

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 11/14/2023	
Program PR0379290 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PANDA EXPRESS GROUP IN		Inspection Time 09:45 - 11:00
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By MILA	FSC Dao Nguyen 11/16/2026		

Placard Color & Score GREEN 90

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						S
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						S
K07 Proper hot and cold holding temperatures		X		X			S
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						N
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		
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	X	
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

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

Inspector Observations: *Garlic in oil mixture maintained out in ambient temperature measured at 73F. PIC stated that item was brought out when facility opened, less than an hour prior, and that item is usually used fairly quickly. [CA] PHFs shall be held at 41°F or below or at 135°F or above.*

This Division recommends maintaining PHF item on ice bath to maintain cold holding temperature or time as a public health control (TPHC)

[COS] Garlic in oil mixture was relocated into the food preparation refrigerator to immediately cool.

Minor Violations

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed faucets at the janitorial sink with minor leak.*

[CA] Repair plumbing fixture and maintain in clean and good repair.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Sanitizing bucket	Hand wash station - office area	200.00 PPM	Quaternary ammonia
Teriyaki chicken	Speed line	140.00 Fahrenheit	
Cream cheese rangoons	Speed line	138.00 Fahrenheit	
Beef and broccoli	Speed line	151.00 Fahrenheit	
Chow mein	Speed line	171.00 Fahrenheit	
Raw beef	Food preparation refrigerator	39.00 Fahrenheit	
Fried rice	Hot holding unit	137.00 Fahrenheit	
Chicken potstickers	Speed line	138.00 Fahrenheit	
Sanitizing bucket	Hand wash station - back of facility	200.00 PPM	Quaternary ammonia
White rice	Rice cooker	193.00 Fahrenheit	
Raw pooled eggs (bag)	Walk-in refrigerator	40.00 Fahrenheit	
Eggplant tofu	Speed line	159.00 Fahrenheit	
Raw chicken	Walk-in refrigerator	40.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	400.00 PPM	From dispenser
Fried rice	Speed line	175.00 Fahrenheit	
Kung pao chicken	Speed line	153.00 Fahrenheit	
Garlic in oil (bag)	Food preparation refrigerator	40.00 Fahrenheit	
Orange chicken	Speed line	160.00 Fahrenheit	
Chow mein noodles	Walk-in refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Chili crisp shrimp	Speed line	149.00 Fahrenheit	
Raw pooled eggs	Food preparation refrigerator	40.00 Fahrenheit	By walk-in
Honey walnut shrimp	Speed line	146.00 Fahrenheit	
Raw chicken	Food preparation refrigerator	39.00 Fahrenheit	

Overall Comments:

- Joint inspection conducted with Melaku T.

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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 **11/28/2023**. 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



Received By: Edith P.
PIC
Signed On: November 14, 2023