

Food Establishment Inspection Report

Score: 94

Establishment Name: MEZEH GRILL

Establishment ID: 4092018701

Location Address: 1286 W WILLIAMS ST

City: APEX State: North Carolina

Zip: 27502-3953 County: 92 Wake

Permittee: MEZEH-APEX LLC

Telephone: (919) 386-3434

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/24/2026

Status Code: A

Time In: 2:15 PM

Time Out: 4:20 PM

Category#: IV

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 5

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	☒ 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/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 ☒ OUT	Food-contact surfaces: cleaned & sanitized	3	☒	X
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 ☒	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 N/O	Proper cooling time & temperatures	3	☒	X
21	☒ IN ☒ OUT N/A N/O	Proper hot holding temperatures	3	☒	X
22	☒ IN ☒ OUT N/A N/O	Proper cold holding temperatures	3	1.5	☒
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	☒ IN ☒ OUT	Proper cooling methods used; adequate equipment for temperature control	1	☒	X
34	☒ OUT N/A N/O	Plant food properly cooked for hot holding	1	0.5	0
35	☒ IN OUT N/A ☒	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	☒ IN ☒ OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	☒
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:					6



Comment Addendum to Food Establishment Inspection Report

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☐ Educational Visit Status Code: A

Comment Addendum Attached? ☒ Category #: IV

Email 1:

Email 2:

Email 3: sheena@mezeh.net

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Rice /Final cook for hot hold	198 - 202				
Beef/Grill cooler drawer	40				
Lentils/Lamb /Walk-in	38 - 41				
Cut lettuce/Cooked eggplant /Walk-in	40 - 41				
Beef /Walk-in, cooling overnight	44 - 46				
Lentils /Walk-in, cooling 2 hr	78 - 105				
Lamb/Chicken /Hot hold, steam table	88 - 133				
Rice /Hot box	142				
Cut tomato/Taziki sauce /Serving line, cold top	40 - 41				
Hummus/Serving line, cold top	40 - 41				
Beef/Serving line, steam table	116 - 148				
Red cabbage salad /Reach-in	40				
Cut tomato/Hummus /Reach-in	40 - 41				
Hummus/Cut tomato /Flitop	40 - 48				
Cut lettuce/Flitop	35 - 40				
Cut lettuce /Serving line cold top	41 - 50				
Rice/Chicken/Lamb/Serving line, steam table	137 - 150				

First
Person in Charge (Print & Sign): Evangeline

Last
Delacruz

First
Regulatory Authority (Print & Sign): Matthew

Last
Saliba

REHS ID: 3079 - Saliba, Matthew Verification Dates: Priority:

REHS Contact Phone Number: (919) 500-6269

SD

MSH

Priority Foundation: _____ Core: _____

Authorize final report to be received via Email: MSH



North Carolina Department of Health & Human Services

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• Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 12/2023

• Food Protection Program



Comment Addendum to Inspection Report

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Date: 06/24/2026 **Time In:** 2:15 PM **Time Out:** 4:20 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); Core; No Certified Food Protection Manager (CFPM) on site. Must have a CFPM on site during all hours of operation. The Serv Safe Food Protection Manager certification or another ANSI-accredited program will meet this requirement. Note: Food Handler certificate does not meet this requirement.
- 16 4-601.11 (A); Priority Foundation; Numerous metal containers stored as clean had sticker residue or whole date stickers on the outside and were stacked together. The food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI - pans moved for thorough cleaning. Utilize a different date marking sticker method if current stickers are leaving too much residue and prove hard to clean.
- 20 3-501.14; Priority: Beef cooling since last night was observed between 44 and 46F in the walk-in cooler. Lentils cooling 2 hours were observed between 78 and 105F. TCS foods shall be cooled within 2 hours from 135F to 70F and within a total of 6 hours from 135F to 41F or less. CDI- beef and lentils voluntarily discarded.
- 21 3-501.16(A)(1); Priority; Multiple TCS foods observed holding less than 135F (see temp chart). Hot TCS foods shall maintain 135F or above for safety. Steam tables should be sufficiently hot to hold food at correct temperature, ensuring pans are settled into the steam table and enough water is present to hold proper temperature. Use lids to help maintain heat if necessary. CDI- foods were placed on stovetop for rapid reheating to 165F.
- 22 3-501.16 (A)(2) and (B); Priority; Hummus, cut tomato and cut lettuce were observed above 41F in fliptop cooler and on the serving line. Maintain TCS foods in cold holding at 41F or less. Hummus and cut tomato that were older than 4 hours were voluntarily discarded. Lettuce was sent to cool in the reach-in. Tops of food may become too warm if fliptop is kept open for long periods. Use lids to help maintain refrigeration temp if necessary. Cut lettuce was stacked too high above refrigerated serving line unit to maintain temp. Do not overstock foods in open top refrigeration units. All other cold holding observed compliant. No points taken today.
- 33 3-501.15; Priority Foundation; Beef and lentils were observed cooling in closed containers with lids and stacked together in the walk-in cooler. Use methods such as open/vented shallow pans, smaller portions, ice baths and active stirring and/or rapid cooling equipment. Cold air must flow around product to remove the heat. CDI- beef and lentils voluntarily discarded.
- 44 4-903.11(A), (B) and (D); Core; Cleaned and sanitized containers were stacked wet. Cleaned equipment and utensils shall be stored in a self-draining position that allows air drying. Air dry prior to stacking. No point taken today.