

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 FA0209842 - PANDA EXPRESS		Site Address 5180 STEVENS CREEK BL E, SAN JOSE, CA 95129		Inspection Date 06/19/2026		Placard Color & Score GREEN 86		
Program PR0307714 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PANDA EXPRESS GROUP IN		Inspection Time 09:40 - 10:55			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By THRISA				FSC Thi Yen Nhi Nguyen 1/1/31

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						
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						S
K07	Proper hot and cold holding temperatures		X		X			N
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						
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	X	
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	X	
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: Potentially hazardous foods held in the food prep unit located across the cook line is measured at improper cold holding temperatures. Inside the drawers, tofu, raw beef, raw chicken, and cooked brisket measured at 46F to 51F. Per employee, items were in the unit since the night before. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Employee discarded the food into the trash.

Minor Violations

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: A person in charge (PIC) was not available on site at time of inspection. [CA] A PIC who is responsible or familiar with the operation of the facility shall be present at the food facility during all hours of operation.

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: Food prep unit located across from the cook line has an ambient temperature measured at 50F. [CA] Refrigeration must be capable of maintaining potentially hazardous foods at 41°F or below.

Per discussion with manager via the phone. The manager was aware of issues with the unit and had already submitted a service request for repairs.

Refrigeration units that are unable to hold food at the proper temperature shall not be used for potentially hazardous foods.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Flat top grill is partially outside the overhang of the ventilation hood. Observed minor yellowing on the ceiling in location where the flat top grill is located. [CA] Cooking equipment shall be operated under the ventilation hood overhang to remove gases, heat, grease, vapors & smoke.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	120.00 Fahrenheit	
Tofu	Drawer cooler for food prep unit	48.00 Fahrenheit	
Raw chicken	Walk-in cooler	31.00 Fahrenheit	
Raw chicken	Drawer cooler for food prep unit	46.00 Fahrenheit	
Rice	Rice cooker	203.00 Fahrenheit	
Noodle	Steam table	140.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Cooked vegetables	Steam table	173.00 Fahrenheit	
Grilled chicken	Steam table	168.00 Fahrenheit	
Liquid egg	Walk-in cooler	39.00 Fahrenheit	
Brisket	Drawer cooler for food prep unit	51.00 Fahrenheit	
Rice	Warmer	137.00 Fahrenheit	
Brisket	Walk-in cooler	34.00 Fahrenheit	
Cooked chicken	Steam table	138.00 Fahrenheit	
Noodles	Walk-in cooler	38.00 Fahrenheit	
Raw beef	Drawer cooler for food prep unit	49.00 Fahrenheit	
Quat sanitizer	Three compartment sink	300.00 PPM	

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Overall Comments:

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 **7/3/2026**. 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: Nhi
Asst. Manager

Signed On: June 19, 2026