

# 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 FA0258926 - PANDA EXPRESS #1254		Site Address 1720 STORY RD 40, SAN JOSE, CA 95122		Inspection Date 05/30/2022	
Program PR0379290 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PANDA EXPRESS GROUP IN		Inspection Time 11:55 - 13:25
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By MILA	FSC Miriam Nunez 12/16/2023	

Placard Color & Score
<b>RED</b>
<b>87</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						S
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible			X	X			
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods						X	
K10 Proper cooking time & temperatures					X		
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						S
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		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Numerous live cockroaches observed on the underside of the counter at the corner under the rice warmer holder.**

Follow-up By  
06/02/2022

**Numerous dead cockroaches observed in the following areas:**

- On the floor underneath the rice warmer at the speed line.
- On the bottom shelf under the hot holding fried rice and chow mein.
- On the floor underneath shelf holding the press griddle.
- On the floor underneath speed line where the egg rolls are placed.
- On the floor underneath the middle of the cook line.
- On the floor underneath soda syrup shelf.

**Facility was serviced by pest control company the day prior. Reports were reviewed during inspection. Per PIC, facility is serviced once every two to three months or more frequent when vermin is observed.**

**[CA] The premises of each food facility shall be kept free of vermin. Remove all live and dead cockroaches. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.**

- Remove all dead and live cockroaches.
- Deep clean facility to remove all food sources (standing water, food debris on floors, equipment, etc.)
- Seal any holes, gaps, and/or crevices to prevent harboring of vermin.
- Sanitize all affected areas.

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Hand washing sink in the back of the kitchen obstructed with a stack of clear plastic container on top of the wash basin. [CA] Ensure hand washing facilities are unobstructed and easily accessible at all times. [COS] PIC relocated**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Observed prepackaged frozen chicken thawing under running water at the right most basin of three-compartment sink. [CA] Utilize sinks for their designated purposes. All food preparation shall be conducted at the food preparation sink.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
Teryaki chicken (whole)	Speed line	150.00 Fahrenheit	
Hot water	Preparation sink	122.00 Fahrenheit	
White rice	Rice warmer	151.00 Fahrenheit	
Raw beef	Reach-in refrigerator	40.00 Fahrenheit	
Raw chicken	Walk-in refrigerator	35.00 Fahrenheit	
Broccoli beef	Speed line	138.00 Fahrenheit	
Raw beef	Walk-in refrigerator	37.00 Fahrenheit	
Raw shrimp	Reach-in refrigerator	39.00 Fahrenheit	
Raw chicken	Reach-in refrigerator	41.00 Fahrenheit	
Quaternary ammonia	Sanitizing buckets	200.00 PPM	
White rice	Hot holding unit	145.00 Fahrenheit	
Teriyaki chicken (chopped)	Speed line	137.00 Fahrenheit	
Eggplant tofu	Speed line	154.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	200.00 PPM	
Fried rice	Speed line	143.00 Fahrenheit	

## Overall Comments:

- Facility is hereby closed due to presence of vermin.
- Facility shall remain closed until there is no longer evidence of a vermin infestation.
- Remove all live and dead cockroaches.
- Clean and sanitize the affected areas.
- Facility shall remain closed until written authorization is provided by this Division to resume operations.
- Subsequent follow-up inspections are the first follow-up will be chargeable at \$219 per hour, minimum one hour, during normal business hours, and \$493 per hour, minimum two hours, during non-business hours and upon inspector availability.
- Contact district inspector when facility is ready for re-opening inspection.

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **6/13/2022**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### Legend:

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



**Received By:** Antonette  
District manager

**Signed On:** May 30, 2022