Food Establishment Inspection Report

Score: 100

Establishment Name: MIDDLE CREEK PARK **Establishment ID:** 4092021201

Location Address: 151 MIDDLE CREEK PARK AVE
City: APEX State: North Carolina
Zip: 27502 County: 92 Wake
Permittee: CCAB II, LLC
Telephone: (919) 427-9891
⊗ Inspection ○ Re-Inspection ○ Educational Visit
Wastewater System:
⊗ Municipal/Community ○ On-Site System
Water Supply:
⊗ Municipal/Community ○ On-Site Supply

Date: 06/18/2026 Status Code: A
Time In: 9:50 AM Time Out: 11:00 AM
Category#: II
FDA Establishment Type: Fast Food 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
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	1	0			
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			
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	0			
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	0			
56	IN	OUT			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	0					

Comment Addendum to Food Establishment Inspection Report

Establishment Name: MIDDLE CREEK PARK
Establishment ID: 4092021201
Location Address: 151 MIDDLE CREEK PARK AVE
[X] Inspection [ ] Re-Inspection Date: 06/18/2026
City: APEX State: NC
[ ] Educational Visit Status Code: A
County: 92 Wake Zip: 27502
Comment Addendum Attached? [X] Category #: II
Wastewater System: [X] Municipal/Community [ ] On-Site System
Water Supply: [X] Municipal/Community [ ] On-Site System
Email 1:
Permittee: CCAB II, LLC
Email 2:
Telephone: (919) 427-9891
Email 3: tlbarham@aol.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheese sauce/Hot hold dispenser	137				
Chili/Burger patty/Steam well	160-170				
Chicken/Steam well	167				
Tomatoes/Lettuce/Flip top cooler	41				
Hot dog/Chicken/Reach-in cooler	39-40				

	First	*Last*
Person in Charge (Print & Sign):	Dustin	Taylor
Regulatory Authority (Print & Sign):	Sarah	Thompson

REHS ID: 2791 - Thompson, Sarah Verification Dates: Priority: Priority Foundation: Core:

REHS Contact Phone Number: (919) 500-3421

Authorize final report to be received via Email:

Comment Addendum to Inspection Report

Establishment Name: MIDDLE CREEK PARK **Establishment ID:** 4092021201

Date: 06/18/2026 **Time In:** 9:50 AM **Time Out:** 11:00 AM

Additional Comments

No violations observed