

Food Establishment Inspection Report

Score: 87.5

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: 05/21/2025 Status Code: A

Time In: 2:30 PM Time Out: 5:29 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

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	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	<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	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	IN <input checked="" type="checkbox"/> N/A N/O				
Food separated & protected		3	1.5	0	X
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	
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	IN <input checked="" type="checkbox"/> N/A N/O				
Proper cooling time & temperatures		3	1.5	0	X
21	IN <input checked="" type="checkbox"/> N/A N/O				
Proper hot holding temperatures		3	1.5	0	X
22	IN <input checked="" type="checkbox"/> N/A N/O				
Proper cold holding temperatures		3	1.5	0	X
23	IN <input checked="" type="checkbox"/> N/A N/O				
Proper date marking & disposition		3	1.5	0	X
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	IN <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	X	0	X
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"/> T				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	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"/> T				
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"/> T				
Wiping cloths: properly used & stored		1	0.5	0	X
42	IN <input checked="" type="checkbox"/> T N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	IN <input checked="" type="checkbox"/> T				
In-use utensils: properly stored		1	0.5	0	X
44	IN <input checked="" type="checkbox"/> T				
Utensils, equipment & linens: properly stored, dried & handled		X	0.5	0	X
45	IN <input checked="" type="checkbox"/> T				
Single-use & single-service articles: properly stored & used		X	0.5	0	X
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/> T				
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	IN <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		1	0.5	0	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					12.5



Comment Addendum to Food Establishment Inspection Report

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 Water Supply: Municipal/Community On-Site System
 Permittee: MAMACITA MEXICAN MODERN, LLC
 Telephone: _____


Establishment ID: 4092019208
 Inspection Re-Inspection Date: 05/21/2025
 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
Beef /Final cook	160 - 165				
Pico/Cut lettuce /Fliptop	41				
Refried beans /Steam table hot hold	120 - 137				
Chicken/Beef /Steam table hot hold	160 - 167				
Broth /Steam table hot hold	168 - 170				
Rice /Steam table hot hold	138 - 142				
Rice /Reach-in	40				
Beef/Shrimp/Salmon /Reach-in	40 - 41				
Chicken/Chorizo/Shrimp /Grill cooler drawer	40 - 41				
Cut tomato /On cart in dining area	50 - 53				
Refried beans/Lentils/Walk-in	46				
Cut lettuce /Walk-in	48				
Cooked beef/Walk-in	46 - 47				
Horchata /Walk-in	55				
Raw fish/Shrimp /Walk-in	46				
Queso dip /Walk-in freezer, cooling 5hrs	92				
Salsa /Salsa cooler	39				

Person in Charge (Print & Sign): *First* Miguel *Last* Garcia
 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: 

