

Food Establishment Inspection Report

Score: 98

Establishment Name: POTBELLY SANDWICH WORKS

Establishment ID: 4092019882

Location Address: 2824 TEACHEY PL

City: APEX State: North Carolina

Zip: 27523 County: 92 Wake

Permittee: GENX INVESTMENTS, LLC

Telephone:

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 07/14/2026 Status Code: A

Time In: 2:00 PM Time Out: 3:15 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 2

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	☒ OUT ☐ N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	☒ OUT ☐ N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	☒ OUT ☐ N/A	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	☒ OUT ☐ N/A	Proper use of reporting, restriction & exclusion	3	1.5	0
5	☒ OUT ☐ N/A	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	☒ OUT ☐ N/A	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	☒ OUT ☐ N/A	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	☒ OUT ☐ N/A	Hands clean & properly washed	4	2	0
9	☒ OUT ☐ N/A ☐ N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	☒ OUT ☐ N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	☒ OUT ☐ N/A	Food obtained from approved source	2	1	0
12	☐ IN ☒ OUT ☐ N/A	Food received at proper temperature	2	1	0
13	☒ OUT ☐ N/A	Food in good condition, safe & unadulterated	2	1	0
14	☐ IN ☒ OUT ☐ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	☒ OUT ☐ N/A ☐ N/O	Food separated & protected	3	1.5	0
16	☐ IN ☒ OUT ☐ N/A	Food-contact surfaces: cleaned & sanitized	3	1.5	X
17	☒ OUT ☐ N/A	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	☐ IN ☒ OUT ☐ N/A ☐ N/O	Proper cooking time & temperatures	3	1.5	0
19	☒ OUT ☐ N/A ☐ N/O	Proper reheating procedures for hot holding	3	1.5	0
20	☒ OUT ☐ N/A ☐ N/O	Proper cooling time & temperatures	3	1.5	0
21	☒ OUT ☐ N/A ☐ N/O	Proper hot holding temperatures	3	1.5	0
22	☐ IN ☒ OUT ☐ N/A ☐ N/O	Proper cold holding temperatures	3	0	X
23	☒ OUT ☐ N/A ☐ N/O	Proper date marking & disposition	3	1.5	0
24	☐ IN ☒ OUT ☐ N/A ☐ N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	☐ IN ☒ OUT ☐ N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	☐ IN ☒ OUT ☐ N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	☐ IN ☒ OUT ☐ N/A	Food additives: approved & properly used	1	0.5	0
28	☒ OUT ☐ N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	☐ IN ☒ 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	☐ IN ☒ OUT ☐ N/A	Pasteurized eggs used where required	1	0.5	0
31	☒ OUT ☐ N/A	Water and ice from approved source	2	1	0
32	☐ IN ☒ OUT ☐ N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	☒ OUT ☐ N/A	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	☐ IN ☒ OUT ☐ N/A ☐ N/O	Plant food properly cooked for hot holding	1	0.5	0
35	☒ OUT ☐ N/A ☐ N/O	Approved thawing methods used	1	0.5	0
36	☒ OUT ☐ N/A	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	☒ OUT ☐ N/A	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	☒ OUT ☐ N/A	Insects & rodents not present; no unauthorized animals	2	1	0
39	☒ OUT ☐ N/A	Contamination prevented during food preparation, storage & display	2	1	0
40	☒ OUT ☐ N/A	Personal cleanliness	1	0.5	0
41	☒ OUT ☐ N/A	Wiping cloths: properly used & stored	1	0.5	0
42	☒ OUT ☐ N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	☐ IN ☒ OUT ☐ N/A	In-use utensils: properly stored	1	0	X
44	☒ OUT ☐ N/A	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	☒ OUT ☐ N/A	Single-use & single-service articles: properly stored & used	1	0.5	0
46	☒ OUT ☐ N/A	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	☒ OUT ☐ N/A	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	☒ OUT ☐ N/A	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	☒ OUT ☐ N/A	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	☒ OUT ☐ N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	☒ OUT ☐ N/A	Plumbing installed; proper backflow devices	2	1	0
52	☒ OUT ☐ N/A	Sewage & wastewater properly disposed	2	1	0
53	☒ OUT ☐ N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	☒ OUT ☐ N/A	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	☒ OUT ☐ N/A	Physical facilities installed, maintained & clean	1	0.5	0
56	☒ OUT ☐ N/A	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					2



Comment Addendum to Food Establishment Inspection Report

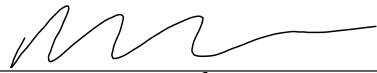
Establishment Name: POTBELLY SANDWICH WORKS
 Location Address: 2824 TEACHEY PL
 City: APEX State: NC
 County: 92 Wake Zip: 27523
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: GENX INVESTMENTS, LLC
 Telephone: _____

Establishment ID: 4092019882
☒ Inspection ☐ Re-Inspection Date: 07/14/2026
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: II
 Email 1: mohit.kishore@genxrestaurants.com
 Email 2: _____
 Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cut tomato/Fliptop	44 - 46				
Ham/Turkey /Fliptop	40 - 50				
Assorted deli meats /Makeline drawer cooler	37 - 40				
Chicken /Makeline drawer cooler	41				
Boiled egg/Cut lettuce /Fliptop	40 - 41				
Chicken/Tuna salad /Fliptop	40 - 41				
Turkey/Bologna/Walk-in	40 - 41				
Cut tomato /Walk-in	40				
Chicken /Walk-in, thawing	32				
Veggie soup /Reheat bath, in bag	137				
Milk /Reach-in	40				
Meatballs/Tomato sauce /Hot holding unit	155- 160				
Soups/Mac n Cheese /Hot holding unit	147 - 152				

Person in Charge (Print & Sign):
 First Last
 Regulatory Authority (Print & Sign): Matthew Saliba




REHS ID: 3079 - Saliba, Matthew Verification Dates: Priority:
 REHS Contact Phone Number: (919) 500-6269

Priority Foundation: Core:

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

Establishment Name: POTBELLY SANDWICH WORKS

Establishment ID: 4092019882

Date: 07/14/2026 **Time In:** 2:00 PM **Time Out:** 3:15 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.

- 16 4-601.11(A); Priority Foundation; A food scoop stored as clean was observed with food residue around the scooping mechanism. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI- scoop placed in three compartment sink for cleaning. All other equipment observed clean. No points taken.
- 22 3-501.16 (A) (2) and (B); Priority; Ham and cut tomato were observed above 41F in makeline refrigeration (see temp chart). Ham was stacked too high in container to maintain proper temperature. TCS foods shall be held at 41F or below in refrigeration. CDI- excess ham was moved to walk-in cooler and cut tomato was voluntarily discarded.
- 43 3-304.12 (A); Core; Observed a food scoop laying inside macaroni container. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in TCS food with their handles above the top of the food and the container. CDI- scoop removed from macaroni and cheese.

Additional Comments

All animal foods arrive cooked and ready-to-eat according to PIC. Soups are reheated inside sealed bags then removed for hot holding.