

Food Establishment Inspection Report

Score: 99

Establishment Name: COMPARE FOODS MARKET

Establishment ID: 4092300260

Location Address: 301 E WILLIAMS ST

City: APEX State: North Carolina

Zip: 27502-2146 County: 92 Wake

Permittee: MRC FOODS, LLC.

Telephone: (919) 362-7949

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

Date: 08/28/2026 Status Code: A

Time In: 9:50 AM Time Out: 10:52 AM

Category#: III

FDA Establishment Type: Meat and Poultry Department

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	☐ IN ☒ OUT ☒ N/A	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 ☒ N/A	Food received at proper temperature	2	1	0
13	☒ OUT	Food in good condition, safe & unadulterated	2	1	0
14	☐ IN ☒ OUT ☒ N/A	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	☒ OUT ☒ N/A	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	☐ IN ☒ OUT ☒ N/A	Proper cooking time & temperatures	3	1.5	0
19	☐ IN ☒ OUT ☒ N/A	Proper reheating procedures for hot holding	3	1.5	0
20	☐ IN ☒ OUT ☒ N/A	Proper cooling time & temperatures	3	1.5	0
21	☐ IN ☒ OUT ☒ N/A	Proper hot holding temperatures	3	1.5	0
22	☐ IN ☒ OUT ☒ N/A	Proper cold holding temperatures	3	1.5	X
23	☒ OUT ☒ N/A	Proper date marking & disposition	3	1.5	0
24	☐ IN ☒ OUT ☒ N/A	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 ☒ N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	☐ IN ☒ OUT ☒ N/A	Food additives: approved & properly used	1	0.5	0
28	☒ OUT ☒ N/A	Toxic substances properly identified stored & used	2	X	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	☐ IN ☒ OUT ☒ N/A	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 ☒ N/A	Pasteurized eggs used where required	1	0.5	0
31	☒ OUT	Water and ice from approved source	2	1	0
32	☐ IN ☒ OUT ☒ N/A	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 ☒ N/A	Plant food properly cooked for hot holding	1	0.5	0
35	☒ 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	☐ IN ☒ OUT	Personal cleanliness	1	0.5	X
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	☒ 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	☒ 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 ☒ 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:					1



Comment Addendum to Food Establishment Inspection Report

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Comment Addendum Attached? ☒ Category #: III

Email 1:

Email 2:

Email 3: comparefoodsapex@hotmail.com

Temperature Observations

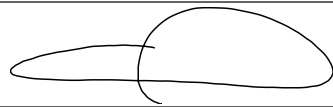
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
beef/work top center	33				
brisket/display case	38				
taco beef/display case	37				
sausage/display case	34				
marinated pork/display case	37				
steak/display case	37				
smoked sausage/display case	37				
chicken /walkin cooler	36				
beef/walkin cooler	36				
pork/walkin cooler	34				
boneless pork ribs/open display	41				
boneless spare ribs/open display	41				
beef stir fry/open display	51				
marinated port/open display	45				
whole chicken /open display	44				

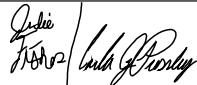
Person in Charge (Print & Sign): *First* cesar *Last* valdez

Regulatory Authority (Print & Sign): *First* Carla *Last* Pressley

REHS ID: 2800 - Pressley, Carla Verification Dates: Priority:

REHS Contact Phone Number: (984) 239-0850





Priority Foundation: Core:

Authorize final report to be received via Email: 



North Carolina Department of Health & Human Services

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

● Food Protection Program



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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.

- 22 3-501.16 (A)(2) Except during preparation, cooking, or cooling, or when TPHC is used TCS FOOD shall be maintained at 41F or less. P
Observed temperatures ranging from 41-51oF in the open display unit. Upon conversation with PIC we found out the A/C unit was not on in the display area.
CDI: We spoke with the PIC to turn on the A/C to assist lowering the temperature in the display unit. Also, we discussed gradually decreasing the units setting by one degree every couple of day until 35oF setting is reached.
- 28 7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. Pf
Observed a bottle of oil and sanitizer with no label.
CDI: Labels were added to the bottles.
- 40 2-402.11 Effectiveness - Hair Restraints (C)
Observed one food handler without a effective hair restraint.