

# Food Establishment Inspection Report

Score: 92

Establishment Name: MAMACITA APEX

Establishment ID: 4092019208

Location Address: 2045 CREEKSIDE LANDING DR

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: MAMACITA MEXICAN MODERN, LLC

Telephone: \_\_\_\_\_

Inspection  Re-Inspection  Educational Visit

Wastewater System:

Municipal/Community  On-Site System

Water Supply:

Municipal/Community  On-Site Supply

Date: 11/13/2024 Status Code: A

Time In: 1:15 PM Time Out: 3:55 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

## 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
<b>Supervision</b> .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	
<b>Employee Health</b> .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
<b>Good Hygienic Practices</b> .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
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	X	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
<b>Approved Source</b> .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination</b> .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Food separated & protected	3	X	0
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature</b> .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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper date marking & disposition	3	X	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory</b> .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations</b> .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical</b> .2653, .2657					
27	<input checked="" type="checkbox"/> OUT/N/A	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
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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
<b>Safe Food and Water</b> .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control</b> .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	X	0
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification</b> .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination</b> .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"/> IN <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	X
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils</b> .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	X
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	X	0
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	X	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
<b>Utensils and Equipment</b> .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	X	0
<b>Physical Facilities</b> .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 <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	X	0
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	X	0
<b>TOTAL DEDUCTIONS:</b>					<b>8</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: MAMACITA APEX  
 Location Address: 2045 CREEKSIDE LANDING DR  
 City: APEX State: NC  
 County: 92 Wake Zip: 27502  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: MAMACITA MEXICAN MODERN, LLC  
 Telephone: \_\_\_\_\_

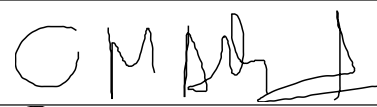

Establishment ID: 4092019208  
 Inspection  Re-Inspection Date: 11/13/2024  
 Educational Visit Status Code: A  
 Comment Addendum Attached?  Category #: IV  
 Email 1: \_\_\_\_\_  
 Email 2: \_\_\_\_\_  
 Email 3: \_\_\_\_\_

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken/flat top, final cook	165				
shrimp fajita/flat top, final cook	160				
chicken fajita /flat top, final cook	166				
pork/walk in cooler	40				
pico/spring mix/prep top cooler	40/41				
shrimp/pork/prep bottom cooler	41/41				
chicken/steak/grilled corn/cooler drawers	41/41/40				
grilled mixed vegetables, cooling/cooler drawer	63				
green chilis, cooling/prep bottom cooler	49				
baked potaotes, cooling/prep bottom cooler	63				
chicken/plantains/glass lowboy cooler	41/40				
queso/black beans/chicken/steam well	140-158				
horchata/dispenser	41				
salsa/low boy cooler, expo	40				

*First*  
 Person in Charge (Print & Sign): Elena  
*First*  
 Regulatory Authority (Print & Sign): Elizabeth

*Last*  
Ruiz  
*Last*  
Jackson

REHS ID: 2944 - Jackson, Elizabeth Verification Dates: Priority: \_\_\_\_\_ Priority Foundation: \_\_\_\_\_ Core: \_\_\_\_\_

REHS Contact Phone Number: (919) 210-8058 Authorize final report to be received via Email: \_\_\_\_\_

