

Food Establishment Inspection Report

Score: 92

Establishment Name: LIME AND LEMON INDIAN GRILL

Establishment ID: 4092019839

Location Address: 2025 CREEKSIDE LANDING DR

City: APEX State: North Carolina

Zip: 27502 County: Wake

Permittee: MAVIRA LLC

Telephone: (919) 244-1205

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

Date: 06/15/2026 Status Code: A

Time In: 1:30 PM Time Out: 4:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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	X
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	☒ 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/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	X	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	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	☒ OUT/N/A	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	☒ OUT/N/A/N/O	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	X	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	In-use utensils: properly stored	X	0.5	0
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	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	☒ IN	Non-food contact surfaces clean	1	0.5	X
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	☒ IN	Garbage & refuse properly disposed; facilities maintained	1	X	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:					8



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 06/15/2026
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: apex@lnrestaurant.com
 Email 2: faisalrehman313@gmail.com
 Email 3: apex@lnrestaurant.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Fried chicken /Final cook	200+				
Lamb chops /Final cook	150 - 154				
Rice/Reach-in, cooling overnight	55				
Butter sauce /Walk-in, cooling overnight	52 - 60				
Veggie soup /Walk-in, cooling 3 hours	58				
Chicken/Paneer /Walk-in	38 - 41				
Spinach/Sauces/Fish /Walk-in	40 - 41				
Samosas/Spinach balls /Reach-in, cookline	42 - 45				
Fried cauliflower/Paneer /Cookline fliptop	50 - 60				
Chicken/Shrimp /Cookline fliptop	40 - 41				
Various sauces/Okra/Paneer /Cookline fliptop	39 - 41				
Shrimp/Paneer/Rice /Reach-in, cookline	35 - 40				
Milk /Hot holding unit, coffee station	160				
Rice /Hot holding, rice cooker	140 - 145				
Lentils /Hot holding unit	149 - 168				
Coconut curry/Yogurt sauce /Small prep unit	40 - 41				
Fish/Rice/Chicken /Tall reach-in	40 - 41				

First
 Person in Charge (Print & Sign): Nepolien

Last
 Devaraj

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: 06/15/2026 **Time In:** 1:30 PM **Time Out:** 4:00 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.

- 6 2-401.11 (A); Core; Observed an employee eating in the warewashing area on the drainboard upon arrival. Except when drinking from a closed beverage container, employees shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment and utensils, and other items needing protection can not result. CDI- employee and food were relocated to a designated area.
- 20 3-501.14(A); Priority; Rice and several containers of butter sauce were observed cooling since last night. Butter sauce contains cooked plant food like onion and tomato which renders it TCS. Products measured 55 - 60F. Quickly cool cooked TCS foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI- rice/sauce voluntarily discarded. Full points taken for repeat violation.
- 22 3-501.16 (A) (2) and (B); Priority; Several TCS foods on the cookline in reach-in/fliptop units measured above 41F (see temp chart). Fried cauliflower and paneer cheese were placed above other containers in the fliptop portion of cookline unit where proper refrigeration is not possible. Other foods had been left out intermittently for cooking when orders were received and then placed back in refrigeration shortly before inspection. Maintain TCS foods in cold holding at 41F or below unless active preparation is occurring. For bulk containers of TCS food, remove food directly from refrigeration and do not leave entire containers on counter to avoid temperature abuse throughout the day. CDI- fried cauliflower and cheese were moved to reach-in portion and other foods were left in refrigeration to cool down.
- 33 3-501.15; Priority Foundation; Butter sauce and rice did not cool quickly enough due to ineffective cooling methods (leaving foods in large containers with lids). Veggie soup in a deep container was cooling in the walk-in. Quickly cool foods using methods such as open/vented shallow pans, large ice baths and active stirring or rapid cooling equipment such as blast chiller or freezer. Cold air must flow around product to remove the heat and product should be in shallow portions. Ensure foods are placed into refrigeration to cool once below 135F. CDI- cooling education provided. Rice and sauce were voluntarily discarded. Veggie soup was placed into smaller containers to complete cooling and left uncovered.
- 39 3-305.11; Core; A bag of onions was observed on the floor near floor moisture in the prep area. Stagnant water was observed on the bottom of the reach-in cooler on the cookline. Store food in a clean, dry location, not exposed to splash, dust or other contamination. Keep at least 6 inches above the floor. CDI - onions removed from the floor. Stagnant water was wiped up from reach-in cooler. Full point taken for repeat violation.
- 43 3-304.12 (B)(C)(F); Core; Knives were stored between fliptop coolers at the cookline. A metal bowl was left inside batter and a spoon was laying inside a container of sugar. A rice scoop was observed in stagnant water at room temperature. Store in-use utensils on a clean portion of the food preparation table or cooking equipment. The utensils and storage surface must be cleaned and sanitized every 4 hours. In-use utensils for food that is not TCS must be stored with their handles above the top of the food within containers or equipment that can be closed. If utensils are stored in water, the water shall be maintained hot at 135F or above. CDI- knives removed, spoon and bowl removed and water drained from utensil container.
- 47 4-101.11 (A) - (E); Core; A cardboard box is being used to store chopped portions of raw beef in the walk-in freezer. Food-contact surfaces shall be safe, durable, corrosion-resistant, sufficient in weight and thickness to withstand repeated washing, smooth and easily cleanable, and resistant to damage. Discontinue use of cardboard for food storage. No point taken.
- 49 4-601.11 (B) and (C); Core; Metal shelf above warewashing area is soiled with brown residue accumulation. The nonfood-contact surfaces of equipment shall be kept free of dust, dirt, food residue and other debris accumulation. Clean this shelving. All other surfaces observed clean. No point taken.
- 54 5-501.16 (A); Core; Excess cardboard observed littering the area around recycling bin. Bin was full. Provide receptacles of sufficient capacity to hold refuse, recyclables, and returnables that accumulate. Facility may need an extra receptacle if waste and recyclables are accumulating too fast.
5-501.115; Core; Refuse area has lots of debris and cardboard accumulating on the ground. Keep refuse areas and enclosures clean. Clean this area.