

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 FA0274295 - EVERGREEN PANDA RESTAURANT	Site Address 3230 S WHITE RD A, SAN JOSE, CA 95148	Inspection Date 12/17/2025
Program PR0414871 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MELANIE LUONG	Inspection Time 15:00 - 15:40
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By RICHARD LUONG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/20/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 12/17/2025

Cited On: 11/20/2025

K14 - 8 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, 14125(b), 114141

Compliance of this violation has been verified on: 12/17/2025

Minor Violations

Cited On: 12/17/2025

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Repeat Violation :

Manager Food Safety Certificate is not available upon request. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Employee Food Handler Cards are not available. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

Information on Food Safety Certificate and Food Handler Cards are available at :

<https://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx>.

<https://cpd.sccgov.org/sb-602-food-handler-cards>

Follow-up By

01/17/2026

Cited On: 12/17/2025

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: Some 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

12/17/2025

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: 12/17/2025

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Repeated violation: Some of the food containers and their covers have a heavy food residue accumulation.

[CA] Conduct a thorough cleaning of the containers and their cover lids.

Follow-up By

12/17/2025

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Cited On: 12/17/2025

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.

Follow-up By
12/17/2025

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

Cited On: 12/17/2025

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Repeated violation: Employee belongings including clothes and backpacks were stored on the utensil and food storage shelves.

Follow-up By
12/17/2025

[CA] Employee belongings must be stored in designated area.

Cited On: 12/17/2025

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Repeated violation: Food residue and slime buildup was observed on the floor and the floor sinks located below the cook-line, storage shelf, and equipment stands.

Follow-up By
12/17/2025

[CA] Conduct a thorough and regular cleaning on the floor areas.

Measured Observations

Item	Location	Measurement	Comments
Rice	Rice steamer	154.00 Fahrenheit	
Chicken	Final cook	172.00 Fahrenheit	
Chow mein	Wok	164.00 Fahrenheit	
Beef	Final cook	167.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 11/20/25. The facility was issued a conditional pass due to the failure to sanitize dishes properly and for the lack of supplies at the kitchen's handwash station. During today's follow-up inspection, dishes were being washed with appropriate sanitizer and the handwash stations have needed supplies. Therefore, the facility is issued a pass green placard.

However, the above violations must be corrected immediately as well. Most of the violations listed are repeated violations from the previous inspections. Failure to take corrective action within the specified time frame will result in further enforcement measures, which may include:

- Called for an office hearing with a supervisor
- Administrative hearing with a supervisor
- Issuance of fines or penalties as authorized by city, county, and state regulations.
- Suspension or revocation of operating permits.
- Additional legal action as deemed necessary to protect public health and safety.

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 **12/31/2025**. 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 LUONG
Manager

Signed On: December 17, 2025