

Food Establishment Inspection Report

Score: 98

Establishment Name: TACO BELL

Establishment ID: 4092012312

Location Address: 1205 LAURA VILLAGE RD

City: APEX State: North Carolina

Zip: 27523-7140 County: 92 Wake

Permittee: LUIHN FOUR, INC

Telephone: (919) 363-6684

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 06/25/2026 Status Code: A

Time In: 12:00 PM Time Out: 1:30 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 0

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	☒ OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	☒ OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	☒ OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	☒ OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	☒ OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	☒ OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	☒ OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	☒ OUT	Hands clean & properly washed	4	2	0
9	☒ OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	☒ OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	☒ OUT	Food obtained from approved source	2	1	0
12	☒ IN OUT	Food received at proper temperature	2	1	0
13	☒ OUT	Food in good condition, safe & unadulterated	2	1	0
14	☒ IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	☒ OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	☒ OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	☒ OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	☒ IN OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	☒ OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	☒ OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	☒ IN OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	☒ OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	☒ OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	☒ IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	☒ IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	☒ IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	☒ IN OUT	Food additives: approved & properly used	1	0.5	0
28	☒ OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	☒ 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	☒ IN OUT	Pasteurized eggs used where required	1	0.5	0
31	☒ OUT	Water and ice from approved source	2	1	0
32	☒ IN OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	☒ OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	☒ OUT N/A N/O	Plant food properly cooked for hot holding	1	0.5	0
35	☒ OUT N/A N/O	Approved thawing methods used	1	0.5	0
36	☒ OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	☒ OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	☒ OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	☒ OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	☒ OUT	Personal cleanliness	1	0.5	0
41	☒ OUT	Wiping cloths: properly used & stored	1	0.5	0
42	☒ OUT N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	☒ OUT	In-use utensils: properly stored	1	0.5	0
44	☒ OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	☒ OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	☒ OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	☒ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	☒ OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	☒ IN	Non-food contact surfaces clean	X	0.5	0
Physical Facilities .2654, .2655, .2656					
50	☒ OUT N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	☒ OUT	Plumbing installed; proper backflow devices	2	1	0
52	☒ OUT	Sewage & wastewater properly disposed	2	1	0
53	☒ OUT N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	☒ OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	☒ IN	Physical facilities installed, maintained & clean	X	0.5	0
56	☒ OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					2



Comment Addendum to Food Establishment Inspection Report

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☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: III
 Email 1: rs019917@tacobell.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
diced potatoes/reheat for hot holding	198				
shredded lettuce/make line prep	41				
diced tomato/make line prep	41				
shredded cheese/make line prep	41				
refried beans/make line prep	162				
ground beef/make line prep	158				
ambient air/RIC	38				
shredded lettuce/RIC	41				
sliced tomatoes/RIC	40				
guacamole/RIC	41				
gaucamole/WIC	40				
shredded lettuce/WIC	40				
diced tomato/WIC	40				
ambient air/WIC	34				

Person in Charge (Print & Sign): *First* *Last*
 Cassandra Scott
 Regulatory Authority (Print & Sign): *First* *Last*
 Carla Pressley

REHS ID: 2800 - Pressley, Carla Verification Dates: Priority:
 REHS Contact Phone Number: (984) 239-0850

Cassandra Scott
Carla Pressley
 Priority Foundation: Core:
 Authorize final report to be received via Email: *Cassandra Scott*



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
 DHHS is an equal opportunity employer.
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● Food Protection Program



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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.

- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) 4-602.13 Nonfood Contact Surfaces (C)
The follow surfaces are soiled and shall be cleaned: clam shell grill, clam shell holder on make line, make line counters, and exterior surfaces of make line equipment. Keep non food contact surfaces of equipment clean to avoid build up of dust, food residue or debris. 4-602.13 Non food contact surfaces of equipment shall be cleaned frequently to preclude accumulation of soil residues. Increase cleaning frequency. ***REPEAT VIOLATION***
- 55 6-501.12 Cleaning, Frequency and Restrictions (C)
Floors along cookline, under equipment, and inside the walk in cooler and walk freezer are soiled with food debris and build up. Physical facilities shall be cleaned as often as necessary to keep them clean. Review cleaning frequency and adjust as necessary. ***REPEAT VIOLATION***