

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

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



OFFICIAL INSPECTION REPORT

Facility FA0251379 - PANDA EXPRESS #752		Site Address 1320 EL PASEO DE SARATOGA, SAN JOSE, CA 951		Inspection Date 09/30/2026		Placard Color & Score GREEN 85		
Program PR0365308 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PANDA EXPRESS GROUP IN		Inspection Time 13:30 - 15:50			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By KIMBERLY				FSC Karen Sanchez 01/20/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records		X					
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available			X				
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0251379 - PANDA EXPRESS #752	Site Address 1320 EL PASEO DE SARATOGA, SAN JOSE, CA 95130	Inspection Date 09/30/2026
Program PR0365308 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name PANDA EXPRESS GROUP INC	Inspection Time 13:30 - 15:50
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

Observed garlic in oil unmarked with a start time or end time for Time as a Public Health Control procedures. Per PIC, garlic was placed there within the past 15 minutes.

[CA] If using Time as a Public Health Control (TPHC), ensure that all potentially hazardous foods under TPHC are clearly labeled with a start time or end time of the four hour window that the food can be served. Once four hour time window has passed, the food must be discarded.

[COS] Operator labeled the garlic in oil

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Mop sink water measured 118F.

[CA] Ensure that all hot water temperatures in the facility at three compartment sinks, prep sinks, and mop sinks reach a minimum of 120F.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Observed brown shaded water leaking from ceiling near the wok station in kitchen. There is no contact from the leak with any food or food contact surfaces. Leaking has alternated between heavy and slow, steady dripping. Operators have used buckets to contain leaking temporarily. Per PIC, only fried rice and chow mein are made at this wok station. Per maintenance technician, the leaking is from a faulty AC duct and collecting rust as it falls down, contributing to the shaded brown color.

[CA] Ensure that all equipment in the food facility is in good repair and free of leaks.

[SA] PIC has been instructed to cease use of this wok station until leak has been repaired to eliminate risk with contamination. Chow mein and fried rice cooking procedures have been moved to other woks in the kitchen. Maintenance technician is onsite at the time of this report and actively working on this issue.

Note: Before inspectors left facility, maintenance technician has provided evidence that leak was fixed and stated that the insulation with water will still leak for a while until it dries. PIC has been informed once leak has stopped for at least an hour that operation at wok station may resume as usual.

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Sanitizer	Bucket at prep sink	200.00 PPM	Quat
Hot water	Three compartment sink	120.00 Fahrenheit	
Sanitizer	Bucket at handwash station near computer	200.00 PPM	Quat
Beijing beef	Steam table	145.00 Fahrenheit	
Raw beef	Reach in cooler near wok	38.00 Fahrenheit	
Kung pao chicken	Steam table	150.00 Fahrenheit	
Raw beef	Walk in cooler	41.00 Fahrenheit	
Warm water	Handsink near steam table	100.00 Fahrenheit	
Tofu	Reach in prep fridge bottom compartment	40.00 Fahrenheit	
Fried rice	Steam table	150.00 Fahrenheit	
Raw chicken	Walk in cooler	40.00 Fahrenheit	
Chow mein	Steam table	155.00 Fahrenheit	
Orange chicken	Fresh off wok	180.00 Fahrenheit	
Warm water	Handsink near back door	100.00 Fahrenheit	
Hot water	Prep sink	120.00 Fahrenheit	
Honey sesame chicken	Steam table	140.00 Fahrenheit	
Hot water	Mop sink	118.00 Fahrenheit	

Overall Comments:

Joint inspection with Shannon R.

Report written by Shannon R.

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 **10/14/2026**. 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.

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

Kimberly R

Received By: Kimberly
Assistant Manager
Signed On: September 30, 2026