

Food Establishment Inspection Report

Score: 92

Establishment Name: MISSION MARKET CAFE

Establishment ID: 4092018310

Location Address: 124 N SALEM ST

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: MISSION MARKET LLC

Telephone: (919) 629-4064

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

Date: 07/31/2026 Status Code: A

Time In: 11:00 AM Time Out: 12:15 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3

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	☒ IN ☒ OUT/N/A	Certified Food Protection Manager	☒	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	☒ IN ☒ OUT/N/A	Handwashing sinks supplied & accessible	2	☒	☒
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 ☒ N/A/N/O	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	☒ IN ☒	Food-contact surfaces: cleaned & sanitized	3	☒	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	☒ IN ☒ OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	☒ IN ☒ 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 ☒ N/A/N/O	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	☒ IN ☒ OUT ☒ N/A ☒	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	☒ IN ☒	Insects & rodents not present; no unauthorized animals	2	☒	0
39	☒ OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	☒ IN ☒	Personal cleanliness	1	☒	0
41	☒ IN ☒	Wiping cloths: properly used & stored	1	☒	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	☒ IN ☒	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	☒	0.5	0
48	☒ OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	☒ IN ☒	Non-food contact surfaces clean	☒	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	☒ IN ☒	Garbage & refuse properly disposed; facilities maintained	1	☒	0
55	☒ OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	☒ OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS: 8					



Comment Addendum to Food Establishment Inspection Report

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☐ Educational Visit Status Code: A

Comment Addendum Attached? ☒ Category #: II

Email 1:

Email 2:

Email 3: manager@shopthemission.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
ham/sandwich prep	41				
turkey/sandwich prep	39				
roast beef/sandwich prep	39				
salsa/sandwich prep	41				
cut tomato/sandwich prep	41				
ambient air/lowboy	36				
avocado/lowboy	41				
ham/lowboy	41				
turkey/lowboy	40				
salsa/lowboy	40				
sliced bananas/smoothie prep	29				
sliced strawberries/smoothie prep	36				
sliced pineapple/smoothie prep	37				

Person in Charge (Print & Sign): *First* Ben/Matthew *Last* Gromosky/James

Regulatory Authority (Print & Sign): *First* Carla *Last* Pressley

REHS ID: 2800 - Pressley, Carla Verification Dates: Priority:

REHS Contact Phone Number: (984) 239-0850

M. M...

Carla Pressley

Priority Foundation: Core:

Authorize final report to be received via Email: *M. M...*



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.

- 2 2-102.12 (A) Certified Food Protection Manager (C)
Food protection manager was not available during inspection. The PIC must be a certified food protection manager. A list of ANSI approved CFPM classes is available at wake.gov/food. PIC advised. ***REPEAT VIOLATION***
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf)
The hand washing sink was being used to store cleaning supplies and gloves. A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. The PIC removed these items and has been advised. ***CORRECTED DURING INSPECTION (CDI)***
- 16 4-602.12 Cooking and Baking Equipment - C
The interior surfaces of the microwave are soiled and shall be cleaned. (B) The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours. Increase cleaning frequency to as needed, but at least every 24hrs.
- 38 6-501.111 Controlling Pests
Flies observed in throughout establishment. The PREMISES shall be maintained free of insects, rodents, and other pests. Review and revise pest control measures.
- 40 2-402.11 Effectiveness - Hair Restraints (C)
Employees do wear hair restraints during food preparation. FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. Hair restraints shall be worn during food preparation.
- 41 3-304.14 Wiping Cloths, Use Limitation
Wet wiping clothes were stored on the counter. Several soiled dry wiping clothes were stored on the counters. (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in sanitizer and laundered daily. (D) Dry wiping cloths shall be free of FOOD debris and visible soil. PIC advised to stored wiping clothes according to the regulations.
- 47 4-501.12 Cutting Surfaces
The cutting boards are severely discolored and deeply scratched. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced. PIC advised to resurface or replace cutting boards.
4-101.19 Nonfood-Contact Surfaces (C)
The interior of the smoothie compartment where blender is used is lined with a foamy material that is soiled and coming apart. Employee stated this foam was installed to reduce noise in the café coming from the blender. The nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material. Replace this material with an appropriate material or cover it with a material that can be easily cleaned such as plexiglass or vinyl. Part of this surface has been covered but the top is still exposed. ***REPEAT VIOLATION***
- 49 4-602.13 Nonfood Contact Surfaces (C)
The exterior and interior surfaces of the reach refrigeration and freezer units, coffee grinder, smoothie station, sandwich station, and microwave are soiled and shall be cleaned. Nonfood Contact Surfaces of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Increase cleaning frequency. ***REPEAT VIOLATION***
- 54 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability
Several cardboard boxes are stored on the floor in the storage room and in the prep area. (B) A receptacle shall be provided in each area of the FOOD ESTABLISHMENT or PREMISES where REFUSE is generated or commonly discarded, or where recyclables or returnables are placed. Store cardboard above the floor until discarded.