# Comment Addendum to Inspection Report

**Establishment Name:** MAMACITA APEX

**Establishment ID:** 4092019208

**Date:** 11/13/2024 **Time In:** 1:15 PM **Time Out:** 3:55 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.

- 8 2-301.14; Priority; A gloved employee observed handling raw chicken, steak, and shrimp, and subsequently touched cooler handles and clean tongs with the soiled gloves intact. The gloves were then removed, and another pair was donned. No handwashing observed. The hands shall be washed when switching between working with raw food and RTE (ready-to-eat) food, after handling soiled equipment or utensils, and after engaging in any activity that may contaminate the hands. CDI - EHS spoke with the employee, and the employee was instructed to wash the hands. Gloves were removed and the hands were washed. PIC to further educate ALL employees on proper handwashing procedures.
- 15 3-302.11; Core; Numerous foods uncovered in refrigeration. Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. Lids/plastic wrap added.  
3-304.15 (A); Priority; As mentioned in violation #8 above, improper usage of gloves observed. If used, single use gloves shall be used for only one task such as working with raw ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI -EHS provided training. As noted above, employee removed gloves and washed their hands.
- 23 3-501.17; Priority Foundation; Thawed chicken, rice, and plantains observed with no date mark. If held past 24 hours (following preparation) TCS foods shall be date marked. Open/prep date + 6 days = 7-day maximum hold. Foods prepared and subsequently frozen onsite shall be date marked (freeze date) and once placed in cold holding equipment they shall be date marked again (thaw date), unless held no longer than 24 hours. This ensures they are not held past 7 days. CDI - Dates known and added.
- 33 3-501.15; Priority Foundation; Multiple recently prepared foods including, but not limited to baked potatoes, cooked green chilis, and mixed grilled vegetables cooling in prep coolers. Prep coolers are designed to keep foods cold, not to cool them. Cooling shall be accomplished by using rapid cooling equipment such as the walk-in cooler/freezer. CDI - Foods moved to cool rapidly in the walk-in cooler.
- 41 3-304.14; Core; A few sanitizer buckets stored on the floor. Sanitizer buckets shall be stored off the floor and in areas where the contamination of food, clean equipment, utensils, linens, single-service and single-use articles is prevented.
- 43 3-304.12; Core; Knives stored in between prep units. During pauses in food preparation, in use utensils shall be stored in a clean, dry area. Do not store utensils in between prep units as this is not a clean area.
- 44 4-903.11(A), (B) and (D); Core; Crumbs and food debris present in large containers holding clean utensils. Cleaned equipment and utensils shall be stored in a clean dry location. Additionally, a few cleaned and sanitized pans stacked wet. Clean equipment and utensils shall be stored in a self-draining position that allows air drying. Air dry completely, then stack.
- 45 4-903.11(A) and (C); Core; Single-service to-go trays and condiment containers stored with the food-contact surface exposed. Store inverted until use to prevent contamination.
- 47 4-205.10; Core; A new lowboy cooler is being used for the storage of various prepared TCS foods (black glass True refrigerator). The data plate specifies it is for the storage and/or display of packaged or bottled products only. Food equipment shall be used in accordance with the manufacturers intended use and certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. This unit is not designed to hold prepared foods. Remove food from unit or replace with approved equipment for food use if needed.
- 49 4-601.11(B) and (C); Core; The walk-in cooler fan guard is soiled with dust. Walk-in cooler and walk-in freezer gaskets are soiled with accumulation. Microwave interior soiled with food and debris. Cooler drawers and cooler handles on the cook line are greasy to the touch and soiled with food and debris. Shelving on the cook line (underneath equipment) and shelving underneath prep areas are soiled with food and debris. Surfaces of equipment shall be kept free of an accumulation of dust, dirt and debris. Increase cleaning frequency.
- 55 6-501.11; Core; Broken floor tiles present in the walkway between the kitchen and the expo area, and underneath sinks in the prep/ware-wash area. Paint/finishing on walls behind the 3-compartment sink and in the mop sink are peeling, flaking, and chipping. Physical facilities shall be maintained in good repair. Repair flooring and walls behind the 3-compartment sink and the mop sink.  
  
6-501.12; Core; Food splatter is present on walls behind prep areas. Additionally, walk-in freezer floors are soiled with raw meat drippings and debris, and floors underneath cookline equipment are soiled with food and debris. Physical facilities shall be cleaned as often as necessary to keep them clean. Increase cleaning frequency and conduct more periodical deep cleanings.

56 6-303.11; Core; Lighting in the walk-in freezer is dim. Lighting shall be sufficient in areas where employee safety is a factor.

6-304.11; Core; There is an intense sewer gas odor present in the kitchen. Mechanical ventilation may need improvement to prevent obnoxious odors.