

Food Establishment Inspection Report

Score: 91.5

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: 08/05/2025 Status Code: A

Time In: 2:00 PM Time Out: 4:45 PM

Category#: IV

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 3

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"/> 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	<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"/> IN OUT				
Food in good condition, safe & unadulterated		2	X	0	X
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 OUT				
Food-contact surfaces: cleaned & sanitized		3	X	0	X 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"/> IN 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"/> IN OUT/N/A/N/O				
Proper hot holding temperatures		X	1.5	0	X X
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper cold holding temperatures		X	1.5	0	X X
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/N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT				
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"/> IN OUT/N/A				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN OUT/N/A				
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"/> 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	<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 OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	X	
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"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> IN OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	
TOTAL DEDUCTIONS:					8.5



Comment Addendum to Food Establishment Inspection Report

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 Permittee: MEZEH-APEX LLC
 Telephone: (919) 386-3434

Establishment ID: 4092018701
 Inspection Re-Inspection Date: 08/05/2025
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1:
 Email 2:
 Email 3: walter@mezeh.net

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken/Lamb/Steak /Grill cooler drawer	40 - 41				
Cut tomato /Grill cooler drawer	41				
Hummus/Fatoush /Fliptop	38 - 40				
Cut lettuce/Lamb /Reach-in	40				
Rice/Chicken/Lamb /Hot holding unit	140 - 160				
Chicken /Hot box	118				
Rice /Hot box	150				
Feta dip/Cut tomato /Reach-in behind makeline	40 - 41				
Chickpeas/Cut tomato /Makeline	43 - 45				
Cut cabbage /Makeline	44 - 46				
Cooked corn/Cut tomato /Makeline	45 - 47				
Cut lettuce/Taziki sauce /Makeline	40				
Hummus /Makeline	40				
Rice/Chicken/Lamb /Makeline hot hold	140 - 147				
Cooked eggplant /Makeline	52 - 53				
Lamb/Chicken /Walk-in	40 - 41				
Quinoa/Lentils /Walk-in	40				

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: _____ Priority Foundation: _____ Core: _____

REHS Contact Phone Number: (919) 500-6269

Authorize final report to be received via Email:



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
 DHHS is an equal opportunity employer.
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● Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: MEZEH GRILL

Establishment ID: 4092018701

Date: 08/05/2025 **Time In:** 2:00 PM **Time Out:** 4:45 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.

- 13 3-202.15; Priority Foundation; Observed a severely dented can of peppers in the walk-in cooler that had been opened and portions of the food used. Do not use food from packages or cans that are damaged as food may be adulterated. Food packaging must be in good condition, intact and protect the food inside. CDI- remaining product was voluntarily discarded. PIC to reject dented cans of food in the future. If necessary, designate an area for the storage of rejected or recalled product until discarded or sent back to the supplier.
- 16 4-501.114; Priority; The warewashing machine, in use during inspection, was 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 sanitizer was already available in three compartment sink during inspection. PIC showed a picture from yesterday that indicated the machine was working. Full points may be taken for repeat violations.
- 21 3-501.16(A)(1); Priority; A tray of cooked chicken in the hot box was observed holding near 118F. TCS foods held hot shall maintain a temperature of 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-chicken was placed on stovetop for rapid reheating to 165F+. Full points taken for repeated violation.
- 22 3-501.16 (A)(2) and (B); Priority; Multiple TCS (Time/Temperature Control for Safety) foods observed above 41F on the serving line (refer to temperature chart). Maintain TCS foods in cold holding at 41F or less. Foods on the serving line were placed in the freezer for rapid cooling and were not out longer than 3 hours according to PIC. Cooked eggplant was voluntarily discarded. Ice and pooled water was observed under the right side of this unit. Previous follow-up did not indicate any problems. Full points taken for repeated cold holding violations.
- 47 4-501.11; Core; Observed pooling and freezing condensation under the right side of makeline refrigeration unit. Maintain equipment in good repair so that it is easily cleanable. PIC to ensure this unit is working. A verification visit will be made to follow up on this repair. Previous follow-up did not indicate any problems.
- 56 6-303.11; Core; Light fixture in the walk-in cooler has been replaced with an LED light above the door. Light appears dim. Light intensity shall be at least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units. Replace bulb to provide adequate lighting.

Additional Comments

Note: Facility has expressed interest in using time as a public health control (TPHC) for certain foods. TPHC may not be used in combination with temperature control (keeping foods out for a few hours and then cooling back down). TCS foods shall be held on TPHC following written procedures, marked as required and discarded after the time limit under 3-501.19 or consistently held at 41F or below or 135F or above. Do not attempt to combine time and temperature control. Hold TCS foods hot, cold or on time.