

Food Establishment Inspection Report

Score: 95

Establishment Name: BASIL N SPICE

Establishment ID: 4092019642

Location Address: 8753 HOLLY SPRINGS RD

City: APEX State: North Carolina

Zip: 27539 County: 92 Wake

Permittee: DUDH POKHARI, LLC

Telephone: _____

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 07/15/2025 Status Code: A

Time In: 1:10 PM Time Out: 3:25 PM

Category#: IV

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 4

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	<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		
Employee Health .2652					
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	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	<input checked="" type="checkbox"/>	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
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	
Approved Source .2653, .2655					
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"/> IN OUT				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
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	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> IN OUT/N/A				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN OUT/N/A				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper cooling time & temperatures		3	<input checked="" type="checkbox"/>	0	X
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper cold holding temperatures		3	<input checked="" type="checkbox"/>	0	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN OUT				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> IN OUT/N/A				
Toxic substances properly identified stored & used		2	1	<input checked="" type="checkbox"/>	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN OUT				
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 OUT				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN OUT				
Proper cooling methods used; adequate equipment for temperature control		1	<input checked="" type="checkbox"/>	0	X
34	<input checked="" type="checkbox"/> IN OUT/N/A				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN OUT/N/A				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN OUT				
Food properly labeled: original container		2	1	<input checked="" type="checkbox"/>	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> IN OUT				
Contamination prevented during food preparation, storage & display		2	<input checked="" type="checkbox"/>	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"/> IN OUT				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
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 OUT				
Single-use & single-service articles: properly stored & used		1	0.5	<input checked="" type="checkbox"/>	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	<input checked="" type="checkbox"/>	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	
Physical Facilities .2654, .2655, .2656					
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"/> 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	
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 4092019642
 Inspection Re-Inspection **Date:** 07/15/2025
 Educational Visit **Status Code:** A
Comment Addendum Attached? **Category #:** IV
Email 1: _____
Email 2: _____
Email 3: basilnspicenc@gmail.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
panang curry /walk in cooler/ cooling/ 2.5 hours	102				
tomato curry sauce/walk-in cooler/ cooling/ 2 hours	97/98				
panang curry /walk-in cooler	46/47				
Green curry/walk-in cooler	43/45				
raw chicken /walk-in cooler	44				
Ambient air /walk-in cooler	48				
glass noodle/prep counter/ rehydrated	52				
Heavy cream/prep counter	57				
green curry/work top cooler	41				
lamb/work top cooler	41				
grilled chicken/work top cooler	38				
vegetable tempura/prep cooler	39/38				
vegetable samosa/prep cooler	38				
Jasmine rice/warmer	197				
fried tofu/cooling/ make line	43				
chlorine sanitizer/chemical dishmachine	150 ppm				
Quat sanitizer/3 compartment sink	400 ppm				
Fried tofu/cooling/ work top cooler	88/89				

Person in Charge (Print & Sign): *First* Aryan *Last* Yadav
 Regulatory Authority (Print & Sign): *First* Tracie *Last* Davis




REHS ID: 2691 - Davis, Tracie Verification Dates: Priority: 07/17/2025 Priority Foundation: 07/25/2025 Core:

REHS Contact Phone Number: (984) 239-1105

Authorize final report to be received via Email: _____



North Carolina Department of Health & Human Services

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

● Food Protection Program



Comment Addendum to Inspection Report

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Date: 07/15/2025 **Time In:** 1:10 PM **Time Out:** 3:25 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 Eating, Drinking, or Using Tobacco (C) -Employee water bottles and beverages were stored on top of the counter top surfaces. 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.
- 20 3-501.14 Cooling (P) - Noted container of tomato curry sauce and penang curry sauce were inadequately cooling in the walk in cooler. According to staff noted containers of sauces began the cooling process around 2 to 2.5 hours prior to inspection. Notes sauces were temping between 97-102 during inspection. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI- items discarded.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Noted multiple TCS items were holding above 41 F in the walk in cooler (see temp log). Noted TCS items were reading between 43- 45 F in the walk-in cooler. Further investigation determined the ambient air for cooler was 48 F. Also found a container of rehydrated glass noodles, stored on the prep counter, reading at 46 F. Verification shall be conducted Thursday July 17th to ensure ambient air adjusted for walk in cooler. All TCS items will be stored in alternative coolers until walk-in cooler repaired. Noted glass noodles were discarded.
- 28 7-102.11- Noted label missing for a working spray bottle of oven cleaner. Label working containers of toxic materials such as cleaners and sanitizers. CDI- item relabeled during inspection.
- 33 3-501.15 Cooling Methods (Pf)-Observed an overfilled container fried tofu cooling in the work top cooler unit. Noted fried tofu was temping between 88-89 F in work top cooler. Work top coolers do not have the capacity to cool food items. Discussed breaking down food items into shallow containers and blast cooling noted items in the reach in freezer or walk in cooler prior to placing TCS items in the work top cooler. CDI- Noted tofu broken down into two containers and blast chilled in the reach in freezer.
- 37 3-302.12 - Noted multiple seasonings missing labels for working containers and bulk containers throughout the prep area. Label all working containers of food (oils, spices, salts, flour, sugar) except food that is easy to identify such as dry pasta.
- 39 3-305.11 - Noted a few cases of produce stored on the floor in the walk in cooler. Also noted bulk containers of spices were stored on the floor near the back of the prep kitchen. Food containers stored on floor of walk in cooler. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 45 4-903.11(A)(C) - Noted cases of To-go containers were stored on the floor near the back of the prep kitchen. Store single-use and single-service articles in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least 6 inches above the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Noted walk-in cooler is not functioning properly. Noted walk-in cooler ambient air temping at 48 F during time of inspection. Verification for repairs will be conducted July 17th.