

Food Establishment Inspection Report

Score: 95.5

Establishment Name: QDOBA 8011

Establishment ID: 4092019780

Location Address: 1005 BEAVER CREEK COMMONS DRIVE

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: THRIVE BURRITO HOLDINGS, LLC

Telephone: (919) 362-4690

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

Date: 07/06/2026 Status Code: A

Time In: 10:25 AM Time Out: 12:09 PM

Category#: IV

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	☒ 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 OUT	Food-contact surfaces: cleaned & sanitized	3	0	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/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	☒ IN OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	☒ IN OUT/N/A/N/O	Proper hot holding temperatures	3	0	X
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	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	Plant food properly cooked for hot holding	1	0.5	0
35	☒ 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	X	0.5	X
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	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	☒ IN	Physical facilities installed, maintained & clean	1	0	X
56	☒ OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					4.5



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 07/06/2026
☐ Educational Visit Status Code: A
Comment Addendum Attached? ☒ Category #: IV
Email 1: beavercreek@thriveqdob.com
Email 2:
Email 3: licensing@thriverg.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Corn/Pico /Walk-in	40 - 41				
Beef/Walk-in, thawing	32				
Pork/Chicken /Walk-in	40				
Pico/Salsa/Corn /Makeline cold top	40 - 41				
Pico /Makeline reach-in	40				
Chicken /Hot holding, makeline	137 - 143				
Pork/Ground beef /Hot holding, makeline	144 - 148				
Rice/Beans /Hot holding, makeline	116 - 142				
Rice/Beans/Steak /Hot box	108 - 144				

First
Person in Charge (Print & Sign): Kevin

Last
Perez

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:



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: 07/06/2026 **Time In:** 10:25 AM **Time Out:** 12:09 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 4-602.11(A)(5); Priority; Scissors used for food prep were observed on the floor upon arrival. Observed PIC pick up scissors and place on clean equipment shelf. Equipment food-contact surfaces and utensils shall be cleaned and sanitized at any time during the operation when contamination may have occurred. CDI- scissors were placed in sanitizer at 3 comp sink.
- 21 3-501.16 (A) (1); Priority; Several TCS foods such as rice, beans and steak were observed holding below 135F (see temp chart). TCS foods held hot shall be kept at 135F or above. CDI- foods were moved to steamer to reheat to 165F for continued hot holding.
- 39 3-305.11; Core; Makeline unit was observed with excess water on the bottom. PIC indicated the unit was sweating more than usual due to lack of AC in the dining room right now. Food Storage-Preventing Contamination from the Premises- Food shall be protected from contamination by storing the food in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches above the floor. CDI- PIC wiped up excess moisture. Keep refrigeration units free of excess moisture. No point taken today.
- 44 4-903.11 (A), (B), and (D); A stack of clean bowls and a few metal food storage containers were stacked wet on the clean equipment shelf. After cleaning and sanitizing, dishes and equipment shall be stored in a self-draining position that allows air drying. CDI- containers separated for drying. Full point taken for repeat violation.
- 55 6-101.11/6-201.11; Core; Wall near grill area is in poor repair and has a very rough texture. Floors, walls and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Other facility items needing attention have been addressed since previous inspection. Full point not taken.