

Food Establishment Inspection Report

Score: 99

Establishment Name: APEX FRIENDSHIP HIGH SCHOOL CONCESSIONS Establishment ID: 4092141904

Location Address: 7801 HUMIE OLIVE RD

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: APEX FRIENDSHIP PATRIOTS ATHLETIC CLUB

Telephone: (919) 608-5834

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

Date: 09/10/2026 Status Code: A

Time In: 4:15 PM Time Out: 4:50 PM

Category#: II

FDA Establishment Type: _____

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	☒ IN ☐ OUT ☐ N/A	Certified Food Protection Manager	1	☒ X	X
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 ☐ 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 ☒ 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 ☐ O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	☒ IN ☐ OUT ☒ N/A ☐ 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 ☐ O	Proper cooking time & temperatures	3	1.5	0
19	☒ IN ☐ OUT ☒ N/A ☐ O	Proper reheating procedures for hot holding	3	1.5	0
20	☒ IN ☐ OUT ☒ N/A ☐ O	Proper cooling time & temperatures	3	1.5	0
21	☒ IN ☐ OUT ☒ N/A ☐ O	Proper hot holding temperatures	3	1.5	0
22	☒ IN ☐ OUT ☒ N/A ☐ O	Proper cold holding temperatures	3	1.5	0
23	☒ OUT ☐ N/A ☐ O	Proper date marking & disposition	3	1.5	0
24	☒ IN ☐ OUT ☒ N/A ☐ 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 ☐ O	Plant food properly cooked for hot holding	1	0.5	0
35	☒ IN ☐ OUT ☒ N/A ☐ 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	☒ OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	☒ IN ☐ OUT ☒ N/A	Contamination prevented during food preparation, storage & display	2	☒ X	X
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	☒ 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	☒ 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:					1



~~APEX FRIENDSHIP HIGH SCHOOL~~

Establishment ID: 4092141904

☒ Inspection ☐ Re-Inspection Date: 09/10/2026

☐ Educational Visit Status Code: A

Comment Addendum Attached? ☒ Category #: 11

Email 1:

Email 1:

Email 2:

Email 3:mostrander1205@gmail.com

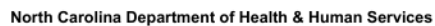
Temperature Observations

Person in Charge (Print & Sign): Marni Ostrander

Regulatory Authority (Print & Sign): Jackson Schaub

REHS Contact Phone Number: (919) 618-5644

Authorize final report to
be received via Email: 



- Food Protection Program



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.

- 2 2-102.12 (A) Certified Food Protection Manager (C) A certified food protection manager was not present during inspection. A person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. Acquire a food protection manager certification. List of ANSI-approved programs: <https://anabpd.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing?menuID=8&prglD=8&statusID=4>
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Box of popcorn kernels was stored directly on the floor near the popcorn machine. Box of nacho cheese was stored underneath the 3-compartment sink piping. Food shall be protected from contamination by storing food in a clean, dry location where it is not exposed to splash, dust, dirt, or other contamination and at least 6 inches above the floor. CDI: Boxes were relocated by PIC.