Comment Addendum to Inspection Report

Establishment Name: MAMACITA APEX

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Date: 05/21/2025 **Time In:** 2:30 PM **Time Out:** 5:29 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; Improper cooling, cold holding, hot holding and food storage were observed today. PIC shall ensure rules in the food code for food safety and handling are met. CDI- reviewed areas of critical oversight with PIC and provided clarity and education on PIC duties.
- 15 3-302.11(A)(1); Priority; Raw eggs were stored above produce in the walk-in cooler. Raw fish, shrimp and chicken were stored above RTE (ready-to-eat) foods in the walk-in cooler. Separate raw animal foods from ready-to-eat foods and washed/unwashed fruits and vegetables to prevent cross contamination. CDI- foods were relocated to appropriate locations. Raw beef and chicken were moved to the freezer.
- 20 3-501.14(A); Priority; Queso dip was observed cooling in a large plastic tub in the walk-in cooler since this morning. Queso measured 92F in the middle. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI- queso dip was voluntarily discarded.
- 21 3-501.16(A)(1); Priority; Refried beans were observed holding less than 135F in the steam well. Refer to temperature chart above. PIC indicated these were less than 4 hours old. Hot TCS foods must hold at 135F or above. CDI- beans re-heated on stovetop to over 165F for continued hot holding. All other hot holding was observed compliant. No points taken.
- 22 3-501.16(A)(2); Priority; All TCS foods in the walk-in cooler were observed holding above 41F (see temp chart). Maintain TCS foods in cold holding at 41F or less. Ambient temperature of walk-in cooler was observed at 46 - 47F. CDI- all cooked TCS foods and raw fish/shrimp were voluntarily discarded. Raw chicken and beef at 45F were relocated to the walk-in freezer. Raw shell eggs were moved to reach-in cooler. A container of diced tomato was observed on a serving cart in the dining area at 53F. Cut tomato was voluntarily discarded. An emergency work order was placed for the walk-in cooler and was maintaining ambient air below 40F at the conclusion of inspection.
- 23 3-501.18; Priority; Bags of cooked rice prepared on 5/14 were observed in the reach-in cooler. Ready-to-eat, time/temperature control for safety (TCS) food shall be discarded after 7 days in refrigeration. The day of preparation shall count as day 1. CDI- bags of rice were voluntarily discarded.
- 28 7-102.11; Priority Foundation; A spray bottle of concentrated bleach solution was observed unlabeled in the dish area. Label all working containers of toxic materials such as cleaners and sanitizers with the common name of the material when taken from bulk supplies. CDI- label added.
- 33 3-501.15; Priority Foundation; Deep, plastic tubs of queso dip did not cool fast enough due to ineffective cooling methods. Quickly cool TCS foods using methods such as open/vented shallow pans, smaller portions, large ice baths or ice wands and active stirring. Cold air must flow around product to remove the heat. CDI- reviewed cooling methods with PIC and queso dip was voluntarily discarded. Full point may be taken for repeat violations.
- 37 3-302.12; Core; Sugar and cinnamon mix and flour containers did not have labels. 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.
- 41 3-304.14(B); Core; Multiple wiping cloths were stored on counter surfaces/cutting boards. Hold in-use wiping cloths in properly concentrated sanitizer between uses. CDI- cloths moved to sanitizer buckets.
- 42 3-302.15; Core; Stickers present on washed and cut avocados in a prep cooler. Stickers shall be removed from fruits/vegetables prior to washing the fruit/vegetable so that they do not become a source of contamination once the fruit/vegetable is cut, added to other ingredients, cooked or consumed in its ready-to-eat form. Remove stickers before washing fruits and vegetables.
- 43 3-304.12 (A)(B); Core; Multiple plastic bowls observed stored inside containers of dry ingredients and in hot rice. In-use utensils in TCS food, must be stored with handles above the food and top of the food container. In-use utensils for food that is not TCS must be stored with their handles above the top of the food within containers or equipment that can be closed. Use appropriate dispensing utensils with handles and store accordingly. This item was marked out on last inspection for improperly storing knives. Full point not taken today. CDI- bowls removed.
- 44 4-903.11(A), (B) and (D); Core; Multiple cleaned and sanitized pans were stacked wet. Clean equipment and utensils shall be stored in a self-draining position that allows air drying. Air dry completely, then stack. Full point taken for repeat violation.
- 45 4-903.11(A) and (C); Core; Multiple stacks of single-service to-go trays were stored with the food-contact surface exposed. Store these items inverted or in the original package until use to prevent contamination. Full point taken for repeat violation. CDI- trays

were inverted.

- 47 4-501.11; Core; Walk-in cooler shelving is showing signs of rust. This is a cleanability issue. Equipment shall be kept in good repair. Replace walk-in shelving in the near future. No point taken.
- 55 6-501.11; Core; Mop sink floor divider is peeling, flaking, and chipping. Wood frame underneath nonabsorbent coating is showing. Physical facilities shall be maintained in good repair. Repair flooring. Full point may be taken for repeat violations.

Additional Comments

Facility is eligible for reinspection upon request. Call or text EHS Matthew Saliba at 919-500-6269 when ready for reinspection. A reinspection will be conducted within 10 days of request. Do not move or obstruct grade card.