

# Food Establishment Inspection Report

Score: 95

Establishment Name: LA TABERNA MEXICAN BAR GRILL

Establishment ID: 4092019323

Location Address: 1301 E WILLIAMS ST

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: LOS MEZA LLC

Telephone: (919) 267-4788

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 04/02/2025 Status Code: A

Time In: 10:15 AM Time Out: 12:05 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 1

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
<b>Supervision .2652</b>					
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 .2652</b>					
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 .2652, .2653</b>					
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 .2652, .2653, .2655, .2656</b>					
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	
<b>Approved Source .2653, .2655</b>					
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"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/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	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> OUT/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/N/A/N/O				
Proper cooling time & temperatures		3	0	X	
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"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> 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 .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN 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 .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN 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 OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	X
34	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT/N/A/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 .2653</b>					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	X	0	X X
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	
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	X	X
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	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
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	0	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	0.5	0	X
<b>Physical Facilities .2654, .2655, .2656</b>					
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 <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		X	0.5	0	X
<b>TOTAL DEDUCTIONS:</b>					<b>5</b>



# Comment Addendum to Food Establishment Inspection Report

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**Telephone:** (919) 267-4788

**Establishment ID:** 4092019323  
 Inspection  Re-Inspection **Date:** 04/02/2025  
 Educational Visit **Status Code:** A  
**Comment Addendum Attached?**  **Category #:** IV  
**Email 1:**  
**Email 2:**  
**Email 3:** lataberna1322@gmail.com

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef/Chicken/Shrimp /Grill cooler drawer	40 - 41				
Pico/Cut lettuce /Fliptop	39 - 40				
Chicken nuggets/Shrimp/Reach-in under fliptop	39 - 41				
Chorizo sausage/Fish /Reach-in	39 - 40				
Scallops /Reach-in	38				
Refried beans /Reheat for hot hold, on stove	165 - 170				
Rice /Final cook for hot hold	185				
Ground beef /Reheat for hot hold, on stove	195 - 200				
Chicken /Walk-in, cooling overnight	48				
Cut lettuce /Walk-in, prep cool < 1hr	58				
Fish/Beef/Walk-in	39 - 41				
Pulled chicken /Walk-in	40				
Pork /Reach-in, thawing	30				
Salsa /Reach-in by bar	34 - 37				
Milk /Glass door reach-in	41				
Chicken/Beef/Beans /Hot holding, serve line	153 - 168				
Beef /Final cook	187				
Cut lettuce /Walk-in, prep cool 1hr	51				

**Person in Charge (Print & Sign):** *First* Jaime *Last* Mendez  
**Regulatory Authority (Print & Sign):** *First* Matthew *Last* Saliba

*[Signature]*

*[Signature]*

**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:** *[Signature]*

## Comment Addendum to Inspection Report

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### 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.

- 20 3-501.14(A); Priority; Observed cooked chicken cooling from last night in the walk-in cooler at 48F. Quickly cool TCS foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. Use appropriate cooling methods to achieve proper cooling time. CDI- chicken voluntarily discarded.
- 33 3-501.15; Priority Foundation; Cooked chicken failed to cool within the proper time frame due to ineffective cooling methods. Chicken was placed in a large stock pot with a lid. 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- chicken was discarded and cooling methods were reviewed with PIC.
- 39 3-305.11; Core; Observed frozen condensation accumulating on a box of open corn near the entrance of the walk-in freezer. Frozen condensation observed on other food boxes as well. Food shall be stored in a clean, dry location and where it is not exposed to splash, dust or other contamination. CDI- box of corn was closed. Keep freezer door shut all the way to avoid ice accumulation near the entrance. This item was marked out for standing water inside the reach-in unit on last inspection. Full points may be taken for repeat violations in the future.
- 43 3-304.12 (A); Core; A plastic bowl was being used as a scoop in an open box of frozen corn. In-use utensils in TCS food must be stored with handles above the food and top of the food container. Use appropriate dispensing utensils with handles that can be kept out of the food. CDI- bowl removed. No point taken.
- 47 4-201.11; Core; Metal wire shelving in the walk-in cooler was spray painted with a silver coating. It is now starting to peel off which inhibits cleanability and may contaminate food. Equipment and utensils shall be designed and constructed to be durable and to maintain their characteristic qualities under normal use conditions. Replace shelving to avoid full point demerit in the future.
- 49 4-601.11 (C); Core; Inside of grill cooler drawers have food residue accumulation. Shelving in the walk-in cooler has residue accumulation. The nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris. Increase cleaning frequency. All other surfaces observed clean. Full point not taken.
- 56 6-501.14; Core; The ceiling vents in the prep area and near chip/salsa prep area are coated in heavy dust accumulation. Ventilation systems shall be cleaned and filters changed so they are not a source of contamination by dust, dirt and other materials. Please clean these vents. Full point taken for repeat violation.

### Additional Comments

Facility sometimes receives oysters from Performance or US Foods. Tags are kept in the office for 90 days.