

Food Establishment Inspection Report

Score: 87.5

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: 05/07/2026 Status Code: A

Time In: 12:00 PM Time Out: 3:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		X	0	X	
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	0	
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	IN <input checked="" type="checkbox"/> T				
Hands clean & properly washed		4	X	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	IN <input checked="" type="checkbox"/> T N/A				
Handwashing sinks supplied & accessible		2	X	0	X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/> 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	IN <input checked="" type="checkbox"/> OUT N/A N/O				
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	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooking time & temperatures		3	1.5	0	
19	IN <input checked="" type="checkbox"/> T N/A N/O				
Proper reheating procedures for hot holding		3	X	0	X
20	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooling time & temperatures		3	1.5	0	
21	IN <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	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	IN <input checked="" type="checkbox"/> OUT				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	IN <input checked="" type="checkbox"/> OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/> T N/A				
Food additives: approved & properly used		1	0.5	X	X
28	<input checked="" type="checkbox"/> OUT N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input checked="" type="checkbox"/> 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
Safe Food and Water .2653, .2655, .2658					
30	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	IN <input checked="" type="checkbox"/> T				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	X
34	<input checked="" type="checkbox"/> OUT N/A N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT N/A N/O				
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"/> OUT				
Food properly labeled: original container		2	1	0	
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	IN <input checked="" type="checkbox"/> T				
Contamination prevented during food preparation, storage & display		X	1	0	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 N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	IN <input checked="" type="checkbox"/> T				
In-use utensils: properly stored		1	0.5	0	
44	IN <input checked="" type="checkbox"/> T				
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	
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		X	0.5	0	X
48	IN <input checked="" type="checkbox"/> T				
Warewashing facilities: installed, maintained & used; test strips		X	0.5	0	X
49	IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		X	0.5	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	IN <input checked="" type="checkbox"/> T				
Plumbing installed; proper backflow devices		2	1	X	
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	IN <input checked="" type="checkbox"/> T				
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:					12.5



Comment Addendum to Food Establishment Inspection Report

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 City: APEX State: NC
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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: PEAKWAY TRADES, LLC
 Telephone: (919) 363-9000

Establishment ID: 4092017771
 Inspection Re-Inspection Date: 05/07/2026
 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
rice/reheat for hot holding	136				
chicken /prep counter cooling (improper methods)	119				
tofu/make line prep	38				
chicken/make line prep	40				
dry slaw/make line prep	37				
arugula/make line prep	40				
sliced tomato/make line prep	40				
chicken cutlets/make line prep	41				
butter chicken/make line RIC	38				
tandoori/make line RIC	40				
ambient air/make line RIC	36				
butter chicken/WIC	39				
tandoori chicken/WIC	39				
lamb chunks/WIC	37				
ambient air/WIC	34				

Person in Charge (Print & Sign): *First* Ashok

Last Kumar



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

Last Pressley




REHS ID: 2800 - Pressley, Carla

Verification Dates: Priority:

Priority Foundation: 05/17/2026 Core:

REHS Contact Phone Number: (984) 239-0850

Authorize final report to be received via Email: 



Comment Addendum to Inspection Report

Establishment Name: BAWARCHI GRILL SPIRITS

Establishment ID: 4092017771

Date: 05/07/2026 **Time In:** 12:00 PM **Time Out:** 3:45 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.

- 1 2-103.11 Person in Charge
Several staff members observed washing hands improperly. EHS educated PIC and staff on hand washing procedures. The person in charge shall ensure that employees are effectively cleaning their hands by routinely monitoring employee handwashing. ***CORRECTED DURING INSPECTION (CDI)***
- 8 2-301.12 Cleaning Procedure (P)
Food employee observed not using soap when washing hands. Second food employee observed washing hands with gloves still on. PIC observed contaminating hands by blowing into gloves before putting them on. Food employee shall apply an amount of cleaning compound recommended by the cleaning compound manufacturer. Food employees shall keep arms and hands clean. EHS redirected food employee a sink equipped with hand soap to properly wash hands, and redirected food employee to remove gloves before hand washing. ***CDI***
- 10 6-301.11 Handwashing Cleanser, Availability (Pf)
Hand sink in food prep area was not equipped with a hand washing cleanser. Provide soap for handwashing at each handsink. PIC equipped dispenser with hand soap. ***CDI***
5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf)
Hand washing sink in the wait staff area is used for storage of miscellaneous items and the hand sink has been disconnected from the plumbing source. (A) A handwashing sink shall be maintained so that it is accessible at all times for employee use Pf. The PIC has been informed to have the hand washing sink reconnected to the plumbing source. EHS will verify within 10 days.
- 19 3-403.11 Reheating for Hot Holding (P)
Rice reheated in microwave to 136 and placed in rice cooker for hot hoding. TCS food reheated in a microwave shall be reheated so that all parts of the food reach a temperature of 165 F within 2 hours and the food is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating if food is to be hot held until service.
- 27 GENERAL COMMENT:
3-302.14 Protection from Unapproved Additives (P)
Preema branded green food coloring powder has questionable labeling. Mustard oil is being used to marinate chicken. This oil is a body oil for external use only. Food shall be protected from unsafe food additives. PIC advised to discontinue use until product can be reviewed by departmental standards coordinator. EHS deferred to department for verification of food additive status. Mustard was removed from the kitchen ***CDI***
- 33 3-501.15 Cooling Methods (Pf)
Large pans of cubed chicken found cooling at 114-119F on prep counter. EHS had PIC and food employee place pans of chicken in the walk in freezer for rapid cooling.
Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. ***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***REPEAT VIOLATION***
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C)
Flour scoop handle observed laying in flour inside the bin. During pauses in food prep, keep handles up and out of the dry goods inside containers. Scoop handle removed from flour.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C)
Several metal food containers were stacked wet on the clean equipment shelf. After cleaning and sanitizing, store this equipment in a self-draining position that allows air drying. Pans were separated for drying.
- 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 microwave door handle is held in place with black tape. The temperature gauges on the dish washing machine are not working. Equipment shall be kept in good repair. PIC informed of equipment disrepair ***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 informed PIC to obtain irreversible temperature measuring device for dish machine. ***REPEAT VIOLATION***
- 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***
- 51 5-205.15 System Maintained in Good Repair
Drain pipes are mounted using shoe string type ties. Plumbing shall be maintained in good repair. PIC advised to mount drain pipes with secure easily cleanable mounts.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C)
The vent hood above stove has grease accumulation. The walls and ceilings throughout the kitchen have splatter and dust build up. Floors have food debris build up along cookline. Physical facilities shall be cleaned as often as necessary to keep them clean. Increase cleaning frequency of hood system, floors, walls, and ceilings.