

# Food Establishment Inspection Report

Score: 94

Establishment Name: BAWARCHI GRILL SPIRITS

Establishment ID: 4092017771

Location Address: 800 W WILLIAMS ST

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: PEAKWAY TRADES, LLC

Telephone: (919) 363-9000

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 10/21/2025 Status Code: A

Time In: 2:00 PM Time Out: 4:30 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
<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"/> IN				
Certified Food Protection Manager		X	0		X
<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"/> IN				
Proper eating, tasting, drinking or tobacco use		1	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				
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"/> IN				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
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"/> IN				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN				
Proper cold holding temperatures		3	0	X	
23	<input checked="" type="checkbox"/> OUT				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> OUT				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> OUT				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT				
Toxic substances properly identified stored & used		2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN				
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				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN				
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"/> OUT				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN				
Approved thawing methods used		1	0	X	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
<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"/> IN				
Contamination prevented during food preparation, storage & display		2	1	X	X
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				
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"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	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"/> IN				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		X	0.5	0	
48	<input checked="" type="checkbox"/> IN				
Warewashing facilities: installed, maintained & used; test strips		1	0	X	
49	<input checked="" type="checkbox"/> IN				
Non-food contact surfaces clean		X	0.5	0	X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT				
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				
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"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>					<b>6</b>



# Comment Addendum to Food Establishment Inspection Report

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 Permittee: PEAKWAY TRADES, LLC  
 Telephone: (919) 363-9000

Establishment ID: 4092017771  
 Inspection  Re-Inspection Date: 10/21/2025  
 Educational Visit Status Code: A  
 Comment Addendum Attached?  Category #: IV  
 Email 1: spiceshut.nc@gmail.com  
 Email 2:  
 Email 3: bawarchiapex@gmail.com

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
curry chicken/hot holding	173				
lamb/hot holding	170				
shredded mixed vegetables/prep	41				
baby corn/prep	41				
diced tomato/prep	40				
homemade sauce/prep	41				
chicken discarded/RIC	48				
chicken discarded/WIC	52				
curry sauce/WIC	41				
tomato sauce/WIC	40				
chicken fritter/WIC	40				
ambient air/WIC	40				

Person in Charge (Print & Sign): *NA*  
*First* *Last*  
 Regulatory Authority (Print & Sign): Carla *Carla Pressley*  
*First* *Last* Pressley

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

REHS Contact Phone Number: (984) 239-0850 Authorize final report to be received via Email: *NA*

## Comment Addendum to Inspection Report

**Establishment Name:** BAWARCHI GRILL SPIRITS

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**Date:** 10/21/2025 **Time In:** 2:00 PM **Time Out:** 4:30 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.

- 2 2-102.12 (A) Certified Food Protection Manager (C)  
A certified food protection manager was not available during the inspection. An ANSI accredited certified food protection manager shall be available to all hours of operation.  
\*\*\*REPEAT VIOLATION\*\*\*
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C)  
Employee observed sitting on counter sipping water from personal water bottle. 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. The PIC is advised to provided a designated eating/drinking area for employees.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)  
Several pans of cooked chicken in the reach-in cooler and walk-in refrigerator were cold held at temperatures ranging 48F-52F. Maintain TCS foods in cold holding at 41F or less. The PIC discarded all pans of cooked chicken that were above 41F.\*\*\*CDI\*\*\*
- 35 3-501.13 Thawing (Pf)  
Meat observed in prep sink thawing while submerged without out running water. Use approved thawing methods. The PIC turned on cold water to all meat to be submerged under running water.\*\*\*CDI\*\*\*
- 39 3-303.12 Storage or Display of Food in Contact with Water or Ice (C)  
Observed peeled, boiled eggs stored in a container of standing water in the reach-in unit. Except for raw vegetables such as carrots, celery and cut potato, do not store TCS foods in water. PIC drained water.\*\*\*CDI\*\*\*
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)  
The coating on shelving throughout kitchen is peeling and showing rust. Several light bulbs in ceiling light fixtures throughout kitchen are blown. The temperature gauges on the dish washing machine are not working. Equipment shall be kept in good repair. Replace shelving and blown light bulbs. \*\*\*REPEAT VIOLATION\*\*\*
- 48 4-302.13 Temperature Measuring Devices, Manual Warewashing (Pf)  
The dish machine was not equipped with an irreversible temperature measuring device. (B) In hot water mechanical WAREWASHING operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the UTENSIL surface temperature. EHS provided the PIC with temperature strips for the dish machine.\*\*\*CDI\*\*\*
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) 4-602.13 Nonfood Contact Surfaces (C)  
The outer surfaces of the all cooking equipment (grills and fryers) and all refrigeration equipment to include sides, top, bottom, front facings, prep lids, gaskets, and interior surfaces shall be detail cleaned due to food debris, splatter, and grime build up. Keep non food contact surfaces of equipment clean to avoid build up of dust, food residue or debris. Non food contact surfaces of equipment shall be cleaned frequently to preclude accumulation of soil residues. Increase cleaning frequency and develop a detail cleaning schedule. \*\*\*REPEAT VIOLATION\*\*\*

### Additional Comments

Chef's quality brand egg shade yellow and tomato shade red food coloring used on certain foods. FD&C labeled