

Food Establishment Inspection Report

Score: 93.5

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: 02/18/2026 Status Code: A

Time In: 4:25 PM Time Out: 7:19 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

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/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
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	<input checked="" type="checkbox"/> IN/OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> IN/OUT	Food in good condition, safe & unadulterated	2	1	X
14	<input checked="" type="checkbox"/> IN/OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O	Food separated & protected	3	1.5	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	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O	Proper cooling time & temperatures	X	1.5	0
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	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN/OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN/OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT/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
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN/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	<input checked="" type="checkbox"/> IN/OUT	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	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN/OUT	Proper cooling methods used; adequate equipment for temperature control	X	0.5	0
34	<input checked="" type="checkbox"/> IN/OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN/OUT	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"/> IN/OUT	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"/> IN/OUT	Contamination prevented during food preparation, storage & display	2	X	0
40	<input checked="" type="checkbox"/> IN/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"/> IN/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"/> 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
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	<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:					6.5



Comment Addendum to Food Establishment Inspection Report



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 Permittee: MAVIRA LLC
 Telephone: (919) 244-1205


Establishment ID: 4092019839
 Inspection Re-Inspection Date: 02/18/2026
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1: apex@lnrestaurant.com
 Email 2: faisalrehman313@gmail.com
 Email 3: apex@lnrestaurant.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken in sauce /Blast chiller, cooling 3 hours	88 - 122				
Rice /Hot holding units	150 - 155				
Veggie soup/Peanut sauce /Hot holding unit	177 - 190				
Chicken/Goat/Onion sauce /Reach-in units, main kitchen	40 - 41				
Shrimp/Chicken/Goat /Fliptop, main kitchen	40 - 41				
Salmon/Cooked veggies/Various sauces /Fliptop, main kitchen	38 - 41				
Dal (lentils)/Walk-in	40				
Rice cakes/Chicken /Walk-in	40 - 41				
Veggie sauce/Onion sauce /Walk-in	40 - 41				
Rice/Goat/Chicken /Tall reach-in units	40 - 41				
Fish/Chicken/Rice /Second makeline unit fliptop	40 - 41				
Cut cabbage/Shrimp /Reach-in, second makeline	39 - 40				
Lamb chops /Reach-in, second makeline	40				
Samosas /Reach-in, main kitchen	40				

Person in Charge (Print & Sign): *First* Faisal *Last* Sheikji
 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: 

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Date: 02/18/2026 **Time In:** 4:25 PM **Time Out:** 7:19 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.

- 13 3-202.15; Priority Foundation; Observed two severely dented cans of cooked potato on a storage rack with other canned goods. Food packaging must be in good condition, intact and protect the food inside. CDI- cans were voluntarily discarded by PIC. No point taken today.
- 15 3-302.11(A)(4)(7); Core; Multiple foods observed uncovered in the makeline refrigeration units on lower shelving. Except when the food is being cooled, store food in packages, covered containers, or wrappings. Dented cans of potato stored on rack with other canned foods. Separate potentially adulterated food from other food by placing the compromised foods in a designated location. CDI- cans were voluntarily discarded and PIC was instructed to wrap or cover foods. Points may be taken in the future for repeat violations.
- 20 3-501.14(A); Priority; Large pans of sauce with chicken inside the blast chiller were observed between 88 and 122F. Cooling was initiated 3 hours prior to inspection. Cooked onion cooling on a sheet tray in the kitchen from earlier today was observed between 67 - 75F. Quickly cool cooked TCS foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI- chicken/sauce and onions voluntarily discarded. Full points taken for repeat violation.
- 33 3-501.15; Priority Foundation; Chicken did not cool quickly enough inside blast chiller due to ineffective cooling methods. Cooked onion was left out too long and never cooled within the acceptable time frame. Multiple pans of cooked chicken and lamb were observed tightly wrapped in the reach-in cooler and still cooling. 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 and product should not be deeper than 3 inches. Ensure foods are placed into refrigeration to cool once below 135F. CDI- cooling education provided. Chicken and sauce in the blast chiller and onion were voluntarily discarded. Trays of lamb and chicken were uncovered and placed in the freezer to complete cooling.
- 35 3-501.13 (E); Core; ROP salmon was sealed in packaging inside the reach-in cooler at the makeline. 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 under running water.
3-501.13; Priority Foundation; Observed whole fish thawing in a prep sink in shallow, standing water upon arrival. Frozen shrimp were also thawing in a bucket of water on the floor. Thaw foods under running water of 70F or less or under refrigeration. CDI- fish and shrimp were relocated to refrigeration and water was drained.
- 37 3-302.12; Core; Pink salt and regular salt 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.
- 39 3-305.11; Core; Multiple foods observed on the floor upon arrival including a pot of cooked cashews, boxes of okra, and a bucket of shrimp. A carton of cilantro was observed on the walk-in cooler floor. Boxes of cauliflower were placed on top of the trash can in the kitchen. Store food in a clean, dry location, not exposed to splash, dust or other contamination. Keep at least 6 inches above the floor. CDI - all foods relocated to appropriate locations.
- 40 2-402.11; Core; Observed an employee with a long beard cooking upon arrival. Employee was also not wearing a hair net or hat. Effective hair restraints shall be worn during food preparation to prevent possible contamination from hair. Ensure employees wear effective hair restraints. Employee donned a hair net during inspection but still needs a beard guard.
- 45 4-903.11(C); Core; Observed several stacks of single-use food containers stored outside their packaging with the food-contact surface exposed. Single-service articles shall be kept in the original protective package or stored using other means that protect from contamination until used. CDI- containers inverted.