

# Food Establishment Inspection Report

Score: 96

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: 08/19/2026 Status Code: A

Time In: 4:10 PM Time Out: 6:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 1

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"/> IN OUT         | Required records available: shellstock tags, parasite destruction                              | 2   | 1   | 0  |
| <b>Protection from Contamination .2653, .2654</b>                   |                                                    |                                                                                                |     |     |    |
| 15                                                                  | <input checked="" type="checkbox"/> IN 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"/> 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"/> IN OUT/N/A/N/O | Proper cooling time & temperatures                                                             | 3   | 1.5 | 0  |
| 21                                                                  | <input checked="" type="checkbox"/> 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"/> 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  |
| <b>Consumer Advisory .2653</b>                                      |                                                    |                                                                                                |     |     |    |
| 25                                                                  | <input checked="" type="checkbox"/> OUT/N/A        | Consumer advisory provided for raw/undercooked foods                                           | 1   | 0.5 | 0  |
| <b>Highly Susceptible Populations .2653</b>                         |                                                    |                                                                                                |     |     |    |
| 26                                                                  | <input checked="" type="checkbox"/> IN OUT         | Pasteurized foods used; prohibited foods not offered                                           | 3   | 1.5 | 0  |
| <b>Chemical .2653, .2657</b>                                        |                                                    |                                                                                                |     |     |    |
| 27                                                                  | <input checked="" type="checkbox"/> IN OUT         | 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         | 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 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  |
| <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  | Plant food properly cooked for hot holding                                                             | 1   | 0.5 | 0  |
| 35                                                                        | <input checked="" type="checkbox"/> OUT     | 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"/> 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"/> 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 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"/> OUT     | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | 1   | 0.5 | 0  |
| 48                                                                        | <input checked="" type="checkbox"/> IN 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 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>                                                  |                                             |                                                                                                        |     |     | 4  |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: THE PROVINCIAL  
 Location Address: 119 N SALEM ST  
 City: APEX State: NC  
 County: 92 Wake Zip: 27502  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: THROWBACK HOSPITALITY, LLC  
 Telephone: (919) 372-5921

Establishment ID: 4092017169  
☒ Inspection ☐ Re-Inspection Date: 08/19/2026  
☐ Educational Visit Status Code: A  
 Comment Addendum Attached? ☒ Category #: IV  
 Email 1: theprovincialapex@gmail.com  
 Email 2:  
 Email 3: WAYNE2404@HOTMAIL.COM

## Temperature Observations

| Item/Location                   | Temp | Item/Location | Temp | Item/Location | Temp |
|---------------------------------|------|---------------|------|---------------|------|
| sweet potato fries/prep top     | 40   |               |      |               |      |
| spinach/prep top                | 41   |               |      |               |      |
| dry slaw/prep top               | 41   |               |      |               |      |
| flatten potatoes/prep top       | 40   |               |      |               |      |
| fish/lowboy                     | 39   |               |      |               |      |
| chicken empanada/lowboy         | 39   |               |      |               |      |
| panko chicken breast/lowboy     | 41   |               |      |               |      |
| chicken wings/lowboy            | 41   |               |      |               |      |
| ambient air/lowboy              | 38   |               |      |               |      |
| cut lettuce/drawer              | 40   |               |      |               |      |
| burger pattie/drawer            | 41   |               |      |               |      |
| steak /drawer                   | 41   |               |      |               |      |
| pork chop/drawer                | 40   |               |      |               |      |
| cheese and potato casserole/WIC | 41   |               |      |               |      |
| cut fries/WIC                   | 40   |               |      |               |      |
| flatten potatoes/WIC            | 40   |               |      |               |      |
| fish/WIC                        | 41   |               |      |               |      |
| panko chicken/WIC               | 41   |               |      |               |      |
| ambient air/WIC                 | 38   |               |      |               |      |
| baked chicken/final cook        | 203  |               |      |               |      |

First  
 Person in Charge (Print & Sign): Camille

Last  
Alcaide

First  
 Regulatory Authority (Print & Sign): Carla

Last  
Pressley

AGQ

Carla J. 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: AGQ



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



## Comment Addendum to Inspection Report

**Establishment Name:** THE PROVINCIAL

**Establishment ID:** 4092017169

**Date:** 08/19/2026 **Time In:** 4:10 PM **Time Out:** 6:00 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.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P)  
Cut lettuce was stored in the drawer underneath a drawer of raw beef burger pattie, raw steak, and raw pork chops. (A) FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD such as fruits and vegetables. PIC rearranged the drawers so that the cut lettuce is above the raw animal meats listed above. \*\*\*CORRECTED DURING INSPECTION (CDI)\*\*\*
- 45 4-502.13 Single-Service and Single-Use Articles - Use Limitations (C)  
Establishment is reusing plastic goat cheese and other plastic single use containers for other food storage. (A) SINGLE-SERVICE and SINGLE-USE ARTICLES may not 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. \*\*\*REPEAT VIOLATION\*\*\*
- 48 4-501.18 Warewashing Equipment, Clean Solutions (C)  
The rinse basin and the sanitizing solution in the sanitizing basin of the three compartment sink are soiled. The wash, rinse, and SANITIZE solutions shall be maintained clean. PIC had employee clean the rinse basin and replace the soiled sanitizing solution with a clean solution.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)  
Floor sealant and paint worn. Small holes in FRP. Splatter on ceiling tiles. Physical facilities shall be maintained in good repair. PIC advised. \*\*\*REPEAT VIOLATION\*\*\*