

Food Establishment Inspection Report

Score: 91

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: 09/29/2026 Status Code: A

Time In: 3:15 PM Time Out: 5:17 PM

Category#: IV

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 3

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	☒ IN	Food-contact surfaces: cleaned & sanitized	X	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	☒ IN 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	Proper hot holding temperatures	X	1.5	0
22	☒ IN	Proper cold holding temperatures	3	X	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	☒ IN	Proper cooling methods used; adequate equipment for temperature control	X	0.5	0
34	☒ IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	☒ IN OUT	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	☒ IN	Contamination prevented during food preparation, storage & display	2	1	X
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	Utensils, equipment & linens: properly stored, dried & handled	1	X	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	1	0.5	X
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:					9



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 09/29/2026
☐ Educational Visit Status Code: A
Comment Addendum Attached? ☒ Category #: IV
Email 1:
Email 2:
Email 3: carlos.sarmiento@mezeh.net

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Rice /Rice cooker hot hold	138 - 145				
Rice/Chicken /Hot box	146 - 156				
Lamb/Chicken /Serving line hot hold	137 - 145				
Rice /Hot hold unit	140 - 155				
Chicken /Hot hold unit	115 - 117				
Falafel/Hot hold unit	108				
Slaw/Taziki sauce /Flitop	40 - 41				
Hummus/Taziki sauce /Reach-in	39 - 40				
Tabouleh /Reach-in	40				
Cut tomato/Hummus /Serving line	40 - 41				
Chopped lettuce /Serving line	50 - 55				
Lamb/Milk /Walk-in	41				
Hummus/Falafel/Walk-in	41				
Feta spread /Walk-in, cooling 3.5 hrs	58 - 60				
Feta spread /Reach-in freezer, cooling	37 - 46				

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:

Priority Foundation:

Core:

REHS Contact Phone Number: (919) 500-6269

Authorize final report to
be received via Email: Matthew



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: 09/29/2026 **Time In:** 3:15 PM **Time Out:** 5:17 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.

- 16 4-601.11 (A); Priority Foundation; Numerous metal bowls and metal pans stored as clean had food residue and were stacked together. The food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI - equipment removed for thorough cleaning. Full points taken for repeat violations.
- 21 3-501.16(A)(1); Priority; Chicken and falafel 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. Do not double-pan product inside hot holding units. Use lids to help maintain heat if necessary. CDI- foods were placed on stovetop for rapid reheating to 165F. Full points taken for repeat violation.
- 22 3-501.16 (A)(2) and (B); Priority; Chopped lettuce was holding in the 50s on the serving line. Maintain TCS foods in cold holding at 41F or less. Tops of food may become too warm if kept out in the open for long periods. Use lids to help maintain refrigeration temp if necessary. Do not double-pan product inside cold holding equipment. Ensure product is below the chill line. Cut lettuce was stacked too high above refrigerated serving line unit to maintain temp. CDI- lettuce was sent to cool in the walk-in. All other cold holding observed compliant. Full points not taken today but may be taken on next inspection for repeat violations.
- 33 3-501.15; Priority Foundation; Feta cheese spread was cooling in a tightly closed container 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- feta cheese was paced in freezer to rapidly finish cooling. *Feta cheese would not have met cooling time requirement without this intervention. Full point taken for repeat violation.
- 39 3-305.11; Core; Reach-in cooler behind the serving line has standing water on the bottom where metal pans of food are stored. Reach-in freezer has a leak causing ice to accumulate on interior bottom of unit. Food shall be protected from contamination by storing the food in a clean, dry location and where it's not exposed to splash or other contamination. PIC indicated a work order was already placed for these units. Continue to work towards repair and in the meantime, remove excess moisture.
- 44 4-903.11(A), (B) and (D); Core; Numerous containers and bowls were stacked wet on the clean equipment shelf. Cleaned equipment and utensils shall be stored in a self-draining position that allows air drying. Air dry prior to stacking. Full point may be taken for repeat violations.
- 47 4-501.11; Core; Observed pooling and freezing condensation in reach-in units as noted above. Maintain equipment in good repair so that it is easily cleanable. PIC to ensure these units are working as intended.