

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0274295 - EVERGREEN PANDA RESTAURANT	Site Address 3230 S WHITE RD A, SAN JOSE, CA 95148	Inspection Date 08/21/2026
Program PR0414871 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MELANIE LUONG	Inspection Time 16:15 - 17:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By RICHARD LOUNG

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 08/13/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 05/27/2026

Cited On: 08/21/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Repeated violation: Employees working back in the kitchen were observed touching unclean surface and the front area were observed collecting soiled dishes and cleaning tables and serving open food for customers without washing hands.

[CA] Employee must be trained to wash hand in between touching unclean surface and ready to eat food products, after cleaning or handling chemicals, after picking up something off of the floor, after handling the register/money, after handling garbage, after touching face, hair or body, after eating, drinking, smoking, and chewing gum, after using the bathroom, and after sneezing, coughing, or using a tissue. The employee was told to wash his hands and change his gloves (COS).

Follow-up By
08/21/2026

Cited On: 08/13/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 08/21/2026

Cited On: 08/13/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

This violation found not in compliance on 08/21/2026. See details below.

Cited On: 08/21/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Repeated violation: Partially cooked chicken, egg rolls, and wings were stored on the counter at room temperature. The manager said he is using time as a public health control after the products were partially cooked and stored on the table waiting for order for final cook to serve.

[CA] There is a two-hour diligent food preparation time, but if the food products are going to be stored on the counter at room temperature, please provide proper time/temperature logs that indicate the time the product was partially cooked and the time it may be stored at room temperature until it is cooked to serve. The manager provided time/temperature logs for the specified food products (COS).

Minor Violations

Cited On: 08/21/2026

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Inspector Observations: The three compartment warewash sink that was being used for food preparation have some soiled dishes on the side/

[CA] Food preparation may only be conducted on a clean food preparation sink.

Follow-up By
08/21/2026

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K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Repeated violation: Multiple open bag food products were stored on the shelf in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

Follow-up By
08/21/2026

Some open food products were stored under the steam table without any cover.

[CA] Do not store any open food products below the hand and preparation sinks and below the steam table to prevent possible contamination.

Cited On: 08/21/2026

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Repeated violation: Bags and boxes of food items are stored directly on the floor in the dry storage area. Large tubs of batter mixture are stored open in the floor inside walk in refrigerator. Containers of flour and rice stored open on floor at cookline.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination. Store open bulk foods in approved NSF containers with tight fitting lids.

Follow-up By
08/21/2026

Cited On: 08/21/2026

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Repeated violation: Multiple wet soiled wiping cloths stored on counter and on top of meat slicer.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Follow-up By
08/21/2026

Measured Observations

Item	Location	Measurement	Comments
Rice	Steam table	158.00 Fahrenheit	
Chicken	Final cook	185.00 Fahrenheit	
Noodle	Steam tabler	160.00 Fahrenheit	
Chicken	Preparation area	110.00 Fahrenheit	

Overall Comments:

Note:1. This is a follow-up inspection to the routine inspection that was conducted on 08/13/2026. The facility was issued a conditional pass for employees to wash hands whenever it was needed, for not using time/temperature records to store partially cooked at room temperature, and of for storing potentially hazardous food products outside a safe temperature zone. During the time of this follow-up inspection both violations were observed not corrected. Therefore, the facility shall remain with a conditional pass

Another follow-up inspection shall be conducted sometime next week at a charge of \$282.00/hour to the owner.

2. This is a joint inspection with Natalie Hak

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/4/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

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Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Richard Loung
Owner
Signed On: August 21, 2026