

Food Establishment Inspection Report

Score: 98

Establishment Name: TMSA K-7 CAFETERIA

Establishment ID: 4092050041

Location Address: 3415 DROPSEED DR

City: APEX State: North Carolina

Zip: 27502 County: Wake

Permittee: TMSA COMPANY

Telephone:

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

Date: 08/19/2026 Status Code: A

Time In: 10:40 AM Time Out: 11:45 AM

Category#: IV

FDA Establishment Type:

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	☒ 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	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	☒ IN ☒ OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	X X
23	☒ OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	☒ 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	☒ 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 ☒ X	Plant food properly cooked for hot holding	1	0.5	0
35	☒ IN ☒ OUT ☒ N/A ☒ X	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	☒ 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	☒ IN ☒ OUT ☒ N/A	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0 X
48	☒ OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	☒ IN ☒ OUT	Non-food contact surfaces clean	1	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	☒ 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 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 6-301.12; Priority Foundation; No paper towels were available at bathroom handwash sink or prep area handwash sink. Each handwash sink shall be provided with paper towels or an air drying device. CDI- paper towels were replaced.

- 22 3-501.16 (A)(2); Priority; Yogurt in the reach-in unit measured 45F. Except during preparation, cooking, or cooling, or when TPHC is used, TCS food shall be maintained at 41F or less. CDI- yogurt voluntarily discarded. Yogurt may have warmed during restocking earlier this morning. No points taken today.

- 47 4-205.10; Core; Can opener does not meet ANSI/NSF certifications. Ensure equipment other than toasters, mixers, microwaves, water heaters and hoods is ANSI certified or equivalent. Replace can opener with one that meets these requirements.
4-202.15; Core; Can opener has two screws holding blade onto can opener. Cutting or piercing parts of can openers shall be readily removable for cleaning and for replacement.

- 49 4-601.11 (B) and (C); Core; Fan covers in reach-in cooler need cleaning from black residue/dust accumulation. The tops cooler/freezers have dust accumulation. The nonfood-contact surfaces of equipment shall be kept free of dust, dirt, food residue and other debris accumulation. Increase cleaning frequency. All other surfaces observed clean. Full point may be taken for repeat violations.

Additional Comments

Hot and cold TCS foods on serving line are held on TPHC. Written procedures are kept on site.