

Food Establishment Inspection Report

Score: 85

Establishment Name: PROVIDENCE COUNTRY CLUB CLUBHOUSE

Establishment ID: 20600110914

Location Address: 6001 PROVIDENCE COUNTRY CLUB DR

City: CHARLOTTE State: North Carolina

Zip: 28277 County: 60 Mecklenburg

Permittee: PROVIDENCE CC LLC

Telephone: (704) 846-8475

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/08/2025 Status Code: A

Time In: 9:40 AM Time Out: 2:30 PM

Category#: IV

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 10

No. of Repeat Risk Factor/Intervention Violations: 2

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	IN	<input checked="" type="checkbox"/>		Management, food & conditional employee; knowledge, responsibilities & reporting	2	X	0	X
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	<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"/>	OUT	N/O	Food received at proper temperature	2	1	0	
13	IN	<input checked="" type="checkbox"/>		Food in good condition, safe & unadulterated	2	1	X	
14	IN	<input checked="" type="checkbox"/>	N/A/N/O	Required records available: shellstock tags, parasite destruction	2	X	0	X
Protection from Contamination					.2653, .2654			
15	IN	<input checked="" type="checkbox"/>	N/A/N/O	Food separated & protected	3	1.5	X	X
16	IN	<input checked="" type="checkbox"/>		Food-contact surfaces: cleaned & sanitized	3	X	0	X
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"/>	OUT	N/A/N/O	Proper cooking time & temperatures	3	1.5	0	
19	IN	OUT	N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0	
20	IN	<input checked="" type="checkbox"/>	N/A/N/O	Proper cooling time & temperatures	3	X	0	
21	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper hot holding temperatures	3	1.5	0	
22	IN	<input checked="" type="checkbox"/>	N/A/N/O	Proper cold holding temperatures	X	1.5	0	X
23	IN	<input checked="" type="checkbox"/>	N/A/N/O	Proper date marking & disposition	X	1.5	0	X
24	IN	OUT	<input checked="" type="checkbox"/>	N/A	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory					.2653			
25	IN	<input checked="" type="checkbox"/>	N/A	Consumer advisory provided for raw/undercooked foods	1	0	0	X
Highly Susceptible Populations					.2653			
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical					.2653, .2657			
27	IN	OUT	<input checked="" type="checkbox"/>	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	
Conformance with Approved Procedures					.2653, .2654, .2658			
29	IN	OUT	<input checked="" type="checkbox"/>	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	OUT	<input checked="" type="checkbox"/>	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	OUT	<input checked="" type="checkbox"/>	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	X	0
34	IN	OUT	N/A	Plant food properly cooked for hot holding	1	0.5	0
35	IN	<input checked="" type="checkbox"/>	T/N/A/N/O	Approved thawing methods used	1	X	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	2	X	0
40	<input checked="" type="checkbox"/>	OUT		Personal cleanliness	1	0.5	0
41	IN	<input checked="" type="checkbox"/>	T	Wiping cloths: properly used & stored	1	0.5	X
42	IN	OUT	<input checked="" type="checkbox"/>	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	IN	<input checked="" type="checkbox"/>	T	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
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	1	0.5	X
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	IN	<input checked="" type="checkbox"/>	T	Physical facilities installed, maintained & clean	1	X	0
56	<input checked="" type="checkbox"/>	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:				15			



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CLUBHOUSE
 Location Address: 6001 PROVIDENCE COUNTRY CLUB DR
 City: CHARLOTTE State: NC
 County: 60 Mecklenburg Zip: 28277
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: PROVIDENCE CC LLC
 Telephone: (704) 846-8475

