good repair. Clean or replace caulking. No point taken