

Food Establishment Inspection Report

Score: 89

Establishment Name: MEZEH GRILL

Establishment ID: 4092018701

Location Address: 1286 W WILLIAMS ST

City: APEX State: North Carolina

Zip: 27502-3953 County: 92 Wake

Permittee: MEZEH-APEX LLC

Telephone: (919) 386-3434

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 07/21/2025 Status Code: A

Time In: 10:25 AM Time Out: 1:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 2

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 <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		X	0	X	
2	<input checked="" type="checkbox"/> OUT N/A				
Certified Food Protection Manager		1	0		
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	IN <input checked="" type="checkbox"/> N/A				
Handwashing sinks supplied & accessible		2	X	0	X X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/> 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	IN <input checked="" type="checkbox"/> OUT N/A N/O				
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	IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	X	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	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooling time & temperatures		3	1.5	0	
21	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper hot holding temperatures		X	1.5	0	X X
22	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper cold holding temperatures		3	X	0	X
23	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper date marking & disposition		3	1.5	0	
24	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	IN <input checked="" type="checkbox"/> OUT				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	IN <input checked="" type="checkbox"/> OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/> 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	IN <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Proper cooling methods used; adequate equipment for temperature control		X	0.5	0	X X
34	IN <input checked="" type="checkbox"/> OUT N/A <input checked="" type="checkbox"/>				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> OUT N/A <input checked="" type="checkbox"/>				
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Food properly labeled: original container		2	1	X	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
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	IN <input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	X	0	X
42	IN <input checked="" type="checkbox"/> OUT N/A				
Washing fruits & vegetables		1	0.5	X	X
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	IN <input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	X	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"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	
48	IN <input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	X	0	
49	IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	X	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"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					11



Comment Addendum to Food Establishment Inspection Report



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Establishment ID: 4092018701
 Inspection Re-Inspection Date: 07/21/2025
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1:
 Email 2:
 Email 3: apex@mezeh.net

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken/cut tomato /Grill cooler drawer	40 - 41				
Rice/Hot hold table	111 - 128				
Chicken/Beef/Lamb /Hot hold table	92 - 98				
Cut tomato/Slaw/Hummus/Fliptop unit	46 - 47				
Taziki sauce/Cut lettuce/Tabouleh /Fliptop unit	44 - 46				
Beef/Chicken/Rice /Serving line hot hold	95 - 98				
Wheat bulgar/Cut tomato /Walk-in	40 - 41				
Hummus /Walk-in, cooling 1hr	75				
Corn/Taziki sauce /Reach-in behind serve line	40				
Cooked veggies /Reach-in behind serve line	40				
Rice/Chicken /Hot box	138 - 150				
Slaw/Hummus/Cooked corn /Serving line cold top	56 - 60				
Cooked corn /Walk-in, cooling 1hr	70				
Cooked corn /Walk-in, cooling 2hrs	59 - 60				
Chicken /Final cook	170 - 185				

Person in Charge (Print & Sign): *First* anam *Last* Rasheed
 Regulatory Authority (Print & Sign): *First* Matthew *Last* Saliba

REHS ID: 3079 - Saliba, Matthew Verification Dates: Priority: 07/24/2025 Priority Foundation: Core:

REHS Contact Phone Number: (919) 500-6269 Authorize final report to be received via Email: 

Comment Addendum to Inspection Report

Establishment Name: MEZEH GRILL

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Date: 07/21/2025 Time In: 10:25 AM Time Out: 1:00 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.

