

# Food Establishment Inspection Report

Score: 98

**Establishment Name:** TAQUERIA LA COSTENA (WCID #537)  
**Location Address:** 3905 GREEN LEVEL WEST RD, CORNER OF GREEN LEVEL WEST RD & AMP; ALTIMAN SHARPE  
**City:** APEX **State:** North Carolina  
**Zip:** 27523 **County:** 92 Wake  
**Permittee:** OLGA LIDIA HERNANDEZ CATARINO & LUIS  
**Telephone:** (919) 244-0786

**Establishment ID:** 4092030290

**Date:** 02/19/2026 **Status Code:** A  
**Time In:** 10:35 AM **Time Out:** 12:20 PM  
**Category#:** III  
**FDA Establishment Type:** \_\_\_\_\_

**No. of Risk Factor/Intervention Violations:** 2  
**No. of Repeat Risk Factor/Intervention Violations:** 0

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

**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"/> IN				
Certified Food Protection Manager		1	<input checked="" type="checkbox"/>		
<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"/> IN				
Procedures for responding to vomiting & diarrheal events		1	0.5	<input checked="" type="checkbox"/>	
<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				
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				
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"/> IN				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT				
Toxic substances properly identified stored & used		2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN				
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				
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				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control .2653, .2654</b>					
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				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN				
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"/> 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"/> IN				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> IN				
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> IN				
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				
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"/> 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 .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT				
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				
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				
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> 2					



# Comment Addendum to Food Establishment Inspection Report

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**Telephone:** (919) 244-0786

**Establishment ID:** 4092030290  
 Inspection  Re-Inspection **Date:** 02/19/2026  
 Educational Visit **Status Code:** A  
**Comment Addendum Attached?**  **Category #:** III  
**Email 1:**  
**Email 2:**  
**Email 3:** TALI\_CHIVAS11@HOTMAIL.COM

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken/Hot holding unit	146				
Beef/Hot holding unit	144				
Vegetables/Hot holding unit	150				
Pork/Hot holding unit	159				
Cheese/Prep top	40				
Deli meat/Prep top	39				
Cheese/Prep bottom	40				

**Person in Charge (Print & Sign):** *First* *Last*   
**Regulatory Authority (Print & Sign):** Jackson *First* *Last*   
**REHS ID:** 2802 - Hooton, Jackson **Verification Dates:** **Priority:** **Priority Foundation:** **Core:**  
**REHS Contact Phone Number:** (919) 710-1927 **Authorize final report to be received via Email:**

## 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.

- 2 2-102.12 (A) Certified Food Protection Manager (C); The food protection manager certification that PIC was able to present was recently expired. PIC states she has recently taken the class again and renewed but was unable to provide the documentation. PIC shall be able to present a valid food protection manager certification. Deductions will be taken if this item is repeated.
- 5 2-501.11; Priority Foundation; Facility does not have a written procedure for the cleanup of bodily fluid events...All facilities are required to have written procedures to follow when responding to a vomiting or diarrheal event in the establishment. CDI: Vomiting clean up plan was provided.
- 41 3-304.14 Wiping Cloths, Use Limitations (C); Wet wiping cloth was stored on a pre table for the duration of the inspection. Between uses, wet or moist wiping cloths shall be stored in an approved sanitizer at an appropriate concentration.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C); In-use knife was slid between hot holding equipment during the inspection. Between uses, in use utensils shall be stored in a clean area of the prep surface where they are not exposed to potential contamination.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C); Single service containers had splash residue on them. Single service items shall be protected from contamination from splash or food residue.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C); Areas of the floor are damaged with holes on the surface. Physical facilities shall be maintained in a state of good repair. Repair floor as needed.

### Additional Comments

INSPECTION CONDUCTED AT 125 Holly Springs Rd Holly Springs, NC 27540  
United States