

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 09/21/2023	
Program PR0307714 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PANDA EXPRESS GROUP IN		Inspection Time 14:15 - 15:15
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By BRANDON LE	FSC Brandon Le 2/9/26		

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						
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			
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						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	X	
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: Garlic in oil mixture observed stored at the cook line and measured at 71F. [CA] Garlic mixed with oil is considered a potentially hazardous food items and shall be held at or below 41F; OR at or above 135F.

[COS] The mixture was relocated into the reach-in cooler.

Minor Violations

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: Inside the walk-in cooler, raw liquid egg was observed stored on shelf above sauces.

[CA] Raw items shall be stored below or separate from ready-to-eat ingredients to prevent cross contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Eggplant tofu	Hot holding - service line	160.00 Fahrenheit	
Liquid egg	Walk-in cooler	38.00 Fahrenheit	
Fried rice	Hot holding - service line	140.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Liquid egg	Reach-in cooler	39.00 Fahrenheit	
Chow mein	Cooked	184.00 Fahrenheit	
Orange chicken	Hot holding - service line	151.00 Fahrenheit	
Raw chicken	Drawer cooler	38.00 Fahrenheit	
Beijing Beef	Cooked	190.00 Fahrenheit	
Kung Pao chicken	Hot holding - service line	173.00 Fahrenheit	
Raw beef	Walk-in cooler	30.00 Fahrenheit	
Raw beef	Drawer cooler	40.00 Fahrenheit	
Raw chicken	Walk-in cooler	36.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Rce	Hot holding unit	150.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	100.00 PPM	
Garlic in oil	Cook line	71.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	

Overall Comments:

Discussed with manager about cross-contamination, proper food storage, food allergens, and proper washing and sanitizing of food contact surfaces. Handout for allergens and proper food storage also provided.

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 **10/5/2023**. 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.

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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: Brandon Le
Store Manager

Signed On: September 21, 2023