

Food Establishment Inspection Report

Score: 94

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: 05/27/2025 Status Code: A

Time In: 10:45 AM Time Out: 12:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

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 <input type="checkbox"/> N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	X	0
9	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Handwashing sinks supplied & accessible	2	X	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 <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 <input type="checkbox"/> N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Food separated & protected	3	1.5	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
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input 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
Safe Food and Water .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
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 <input checked="" type="checkbox"/> OUT <input 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 type="checkbox"/> N/A <input 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
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"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Washing fruits & vegetables	X	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"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	X	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 <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"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
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 <input type="checkbox"/> 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 <input type="checkbox"/> 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	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					6



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: 05/27/2025
 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
Steak /Final cook	180 - 190				
Rice/Queso/Beef /Reheating < 2hrs	165 - 170				
Pico/Cut lettuce /Fliptop	40 - 41				
Shredded queso /Fliptop	41				
Shrimp/Tilapia /Reach-in	40 - 41				
Beef /Reach-in	41				
Shrimp/Chicken/Beef /Grill cooler drawer	39 - 40				
Corrizo /Grill cooler drawer	38				
Salsa/Cut melon /Walk-in	40 - 41				
Fish/Beef /Walk-in	40				
Salsa /Reach-in by bar	39				
Cut tomato /Serving cart on ice	41				
Chicken/Beans /Hot holding table	147 - 160				
Broth /Hot holding table	162 - 167				

First
 Person in Charge (Print & Sign): Miguel
First
 Regulatory Authority (Print & Sign): Matthew

Last
 Madrigal
Last
 Saliba

REHS ID: 3079 - Saliba, Matthew
 REHS Contact Phone Number: (919) 500-6269

Verification Dates: Priority:

Priority Foundation: Core:

Authorize final report to be received via Email: 



Comment Addendum to Inspection Report

Establishment Name: MAMACITA APEX

Establishment ID: 4092019208

Date: 05/27/2025 **Time In:** 10:45 AM **Time Out:** 12:15 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 was observed handling raw steak at the grill and subsequently touched gas stove knobs with the soiled gloves. The gloves were then removed, and another pair was donned. No handwashing observed. 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 their hands. Gloves were removed and hands were washed. PIC to ensure employees know when handwashing is required.
- 10 5-205.11 (B); Priority Foundation; A food scoop was stored in the basin of the prep area handwashing sink upon arrival. A handwashing sink may not be used for purposes other than handwashing. CDI- scoop removed for cleaning.
- 35 3-501.13 (E); Core; Tuna and salmon were observed thawed and still sealed in their packaging in the reach-in cooler. Reduced oxygen packaged (ROP) fish, required to be kept frozen until time of use per labeling, shall be removed from the reduced oxygen environment prior to thawing under refrigeration or upon completion of thawing using running water. CDI- packages were cut open.
- 42 3-302.15; Core; Stickers present on washed and cut avocados in two prep coolers. 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. CDI- all avocado was removed for cleaning. Full point taken for repeat violation.
- 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. An ice cream scoop was stored in the handwashing sink basin. Store equipment/utensils in a clean, dry location and where they are not exposed to splash, dust, or other contamination. Scoop was removed for cleaning.
- 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.
- 48 4-501.14; Core; Some old food residue was present on the dish machine doors. Warewashing equipment shall be cleaned at least every 24 hours if used. Machine was cleaned during inspection. No point taken today.
- 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.