

# Food Establishment Inspection Report

Score: 96

Establishment Name: LIME AND LEMON INDIAN GRILL

Establishment ID: 4092019839

Location Address: 2025 CREEKSIDE LANDING DR

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: MAVIRA LLC

Telephone: (919) 244-1205

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 10/23/2025 Status Code: A

Time In: 11:15 AM Time Out: 1:10 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
<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"/> 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"/> IN <input checked="" type="checkbox"/> T/N/A	Handwashing sinks supplied & accessible	2	X	0 X
<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"/> OUT	N/O 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"/> 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</b> .2653					
18	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> X	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 <input checked="" type="checkbox"/> X	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O	Proper cooling time & temperatures	3	X	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 <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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> X	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"/> X	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical</b> .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> X	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"/> X	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"/> X	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"/> X	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"/> T	Proper cooling methods used; adequate equipment for temperature control	1	X	0 X
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> X	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"/> X	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"/> IN <input checked="" type="checkbox"/> T	Contamination prevented during food preparation, storage & display	2	X	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
<b>Proper Use of Utensils</b> .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	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</b> .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
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
<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"/> IN <input checked="" type="checkbox"/> T	Plumbing installed; proper backflow devices	2	1	X X
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"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b> 4					



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: LIME AND LEMON INDIAN GRILL  
 Location Address: 2025 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: MAVIRA LLC  
 Telephone: (919) 244-1205


Establishment ID: 4092019839  
 Inspection  Re-Inspection Date: 10/23/2025  
 Educational Visit Status Code: A  
 Comment Addendum Attached?  Category #: IV  
 Email 1: apex@lnrestaurant.com  
 Email 2:  
 Email 3: apex@lnrestaurant.com

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Veggie rice /Tall reach-in, cooling overnight	52 - 55				
Chicken and rice /Tall reach-in	41				
Raw shrimp /Tall reach-in	41				
Cooked spinach/Tofu /Walk-in	40 - 41				
Onion sauce /Walk-in, cooling 2 hrs	68 - 70				
Rice cakes/Walk-in, cooling 3 hrs	46 - 47				
Chicken/Goat /Makeline, fliptop	36 - 41				
Various cooked plant based sauces/Makeline fliptop	40 - 41				
Fried cauliflower /Makeline fliptop	41				
Meatballs/Reach-in, cookline	40				
Cooked eggplant /Makeline, fliptop	39 - 40				
Onion sauce/Reach-in, makeline	40				
Samosas /Reach-in, makeline	40				
Rice /Rice cookers, hot holding	143 - 152				
Yogurt sauce /Prep unit	38 - 39				
Cut tomato/Mint sauce /Prep unit	38 - 39				
Onion sauce /Walk-in freezer, cooling 3hrs	38				
Rice /Hot box	145				

*First*  
 Person in Charge (Print & Sign): Rajendran

*Last*  
Mayilvaganan



*First*  
 Regulatory Authority (Print & Sign): 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:** LIME AND LEMON INDIAN GRILL

**Establishment ID:** 4092019839

**Date:** 10/23/2025 **Time In:** 11:15 AM **Time Out:** 1:10 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.

- 10 5-205.11 (A) (B); Priority Foundation; Handwashing sink at the end of the cookline was clogged with food debris from something that had been dumped in the basin. A handwashing sink may not be used for purposes other than handwashing. The basin was filled with water and not draining, making the sink inoperable. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI- sink drain was unclogged and employees were made aware that the sink is for handwashing only.
- 20 3-501.14(A); Priority; Veggie rice cooling in large trays with lids from yesterday was observed at 53 - 55F. Quickly cool cooked TCS foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI- veggie rice voluntarily discarded.
- 33 3-501.15; Priority Foundation; Veggie rice did not cool quickly enough due to ineffective cooling methods. Quickly cool foods using methods such as open/vented shallow pans, large ice baths and active stirring or rapid cooling equipment such as blast chiller or freezer. Cold air must flow around product to remove the heat. CDI- cooling education provided and rice was voluntarily discarded.
- 39 3-305.11; Core; A slow drip was observed coming from the walk-in cooler ceiling at the seam. Store food in a clean, dry location, not exposed to splash, dust or other contamination. Keep at least 6 inches above the floor. PIC already texted a repair tech and is trying to locate the cause of the drip. Drip is near shelving and containers of food. Some water observed on food container lids. Foods moved away from this spot. EHS to follow up on repair.
- 43 3-304.12 (C); Core; Observed a prep knife stored between fliptop coolers at the cookline. Store in-use utensils on a clean portion of the food preparation table or cooking equipment. The utensils and storage surface must be cleaned and sanitized every 4 hours. CDI- knife removed.
- 51 5-205.15; Core; Handwashing sink drain at the cookline was blocked with food debris upon arrival. Maintain a plumbing system in good repair. CDI- drain was unclogged. Point taken under proper use of a handwashing sink.