

Food Establishment Inspection Report

Score: 94.5

Establishment Name: TACOS MEXICO RESTAURANT

Establishment ID: 4092013637

Location Address: 209 E WILLIAMS ST

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: MARTIN ROMERO

Telephone: (919) 362-8074

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 09/22/2025 Status Code: A

Time In: 12:00 PM Time Out: 2:00 PM

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	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> IN				
Certified Food Protection Manager		1	<input checked="" type="checkbox"/>		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> IN OUT				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN				
Food-contact surfaces: cleaned & sanitized		3	<input checked="" type="checkbox"/>	0	X
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN OUT				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN OUT				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN OUT				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> OUT N/A N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT N/A N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN				
Insects & rodents not present; no unauthorized animals		2	<input checked="" type="checkbox"/>	0	X
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		<input checked="" type="checkbox"/>	0.5	0	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN				
Physical facilities installed, maintained & clean		<input checked="" type="checkbox"/>	0.5	0	X
56	<input checked="" type="checkbox"/> IN				
Meets ventilation & lighting requirements; designated areas used		<input checked="" type="checkbox"/>	0.5	0	X
TOTAL DEDUCTIONS:					5.5



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 4092013637
 Inspection Re-Inspection Date: 09/22/2025
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1:
 Email 2:
 Email 3: jximilrmero9455@yahoo.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
black beans/steam table	167				
chile relleno/steam table	190				
refried beans/steam table	158				
shredded chicken/steam table	161				
grilled chicken/steam table	157				
steak/steam table	164				
rice/rice cooker	171				
ambient air/lowboy	36				
cut tomato/lowboy	39				
shredded lettuce/lowboy	39				
guacamole/prep	40				
pico de gallo/prep	39				
ambient air/WIC	34				
hot dog/WIC	40				
sausage/WIC	40				
queso/WIC	41				
fish/WIC	37				
beef/WIC	38				
pork/WIC	38				
chicken/WIC	39				

Person in Charge (Print & Sign): *First* Antonio *Last* Romero
 Regulatory Authority (Print & Sign): *First* Carla *Last* Pressley

AR

Carla Pressley

REHS ID: 2800 - Pressley, Carla Verification Dates: Priority: _____ Priority Foundation: 10/02/2025 Core: _____
 REHS Contact Phone Number: (984) 239-0850 Authorize final report to be received via Email: *AR*

Comment Addendum to Inspection Report

Establishment Name: TACOS MEXICO RESTAURANT

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Date: 09/22/2025 **Time In:** 12:00 PM **Time Out:** 2:00 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.

- 2 2-102.12 (A) Certified Food Protection Manager (C)
The Person in Charge's (PIC) Certified Food Protection Manager certificate expired in July 2025. PIC is advised to renew the certification as soon as possible to remain in compliance with the food code requirements. At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a Certified Food Protection Manager (CFPM) who has shown proficiency of required information through passing a test that is part of an accredited program.
- 16 4-601.11(A) Equipment, Food-Contact Surfaces, and Utensils
Observed the can opener blade heavily soiled with accumulated food residue. Food-contact surfaces of equipment and utensils shall be clean to sight and touch to prevent contamination of food. Can opener was removed for cleaning during the inspection. ***CDI (Corrected During Inspection)***
- 38 6-202.15 Outer Openings, Protected (C)
The back entry/exit door has a large gap between the bottom of the door and the floor, creating a potential entry point for pests. Outer openings must be protected against the entry of insects and rodents by tight-fitting doors or other effective means. PIC was advised to install a door sweep or other suitable barrier to eliminate the gap and prevent pest entry.
- 6-501.111 Controlling Pests (Pf)
Flies were observed inside the establishment. The premises shall be maintained free of insects, rodents, and other pests to minimize the risk of food contamination. The PIC is advised to review and revise pest control measures as needed, including sanitation practices and physical barriers, and to contact a licensed pest control service if necessary. ***RETURN TO VERIFY IN 10 DAYS**
- 47 4-501.11 Good Repair and Proper Adjustment
Coated metal wire shelving in the walk-in cooler is corroding and rusting, with paint flaking off. Equipment must be maintained in good repair. Deteriorated surfaces such as flaking paint can contaminate food and compromise cleanability. PIC advised to replace shelving in the near future to prevent contamination and maintain equipment in a sanitary condition.
- 4-202.11 Food-Contact Surfaces: Cleanability
The rice container lid is cracked and badly damaged. Multiuse food-contact surfaces must be smooth, free of cracks, chips, or crevices, and easily cleanable to prevent contamination. PIC was advised to replace the lid to maintain food safety and ensure surfaces remain cleanable.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C)
Multiple areas of the physical facilities are damaged and not maintained in good repair, including: large hole in stainless steel panel, large hole in fiberglass reinforced panel (FRP), missing and broken floor tiles, damaged ceiling throughout kitchen, missing door handle on walk-in cooler, corroded walk-in cooler gasket, severe corrosion on walk-in cooler door. Physical facilities must be maintained in good repair, smooth, and easily cleanable to prevent contamination and maintain sanitation. PIC is required to repair, replace, or remove damaged areas promptly to restore surfaces to a smooth, cleanable condition. ***REPEAT VIOLATION***
- 56 6-202.11 Light Bulbs, Protective Shielding (Core)
Several fluorescent bulbs on the ceiling above the steam table are missing protective covers. Light bulbs in areas with exposed food, clean equipment, unwrapped single-service articles, and linens must be shielded, coated, or otherwise shatter-resistant to prevent contamination from broken glass. PIC is advised to replace the light fixture covers or provide protective shielding around the bulbs. ***REPEAT VIOLATION.***