

Food Establishment Inspection Report

Score: 92.5

Establishment Name: MAMACITA APEX

Establishment ID: 4092019208

Location Address: 2045 CREEKSIDE LANDING DR

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: MAMACITA MEXICAN MODERN, LLC

Telephone:

☐ Inspection ☒ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 07/01/2026 Status Code: A

Time In: 4:00 PM Time Out: 6:33 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	IN	☒	N/A	PIC Present, demonstrates knowledge, & performs duties	1	☒	X
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	IN	☒	OUT	Hands clean & properly washed	4	☒	X
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	☒	OUT		Food-contact surfaces: cleaned & sanitized	3	1.5	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	☒	Proper reheating procedures for hot holding	3	1.5	0
20	IN	☒	N/A/N/O	Proper cooling time & temperatures	3	☒	X
21	☒	OUT	N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	IN	☒	N/A/N/O	Proper cold holding temperatures	☒	1.5	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	☒	OUT	Proper cooling methods used; adequate equipment for temperature control	1	☒	X
34	IN	OUT	N/A	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	IN	☒	OUT	In-use utensils: properly stored	1	0.5	☒
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	☒	OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	☒	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:				7.5			



Comment Addendum to Food Establishment Inspection Report

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Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: MAMACITA MEXICAN MODERN, LLC

Telephone: _____

Establishment ID: 4092019208

☐ Inspection ☒ Re-Inspection Date: 07/01/2026

☐ Educational Visit Status Code: A

Comment Addendum Attached? ☒ Category #: IV

Email 1: _____

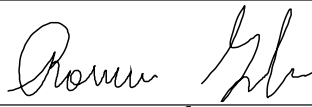
Email 2: _____

Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Queso /Walk-in, cooling 4 hrs	84				
Raw shrimp/Walk-in	45				
Chicken/Beef/Beans /Walk-in	43 - 45				
Raw chicken/Raw beef /Walk-in	37				
Cut lettuce/Pico /Fliptop	40 - 41				
Sour cream/Fliptop	46 - 47				
Wings/Tilapia /Reach-in	40 - 41				
Chicken/Shrimp /Grill cooler drawer	40 - 41				
Bacon/Sauasge /Grill cooler drawer	45 - 46				
Chicken /Final cook	180+				
Beef /Final cook	190				
Salsa /Reach-in, serving area	37				
Cooked garlic paste /Container near grill	88				

<i>First</i>	<i>Last</i>
Person in Charge (Print & Sign): <u>Roman</u>	<u>Perez</u>
<i>First</i>	<i>Last</i>
Regulatory Authority (Print & Sign): <u>Matthew</u>	<u>Saliba</u>



 Priority Foundation: _____ Core: _____
 Authorize final report to be received via Email: 

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

REHS Contact Phone Number: (919) 500-6269



North Carolina Department of Health & Human Services

☒ Division of Public Health ☒ Environmental Health Section
 DHHS is an equal opportunity employer.
 Page 2 of _____ Food Establishment Inspection Report, 12/2023

☒ Food Protection Program



Comment Addendum to Inspection Report

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Date: 07/01/2026 **Time In:** 4:00 PM **Time Out:** 6:33 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.

- 1 2-103.11(A-P); Priority Foundation; Cooling, cold holding and handwashing violations observed today. PIC shall ensure rules in the code for food safety and handling are met, including critical temperature control of TCS foods. CDI- reviewed areas of critical oversight with PIC. No point taken
- 8 2-301.14; Priority; A gloved employee was observed handling raw chicken at the grill. The gloves were then removed, and another pair was donned. No handwashing observed. Hands shall be washed when switching between working with raw food and RTE (ready-to-eat) food, after handling soiled equipment or utensils, after engaging in any activity that may contaminate the hands, and before donning gloves for working with food. CDI - EHS spoke with the employee, and the employee was instructed to wash their hands. Gloves were removed and hands were washed. PIC to ensure employees know when handwashing is required.
- 20 3-501.14(A); Priority; Queso cooling in a large tub since noon was observed at 84F in the walk-in cooler. Quickly cool TCS foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI- queso voluntarily discarded.
- 22 3-501.16(A)(2); Priority; Several TCS foods in different units were holding above 41F (see temp chart). Maintain TCS foods in cold holding at 41F or less. CDI- all foods less than 4 hours old were moved to freezer to rapidly chill. Other foods voluntarily discarded. Cooked garlic paste sitting near grill was very warm and voluntarily discarded. Walk-in cooler observed holding an ambient temperature of 45 - 47F. Emergency repair placed and freezer door was propped open to lower temp of walk-in cooler until technician arrived. Cooler was repaired during inspection to hold 41F or below. Full points taken for repeat violations.
- 33 3-501.15; Priority Foundation; A deep, plastic tub of queso failed to cool fast enough due to ineffective cooling methods. Quickly cool TCS foods using methods such as open/vented shallow pans, smaller portions, large ice baths or ice wands and active stirring. Cold air must flow around product to remove the heat. CDI- reviewed cooling methods with PIC and queso was voluntarily discarded.
4-301.11; Priority; Walk-in cooler observed holding 45 - 47F. Several TCS foods out of temperature. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3 of the food code. PIC called for emergency repair and walk-in cooler was repaired during inspection. Freezer door was propped open to lower walk-in cooler portion until technician arrived.
- 43 3-304.12 (A)(B); Core; A plastic bowl was observed inside a container of cooked beans. In-use utensils in TCS food, must be stored with handles above the food and top of the food container. Use appropriate dispensing utensils with handles and store accordingly. CDI- bowl removed. No point taken
- 47 4-501.11; Core; Walk-in cooler shelving is showing signs of significant rust. Grill cooler drawer handles are broken. Fliptop handle is also broken on fliptop cooler. Equipment shall be kept in good repair. Replace walk-in shelving and cooler handles in the near future. Full point may be taken for repeat violations.

Additional Comments

Technician repaired walk-in cooler by adding coolant to the system. Technician stated there is a slow leak of coolant from evaporator and will have to return next week to replace a part that will be ordered soon. EHS will be in contact with facility about long-term repair and a follow-up visit will be made next week. Monitor temperature daily.