

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 FA0268871 - PANDA EXPRESS #1937		Site Address 4180 N FIRST ST 70, SAN JOSE, CA 95134		Inspection Date 05/07/2026	
Program PR0399466 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PANDA EXPRESS GROUP IN		Inspection Time 09:35 - 10:50
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By THEAVY AND VAN	FSC Marcus Jimenez 08/12/2030		

Placard Color & Score

GREEN
89

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									S
K06	Adequate handwash facilities supplied, accessible	X									
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									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			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									S

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										
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:

Honey walnut shrimp measured 123F while maintained in hot holding at the front service line. Per staff, honey walnut shrimp had been cooked 30 minutes prior to a temperature of greater than 165F. Staff stated that the issue was likely due to their new operating hours, owing to which they did not turn the hot hold unit on for an extended period of time to allow it to warm up prior to placing the honey walnut shrimp into hot holding.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Honey walnut shrimp reheated to 165F and placed back into hot holding. Honey walnut shrimp remeasured holding at 150F or above approximately 30 minutes later.

Minor Violations

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, 14125(b), 114141

Inspector Observations:

Employee observed properly washing, rinsing, and sanitizing using quaternary ammonium in the three compartment dishwashing sink. After the final sanitization step, employee observed dropping a large, plastic container on the floor. Employee picked it up, sprayed it down with hot water, and then stacked it up to dry on the drying rack maintained on the right side integral drainboard of the three compartment sink. Nearby employee intervened (prior to specialist intervention) and instructed employee to re-wash, rinse, and sanitize affected container. Other staff present explained that the employee was relatively new. Employees proved knowledgeable in cleaning and sanitization of food contact surfaces.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Employee properly washed, rinsed, and sanitized affected container, and any containers it had come into contact with after contacting the floor.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
warm water	hand sink - front service	100.00 Fahrenheit	
fried rice	hot hold - front service line	156.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
quaternary ammonium sanitizer	wiping cloth bucket	200.00 PPM	
raw chicken	prep cooler - left	38.00 Fahrenheit	
mushroom chicken	hot hold - front service line	159.00 Fahrenheit	
pooled eggs	prep cooler - left	37.00 Fahrenheit	
raw chicken	prep cooler - right	37.00 Fahrenheit	
frozen beef	walk-in freezer	1.00 Fahrenheit	
chow mein	hot hold - front service line	153.00 Fahrenheit	
orange chicken	hot hold - front service line	154.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
raw beef	walk-in cooler	37.00 Fahrenheit	
chicken eggroll	hot hold - front service line	141.00 Fahrenheit	
warm water	hand sink - employee restroom	100.00 Fahrenheit	
ambient	walk-in cooler	36.00 Fahrenheit	
teriyaki chicken	wok	199.00 Fahrenheit	
hot water	prep sink x2	120.00 Fahrenheit	
frozen shrimp	reach-in freezer	18.00 Fahrenheit	
cream cheese rangoon	hot hold - front service line	142.00 Fahrenheit	
chili oil	prep cooler - right	41.00 Fahrenheit	

Overall Comments:

*Notes:

- Hand sink at the back kitchen is currently unable to output water. Staff state that a service request already has been filed. In the meantime, staff are utilizing the hand sink at the front service line.

- Excessive ice accumulation observed inside the walk-in freezer. Staff state that a service request has already been filed.

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 **5/21/2026**. 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



Received By: Magali Barajas
GM

Signed On: May 07, 2026