

Food Establishment Inspection Report

Score: 93

Establishment Name: MEZCALITO OF APEX

Establishment ID: 4092019079

Location Address: 3675 GREEN LEVEL WEST RD

City: APEX State: North Carolina

Zip: 27523 County: 92 Wake

Permittee: MEZCALITO APEX, INC

Telephone: (919) 446-6050

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

Date: 06/16/2026 Status Code: A

Time In: 1:00 PM Time Out: 3:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 1

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	☒ IN ☒ OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	☒ IN ☒ OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	☒ OUT	Food 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/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	☒ OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	☒ IN ☒ OUT/N/A/N/O	Proper cold holding temperatures	3	0	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/N/A	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	0	0
34	☒ IN ☒ OUT	Plant food properly cooked for hot holding	1	0.5	0
35	☒ IN ☒ OUT	Approved thawing methods used	1	0	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	☒ IN ☒ OUT	In-use utensils: properly stored	1	0.5	0
44	☒ OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	☒ IN ☒ OUT	Single-use & single-service articles: properly stored & used	1	0	0
46	☒ OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	☒ IN ☒ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0	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	☒ IN ☒ OUT	Meets ventilation & lighting requirements; designated areas used	1	0	0
TOTAL DEDUCTIONS:					7



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:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Shrimp/Final cook	168				
Steak /Final cook	162				
Pico/Queso/Cut lettuce /Fliptop	40 - 41				
Pasta/Chicken nuggets /Reach-in	37 - 40				
Wings/Chicken taquitos /Fliptop	42 - 50				
Chicken/Beef/Grill cooler drawer	39 - 40				
Shrimp/Fish /Grill cooler drawer	34 - 36				
Beans/Rice/Queso/Hot holding, makeline	150 - 170				
Chicken/Sausage /Hot holding unit near grill	160 - 168				
Rice/Beans/Ribs /Hot box	167 - 170				
Pico/Chicken/Ribs /Walk-in	38 - 40				
Salsa /Fliptop and glass door cooler	39 - 40				
Salsa /Walk-in freezer, cooling < 1hr	62				
Salsa /Walk-in freezer, cooling 1 hr	38 - 52				

First
Person in Charge (Print & Sign): Eliseo

First
Regulatory Authority (Print & Sign): Matthew

Last
Santiz

Last
Saliba





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

Priority Foundation: 06/26/2026 Core:

REHS Contact Phone Number: (919) 500-6269

Authorize final report to
be received via Email:





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



Comment Addendum to Inspection Report

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Date: 06/16/2026 **Time In:** 1:00 PM **Time Out:** 3:30 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.

- 15 3-302.11; Priority; Raw, unpackaged pork was stored above cooling salsa in the walk-in freezer. Raw, whole shell eggs were stored above peppers in the dry storage area. PIC indicated eggs were for employee use. Food shall be arranged according to final cook temperature and stored to prevent cross contamination with ready-to-eat foods. CDI - eggs removed from dry storage area and pork moved to lower shelf in freezer.
- 3-304.15(A); Priority; Observed an employee performing multiple tasks with the same single-use gloves on. Employee went to the warewashing area, touched a drainboard, moved a trash can and then handled packs of raw beef without changing gloves. Discard single-use gloves after a task is complete, any time they are damaged or become soiled/contaminated or when interruptions in the operation occur. CDI- cross contamination and glove use education provided. Gloves were changed and hands washed. Full points taken for repeat violation.
- 16 4-601.11(A); Priority Foundation; A veggie slicer stored under the prep counter was observed soiled with tomato residue. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI- veggie slicer removed for cleaning. All other food-contact surfaces observed clean. No points taken today.
- 22 3-501.16 (A)(2) and (B); Priority; Wings and chicken taquitos were observed holding above 41F in flip-top cooler on the cookline. Refer to temperature chart above. TCS (Time/Temperature Control for Safety) foods shall be held at 41F or below in refrigeration. CDI - wings and taquitos were placed in the walk-in cooler to cool down. Use lids on TCS products held on the cookline to help maintain temperature and ensure foods are not filled above the rim of containers.
- 25 3-603.11 (B)(1); Priority Foundation; Consumer advisory is missing the disclosure statement which describes raw animal foods being served raw or undercooked (ceviche with raw shrimp). Consumer advisory disclosures that are asterisked to a footnote shall state: * Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Add this language to menus and text photo verification once complete. No point taken today.
- 33 3-501.15; Priority Foundation; Recently prepared salsa was observed cooling in a large, sealed tub inside the walk-in freezer. Quickly cool TCS foods by using rapid cooling equipment and vented/uncovered shallow pans or ice baths. Cold air must flow around product to remove the heat. CDI- salsa was separated into two smaller containers for cooling and left partially covered. Cooling education provided.
- 35 3-501.13 (A)-(D); Priority Foundation; Observed packs of raw beef thawing in standing water in the meat prep sink. Water measured 80F. TCS food shall be thawed under refrigeration at 41F or less OR completely submerged under running water with a water temperature of 70F or less. Note: thawed portions of a raw animal food requiring cooking shall not be above 41F for more than 4 hours. This includes thawing time and the time needed for preparation for cooking, or the time it takes to cool back to 41F. CDI - packages of beef were removed from the prep sink to continue thawing in the walk-in cooler.
- 43 3-304.12 (A); Core; A skimmer utensil was stored inside a bin of pico. In-use utensils in TCS food must be stored with handles above the food and top of the food container. CDI- utensil removed. All other utensils stored appropriately. No point taken
- 45 4-903.11(A) and (C); Core; Several stacks of single-use, aluminum to-go containers were stored with the food-contact surface exposed on shelving above the cookline. Store single-use articles inverted or in packaging until use to prevent contamination. CDI - items inverted.
- 47 4-501.11; Core; Torn gaskets observed on grill cooler drawers. Some handles on grill cooler drawers are badly damaged. Equipment shall be kept in good repair so that it is easily cleanable. Replace/repair torn gaskets and drawers.
- 56 6-403.11 (A); Core; An open employee beverage was stored directly above fruit in the dry storage area. Employee eggs were stored above facility food. Areas designated for employees to eat and drink shall be located so that food, equipment, linens and single-service articles are protected from contamination. CDI- employee drink and eggs were relocated.
- 6-304.11; Core; Excessive heat noted near grill station. Ensure ventilation system is functioning as intended. Mechanical ventilation of sufficient capacity shall be provided to keep rooms free of excessive heat, steam, condensation, vapors, odors, smoke, and fumes.

Additional Comments

Change menus to reflect correct consumer advisory language by 6/26 and text photo to 919-500-6269. Please reach out with any questions.