

Food Establishment Inspection Report

Score: 91.5

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: 09/08/2025 Status Code: A

Time In: 1:15 PM Time Out: 3:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 8

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		1	<input checked="" type="checkbox"/>	X	
2	IN <input checked="" type="checkbox"/> N/A				
Certified Food Protection Manager		<input checked="" type="checkbox"/>	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	IN <input checked="" type="checkbox"/>				
Procedures for responding to vomiting & diarrheal events		1	0.5	<input checked="" type="checkbox"/>	X
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	<input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/>	0	X
21	IN <input checked="" type="checkbox"/> N/A N/O				
Proper hot holding temperatures		3	1.5	<input checked="" type="checkbox"/>	X
22	IN <input checked="" type="checkbox"/> N/A N/O				
Proper cold holding temperatures		3	<input checked="" type="checkbox"/>	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	IN <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	<input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/>	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"/> T N/A N/O				
Approved thawing methods used		1	<input checked="" type="checkbox"/>	0	X
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	IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	<input checked="" type="checkbox"/>	0	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	<input checked="" type="checkbox"/>	0	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					8.5



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: 09/08/2025
 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 strips /Final cook	166				
Rice /Hot holding table	98 - 104				
Chicken/Ground beef /Hot holding table	150 -160				
Queso/Beans /Hot holding table	147 - 158				
Chicken/Shrimp/Beef /Grill cooler drawer	40 - 41				
Pork/Tofu /Reach-in	39 - 40				
Pico/Cut lettuce /Fliptop	40 - 45				
Cooked peppers /Fliptop	49 - 50				
Ground beef /Prep sink drainboard	54				
Salsa /Salsa cooler	38				
Fish/Chicken/Beef /Walk-in	38 - 40				
Salsa/Queso /Walk-in	41				
Beans /Walk-in, cooling overnight	46				

Person in Charge (Print & Sign): *First* Maria *Last* Ruiz
 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

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Date: 09/08/2025 **Time In:** 1:15 PM **Time Out:** 3:30 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; Cooling, cold holding and hot holding violations observed. PIC shall ensure rules in the code for food safety and handling are met, including critical temperature control of TCS foods. CDI- reviewed areas of critical oversight with PIC. No point taken
- 2 2-102.12 (A); Core; No CFPM was present during inspection. The person in charge shall be a certified food protection manager (CFPM) who has shown proficiency of required information through passing a test that is part of an accredited program. Have additional managers obtain this credential to avoid future demerits.
- 5 2-501.11: Priority Foundation; PIC could not locate bodily fluid clean up procedures. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events. CDI- educational material provided. No point taken
- 15 3-302.11(A)(8); Core; Uncovered containers of queso were observed below unwashed produce in the walk-in cooler. Separate unwashed produce from ready-to-eat foods. CDI- food was rearranged.
3-302.11 (A)(4); Core; Multiple containers of food were observed uncovered in walk-in cooler. Except when the food is being cooled, store food in packages, covered containers, or wrappings. CDI- lids and wrapping added.
- 20 3-501.14(A); Priority; Cooked beans cooling since last night were observed at 46F in the walk-in cooler. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI- beans voluntarily discarded.
- 21 3-501.16(A)(1); Priority; Bags of rice were observed on a pan on the hot holding table below 135F. Maintain TCS foods in hot holding at 135F or above. CDI- rice was placed in microwave for reheating to 165F for continued hot holding. All other foods observed sufficiently hot. Spoke with PIC about storing rice in a hot holding unit/hot pot instead of bags which will not hold proper temperature.
- 22 3-501.16(A)(2); Priority; Pico and cooked peppers on the makeline fliptop were holding above 41F because they were double-panned. Ground beef delivered before inspection was observed sitting on a prep counter at 54F with no active prep occurring. Maintain TCS foods in cold holding at 41F or less at all times unless actively preparing. CDI- ground beef sent to walk-in freezer. Pico and peppers brought to walk-in cooler.
- 28 7-102.11; Priority Foundation; Two spray bottles of concentrated bleach and degreaser were observed without labels. Label working containers of poisonous and toxic materials such as cleaners/sanitizers taken from bulk supplies. CDI- labels added.
- 33 3-501.15; Priority Foundation; A deep, metal tub of beans with a lid failed to 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 beans were voluntarily discarded.
- 35 3-501.13 (E); Core; Packages of ROP Mahi-Mahi were observed thawed and still sealed in their packaging in the walk-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. Full point may be taken for repeat vioaltions.
- 47 4-501.11; Core; Walk-in cooler shelving is showing signs of rust. Gasket on grill cooler drawer is torn and handle is broken. This is a cleanability issue. Equipment shall be kept in good repair. Replace walk-in shelving and cooler gasket and repair handle in the near future.
- 55 6-501.11; Core; Mop sink floor divider is peeling, flaking, and chipping. Wood frame underneath non-absorbent coating is exposed. Physical facilities shall be maintained in good repair. Repair flooring. Full point may be taken for repeat violations if not repaired.