

# Food Establishment Inspection Report

Score: 97

Establishment Name: THE PROVINCIAL

Establishment ID: 4092017169

Location Address: 119 N SALEM ST

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: THROWBACK HOSPITALITY, LLC

Telephone: (919) 372-5921

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 02/27/2025 Status Code: A

Time In: 3:15 PM Time Out: 4:50 PM

Category#: IV

FDA Establishment Type: \_\_\_\_\_

No. of Risk Factor/Intervention Violations: 3

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
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	0	0	X
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	X	X
24	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A				
Consumer advisory provided for raw/undercooked foods		1	0	0	X
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> 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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A				
Pasteurized eggs used where required		1	0.5	X	X
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN OUT/N/A <input checked="" type="checkbox"/> N/A				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN OUT/N/A <input checked="" type="checkbox"/> N/A				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	X	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT/N/A				
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT/N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0	0	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>					<b>3</b>



# Comment Addendum to Food Establishment Inspection Report

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 City: APEX State: NC  
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 Permittee: THROWBACK HOSPITALITY, LLC  
 Telephone: (919) 372-5921

Establishment ID: 4092017169  
 Inspection  Re-Inspection Date: 02/27/2025  
 Educational Visit Status Code: A  
 Comment Addendum Attached?  Category #: IV  
 Email 1:  
 Email 2:  
 Email 3: WAYNE2404@HOTMAIL.COM

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Boiled Octopus /Final cook	200				
Blanched fries/Broccolini /Fliptop	40 - 41				
Wings /Reach-in	41				
Goat cheese/Reach-in	40				
Cooked onion /Fliptop	39				
Tuna/Chicken /Walk-in	40				
Burgers /Walk-in	41				
Octopus /Walk-in, cooling 1hr	58 - 70				

*First*  
 Person in Charge (Print & Sign): Wayne  
*First*  
 Regulatory Authority (Print & Sign): Matthew

*Last*  
 Alcade  
*Last*  
 Saliba

*Matthew*  
 \_\_\_\_\_  
*MS*  
 \_\_\_\_\_

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: *MS*

## Comment Addendum to Inspection Report

**Establishment Name:** THE PROVINCIAL

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**Date:** 02/27/2025 **Time In:** 3:15 PM **Time Out:** 4:50 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(A)(1) Priority; Observed a tray of raw chicken stored above blanched fries and cooked wings in the reach-in cooler. Separate raw animal foods from ready-to-eat foods and washed/unwashed fruits and vegetables.  
3-302.11 (A)(2) Observed raw chicken above cartons of eggs in the walk-in cooler. Separate types of raw animal foods according to final cook temperature during storage, preparation, holding, and display to prevent cross contamination. CDI- foods rearranged.
- 23 3-501.18; Priority; Observed cooked wings in the walk-in cooler with a prep date of 2/20. Discard ready-to-eat, TCS foods after 7 days in refrigeration. The day of preparation shall count as day 1. CDI- wings voluntarily discarded. All other date marking observed compliant. No point taken
- 25 3-603.11 (A); Priority Foundation; Caesar salad is made using raw, unpasteurized egg. This item was not included in the consumer advisory at the bottom of the menu. Provide a consumer advisory for animal foods served raw or that contain undercooked or raw ingredients. Consumers must be made aware of this. CDI- asterisk added to this menu item.  
3-603.11 (C)(2); Priority Foundation; A Consumer Advisory Reminder shall include asterisking the food item to a footnote that states: \* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
- 30 3-302.13; Priority; Caesar salad is being made with raw eggs. Consumers were not made aware of this on the menu with appropriate advisory. Pasteurized eggs shall be used for ready-to-eat foods containing eggs that are not fully cooked unless a consumer advisory is present. CDI- asterisk added to this menu item linking it to the consumer advisory. Educational moment with PIC. Half point taken under item #25.
- 37 3-302.12; Core; No labels observed on salt and pepper containers at the makeline. Label all working containers of food (oils, spices, salts, flour, sugar) except food that is easy to identify such as dry pasta. No point taken
- 45 4-502.13; Core; Facility is reusing plastic goat cheese containers for other food storage. Single-use containers cannot be reused. These containers are not meant to be reused for food storage and do not meet NSF standards for cleanability. Discontinue the use of these containers.
- 55 6-501.11; Core; Extensive rusting noted on the ceiling tile borders above prep area. Pieces of tape observed hanging from ceiling. Air vent is rusting over the warewashing area and prep area. These areas have reached a point where repair is necessary. Physical facilities shall be kept in good repair. Repair ceiling and vent. Full point may be taken for repeat violations.