- 1 2-103.11 (A-P); Priority Foundation; No active managerial control as indicated by critical violations and food safety risks observed throughout facility. Refer to violations below. The PIC shall ensure rules in the food code are met by monitoring food temperatures, ensuring employees are cooling food correctly and equipment is properly cleaned and sanitized. CDI - majority of violations corrected onsite. EHS will return to follow up on equipment that appears to be nonfunctional. Reviewed critical risk factor violations with PIC.
- 10 6-301.12; Priority Foundation; No paper towels available at prep area handwashing sink upon arrival. All handwashing sinks shall be provided with a hand drying device. CDI - towels provided by PIC. Full points may be taken for repeat violations.
5-205.11 (B); Priority Foundation; Observed the PIC using water from the handwashing sink to refill steam table basin. A handwashing sink may not be used for purposes other than handwashing. CDI- instructed PIC to get water from three compartment sink or prep sink instead.
- 16 4-501.114; Priority; The mechanical dish machine is dispensing 0 ppm of chlorine. Chlorine shall register 50-200 ppm to effectively sanitize. Sanitize food-contact surfaces and utensils in the 3-compartment sink using Quat until machine is repaired. Quat was made during inspection.
4-601.11 (A); Priority Foundation; Numerous metal containers stored as clean were soiled with sticker residue and food debris. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI - items moved for thorough cleaning.
- 21 3-501.16(A)(1); Priority; Multiple TCS foods observed holding less than 135F (see temp chart). Hot TCS foods shall maintain 135F or above for safety. Do not leave foods out for extended periods of time and do not place in hot holding units until they are fully operational. Steam tables should be sufficiently hot to hold food at correct temperature. CDI- foods were placed on stovetop for rapid reheating to 165F. Water was added to steam table and dial turned up. Full points taken for repeat violations.
- 22 3-501.16 (A)(2) and (B); Priority; Multiple TCS (Time/Temperature Control for Safety) foods observed above 41F on the serving line and fliptop unit (refer to temperature chart). Food held cold shall maintain 41F or below for safety. Foods in fliptop unit were moved to the walk-in cooler. Foods on the serving line were placed on TPHC. Neither unit appears to be holding correct temperature. Ambient temperature of fliptop observed at 43 - 45F. Technician called for repair. Follow TPHC procedures for foods on the serving line until this unit is repaired and holding food at 41F or below. EHS to follow up on repair.
- 33 3-501.15; Priority Foundation; Hummus observed cooling in a large, deep container with a lid in the walk-in cooler. Use methods such as open/vented shallow pans, smaller portions, ice baths and active stirring and/or rapid cooling equipment. Cold air must flow around product to remove the heat. CDI- hummus placed into shallower containers and left uncovered for faster cooling. Full point taken for repeat violation.
4-301.11; Priority Foundation; Two refrigeration units were observed inadequately refrigerating food (fliptop unit and serving line cooler). Facility can operate short term with their makeline reach-in unit and walk-in cooler. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. Verification required.
- 37 3-302.12; Core; Flour and spices were observed unlabeled on the cookline. Label all working containers of food (oils, spices, salts, flour, sugar) except food that is easy to identify such as dry pasta. No point taken today
- 41 3-304.14(D); Core; Wiping cloth bucket observed heavily soiled. Maintain sanitizer containers for in-use wiping cloths free of visible debris and soil. CDI- bucket drained and refilled with fresh Quat. Full point may be taken for repeat violations.
- 42 3-302.15; Core; Avocados on the serving line were observed with produce stickers still present on the skin. Wash fruits and vegetables prior to use and remove any stickers or wrappings. CDI- avocado was removed for washing. No point taken
- 44 4-903.11(A), (B) and (D); Core; Numerous cleaned and sanitized containers stacked wet. Cleaned equipment and utensils shall be stored in a self-draining position that allows air drying. Air dry prior to stacking.
- 48 4-501.14; Core; Warewashing machine has old food debris and residue along the top. Warewashing machines and the compartments/drainboards of sinks used for washing and rinsing equipment, utensils, raw food, etc. shall be cleaned throughout the day to prevent recontamination of equipment and utensils, and at least every 24 hours if used. Increase cleaning frequency.
- 49 4-601.11(B) and (C); Core; Steam table compartments have old food debris floating in the water and the basin appears soiled. Food debris observed under the grilltop on counter. Some cleaning needed on exterior surfaces of refrigeration units. Gasket on reach-in freezer has black residue. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris. Increase cleaning frequency.

Additional Comments

Facility is eligible for re-inspection upon request. EHS will conduct re-inspection within 10 days of request. Call 919-500-6269. Do not move or obstruct grade card. Verification required for nonfunctional refrigeration equipment. Follow-up by 7/24/25.