Establishment ID: 20600110914
☒ Inspection ☐ Re-Inspection Date: 05/08/2025
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: SREISTERER@PROVIDENCECC.COM
 Email 2: Jdaniels@providencecc.com
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cut melon /back RIC	41	Hot dogs /WIC #2	41	chicken Salad /*	40
chicken salad /*	41	raw salmon /*	41	Sanitizer /3-comp sink	50
cut tomatoes /grill station	46	pork /*	41	dish plate /Dish machine	162
sliced cheese /*	41	turkey /*	40		
diced tomatoes /*	40	Melon /server unit	41		
sliced American /*	40	coleslaw /*	40		
Diced tomatoes /lowboy	41	Roasted tomatoes /sauteed prep	41		
potato soup /*	40	shredded mozzarella /*	40		
Coconut beef sou/HH	140	tofu /*	41		
unsalted butter /counter	74	pineapple salsa /*	40		
Watermelon /WIC #1	41	cut tomatoes /fry prep	51		
stuffed bell peppers /*	41	Pimento cheese /*	42		
veggie broth /*	44	goat cheese /*	48		
coconut beef soup /*	48	cooked pasta /low boy	41		
black bean purée /*	40	pizza sauce /*	40		
cooked chicken /*	41	sliced tomatoes /Salad prep	40		
cooked wings /*	40	Sliced turkey /*	41		
raw shell eggs /*	43	sliced ham /*	41		
shredded cheese /*	41	seared tuna /lowboy	43		
raw beef /*	41	tuna salad /*	40		

First
 Person in Charge (Print & Sign): Jason

Last
 Daniels

First

Regulatory Authority (Print & Sign): Ariel

Last
 Humphrey

[Signature]

[Signature]

REHS ID: 3439 - Humphrey, Ariel

Verification Dates: Priority: 05/11/2025

Priority Foundation: 05/18/2025

Core:

REHS Contact Phone Number: (980) 416-9181

Authorize final report to
 be received via Email:

[Signature]



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: PROVIDENCE COUNTRY CLUB CLUBHOUSE

Establishment ID: 20600110914

Date: 05/08/2025 **Time In:** 9:40 AM **Time Out:** 2:30 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.

- 1 2-103.11(A-P) PIC shall ensure rules in the code for food safety and handling are met. -Pf PIC stated that food employees do not receive employee health training. Cooling methods and cooling parameters noncompliant items were noted during the inspection. Consumer advisory is missing the disclosure. Sanitizer in the 3-compartment sink is at too low of a concentration. PIC stated that the concentration is checking by the vendor servicing the equipment, employees do not conduct daily checks.

A Food Safety Checklist can be found at: www.mecknc.gov/foodsafety along with more food safety information related to PIC Duties, Training, and managing food safety.

- 3 2-103.11(O) Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure.-PF Observed PIC stated that employees do not receive any health training. EHS observed employee health posters in kitchen but PIC stated that they are not trained on health policies. 10-day VR required.

For more information on employee health policy, please visit: www.mecknc.gov/foodsafety

- 13 3-202.15 Food packaging must be in good condition, intact and protect the food inside. Pf Observed seven dented cans in dry storage area. CDI- PIC removed the cans to be disposed of.
- 14 3-402.11 and 3-402.12 Provide records from supplier to guarantee fish served raw or undercooked is free of live parasites. -Pf Observed facility unable to provide a parasite destruction letter for Carolina Trout, Ahi Tuna, and Mahi Fillet. 10-day VR Required.
- 15 3-302.11(A)(1) Separate raw animal foods from ready-to-eat foods and washed/unwashed fruits and vegetables. -P Observed raw tuna stored on top of a container of lettuce in the salad prep lowboy. CDI- Storage order was corrected.

For more information on food storage order please visit: <https://health.mecknc.gov/envhealth/food-and-facilities-sanitation>

- 16 4-501.114 Maintain sanitizer at correct concentrations when being used to sanitize. -P Observed the chemical dispenser at the 3-compartment sink dispensing quat sanitizer at 50ppm. PIC stated that they will place a work order to repair the dispenser. Facility will hand mix sanitizer for sanitizer buckets until repaired. 3-day VR required.

For more information please visit: <https://health.mecknc.gov/envhealth/food-and-facilities-sanitation> or view our training videos at the following weblinks: Sanitizing Solutions - <https://youtu.be/ykP2mr9CtRg> and How to Test Sanitizer <https://youtu.be/y0SjmnabFaY>

- 20 3-501.14(A) Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. -P. Observed veggie broth and 44F and coconut beef soup at 48F which missed cooling parameters. The items were prepared prior to today and had not cooled within the allotted 6 hour window. CDI- PIC voluntarily discarded the items.

