

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 FA0274295 - EVERGREEN PANDA RESTAURANT	Site Address 3230 S WHITE RD A, SAN JOSE, CA 95148	Inspection Date 08/27/2026
Program PR0414871 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MELANIE LUONG	Inspection Time 14:15 - 15:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By RICHARD LUONG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/13/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 05/27/2026

Cited On: 08/21/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 08/27/2026

Cited On: 08/13/2026

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

Compliance of this violation has been verified on: 08/21/2026

Cited On: 08/13/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 08/27/2026

Minor Violations

Cited On: 08/21/2026

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, 114125(b), 114141

Compliance of this violation has been verified on: 08/27/2026

Cited On: 08/21/2026

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)

Compliance of this violation has been verified on: 08/27/2026

Cited On: 08/21/2026

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Compliance of this violation has been verified on: 08/27/2026

Cited On: 08/21/2026

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Compliance of this violation has been verified on: 08/27/2026

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Measured Observations

Item	Location	Measurement	Comments
Breaded chicken, TPHC	Preparation area	110.00 Fahrenheit	
Noodle, TPHC	Preparation area	130.00 Fahrenheit	
Chicken	Walk-in cooler	39.00 Fahrenheit	
Noodle	Final cooke	159.00 Fahrenheit	
Orange chicken	Final cook	175.00 Fahrenheit	
Pork, TPHC	Preparaiton area	125.00 Fahrenheit	

Overall Comments:

Note: 1. This a second follow-up inspection to the routine inspection that was conducted on 08/13/26 and followed on 08/21/226. The facility was issued a conditional pass due to the failure of employees washing hand, for washing utensils without sanitizer, and for storing potentially hazardous food products at room temperature. During today's follow-up inspection, all these violations were observed to be corrected. Therefore, the facility is issued a green placard.

2. No violations were observed during the time of this inspection.

3. Since this is a second follow-up inspection for a similar violation, the owner shall be billed \$282.00 a follow-up inspection charge.

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 9/10/2026. 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: Richard Loung
Manage
Signed On: August 27, 2026