

Food Establishment Inspection Report

Score: 98.5

Establishment Name: MUSTANG CHARLIE'S

Establishment ID: 4092018450

Location Address: 1501 N SALEM ST

City: APEX State: North Carolina

Zip: 27502 County: Wake

Permittee: TRASH TALK LLC

Telephone: (919) 655-2101

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

Date: 08/10/2026 Status Code: A

Time In: 10:00 AM Time Out: 12:00 PM

Category#: II

FDA Establishment Type: Fast Food 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
Supervision .2652					
1	☒ OUT N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	☒ IN ☒ N/A	Certified Food Protection Manager	1	☒	
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 ☒ 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	☒ OUT N/A N/O	Proper cooking time & temperatures	3	1.5	0
19	☒ IN OUT N/A ☒	Proper reheating procedures for hot holding	3	1.5	0
20	☒ IN OUT N/A ☒	Proper cooling time & temperatures	3	1.5	0
21	☒ 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/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	☒ 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	☒ OUT	Non-food contact surfaces clean	1	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	☒ 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:					1.5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
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☒ Inspection ☐ Re-Inspection Date: 08/10/2026
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: II
 Email 1: mustangcharliesdiner@gmail.com
 Email 2:
 Email 3: trashtalknc@gmail.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
grits/steam well	150				
macaroni salad/lowboy	40				
ambient air/lowboy	38				
fried egg/final cook	163				
slaw/grill prep	40				
ham/grill prep	39				
roast beef/grill prep	40				
turkey breast/grill prep	39				
sliced tomatoes/grill prep	38				
cut lettuce/grill prep	38				
sausage/hot holding at grill	140				
ambient air/WIC	34				
sliced tomatoes/WIC	38				
slaw/WIC	40				
pasta/WIC	40				
diced tomatoes/WIC	39				
sliced sausage/WIC	38				

Person in Charge (Print & Sign): *First* Cynthia/Lori *Last* Goodwin/Herndon
 Regulatory Authority (Print & Sign): *First* Carla *Last* Pressley

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

[Signature]
[Signature]
 Priority Foundation: Core:
 Authorize final report to be received via Email: *[Signature]*



North Carolina Department of Health & Human Services

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 Food Establishment Inspection Report, 12/2023

• Food Protection Program



Comment Addendum to Inspection Report

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Date: 08/10/2026 **Time In:** 10:00 AM **Time Out:** 12:00 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.

2 2-102.12 (A) Certified Food Protection Manager (C)

No one working in the restaurant at the time of the inspection held a certified food protection manager certification. The PIC must be a certified food protection manager. A list of ANSI approved CFPM classes is available at wake.gov/food. The PIC is advised.

16 4-602.11(E) Equipment food-contact surfaces and utensils - Frequency - C

The white panel inside the ice machine and surfaces behind said panel are soiled with moderate black build up. Except when dry cleaning methods are used, surfaces of UTENSILS and EQUIPMENT contacting nonTCS FOOD shall be cleaned: (4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. Increase cleaning frequency.