For more information please visit: www.mecknc.gov/foodsafety or view our training videos at the following weblinks: What are TCS Foods <https://www.youtube.com/watch?v=q0iLZb7v0UM> and Cooling Food Safely <https://youtu.be/P6x8b1ZVOxU> .

22 REPEAT.

3-501.16(A)(2) Maintain TCS foods in cold holding at 41F or less. -P

Observed goat cheese, pimento cheese, seared tuna, and cut tomatoes holding temperatures above 41F. CDI- Flip top was closed and items returned to 41F within 30 minutes. Unsalted butter was found on the counter at 74F. PIC stated items had been out for 2 hours and was placed in a pot to cook. PIC voluntarily discarded seared tuna. **REPEAT**

- 23 **REPEAT** 3-501.17 Date mark/label all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. - Pf Observed multiple TCS food times throughout the facility that were not date marked. CDI- Items were the prep date was known were allowed to be labeled, all other food was voluntarily discarded. 3-day VR. SEE COMMENTS.

For more information, please visit: www.mecknc.gov/foodsafety or view our training videos at the following weblinks: What are TCS Foods <https://www.youtube.com/watch?v=q0iLZb7v0UM> and Date Marking Food Safely <https://youtu.be/BOPsSNUajYs> .

REPEAT 3-501.18 Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. -P Observed a large amount of TCS foods that were held past the allowed 7-day period. CDI- All foods

For more information, please visit: <https://health.mecknc.gov/envhealth/food-and-facilities-sanitation> or view our training videos at the following weblinks: What are TCS Foods <https://youtu.be/bRvqAETDjQU> and Date Marking Food Safely <https://youtu.be/BOPsSNUajYs> .

- 25 3-603.11 (B)(1) Consumer Advisory Disclosures shall indicate that the animal-derived food is or can be served raw or undercooked by using words and phrases such as raw, undercooked, cooked to order, etc., or by asterisking to a footnote per 3-603.11 (B)(2). -Pf Observed that the consumer advisory does not include a disclosure statement. 10-day VR.
- 33 3-501.15 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. -Pf Observed foods cooling in deep containers with plastic wrap in the WIC. PIC stated that the do not complete cooling logs and do not take temperatures throughout the cooling process.

For more information, please visit: <https://health.mecknc.gov/envhealth/food-and-facilities-sanitation> or view our training videos at the following weblinks: What are TCS Foods <https://youtu.be/bRvqAETDjQU> and Cooling Food Safely <https://youtu.be/P6x8b1ZVOxU> .

- 35 3-501.13 (E) Reduced oxygen packaged fish, required to be kept frozen until time of use per labeling, shall be removed from the reduced oxygen environment prior to thawing under refrigeration or upon completion of thawing using running water. Observed raw Tuna in a reduce oxygen package thawing in the salad prep lowboy without being punctured. The packaging specifically stated that the product must be removed from packing and use the day that is was thawed.
- 39 3-305.11 Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor. Observed boxes of food on floor inside downstairs WIF. **REPEAT**
- 41 3-304.14(B) Hold in-use wiping cloths in properly concentrated sanitizer between uses. Observed a wet wiping cloth under a cutting board. Once a wiping cloth is wipe it must be kept in sanitizer solution.
- 44 4-901.11 (B) After cleaning and sanitizing, equipment and utensils may not be cloth dried. Observed a food employee using a cloth to dry dishes. EHS informed PIC that dishes must be aired dried and that dishes would need to be re-washed and allowed to air dry.
- 47 4-501.11 Maintain equipment in good repair. Observed broken door on the reach in freezer with a broken handle.
- 55 6-501.11 Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair. Observed need for re-grouting to flooring in main kitchen. Repair at earliest opportunity. **REPEAT**

Additional Comments

EHS will return within 72 Hours to verify that noncompliant items related with date marking have been corrected. If no improvement is noted EHS may place facility risk control plan (RCP) or take permit action.

Facility is not permitted to operate a self service buffets. Facility must cease operation until written approval is given by the regulatory authority.

For Reinspection call 980-314-1620