

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 FA0283384 - PANDA EXPRESS #2684		Site Address 1700 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 06/20/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 95 </div>		
Program PR0425077 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PANDA EXPRESS GROUP IN		Inspection Time 14:05 - 16:30			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By HIEU (M) & MICK (M)				FSC Hieu Nguyen 4/18/27

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						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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						
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				N
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		

OFFICIAL INSPECTION REPORT

Facility FA0283384 - PANDA EXPRESS #2684	Site Address 1700 S BASCOM AV, CAMPBELL, CA 95008	Inspection Date 06/20/2024
Program PR0425077 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name PANDA EXPRESS GROUP INC	Inspection Time 14:05 - 16:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: 1. Measured water temperature holding at 105F at warewash station and observe it fluctuate down to 96F and then went back up to 120F.

2. Measured water temperature holding at 98F at hand wash station in restroom and went down to 92F. Hand wash station in restroom is on a sensor system.

[CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F. [COS] Final reading of hot water at 120F at warewash sink. [COS] Final reading of warm water in restroom holding at 101F.

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: Found leaking faucets at both 1-compartment sink in back area. [CA] Secure leak.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Measured Observations

Item	Location	Measurement	Comments
bell peppers	5 door cold top	41.00 Fahrenheit	
warm water	handsink (RR)	98.00 Fahrenheit	water holding between 92F - 98F. COS- final reading at 101F.
pot sticker	walk-in	40.00 Fahrenheit	
raw pork	5 door reach in	41.00 Fahrenheit	
shrimp	hot holding	144.00 Fahrenheit	under TPHC
brown rice	rice cooker	146.00 Fahrenheit	
warm water	handsink (front, middle, back)	100.00 Fahrenheit	
quat	sani bucket	200.00 PPM	
chicken	hot holding	178.00 Fahrenheit	under time as a public health control (TPHC)
raw chicken	walk-in	41.00 Fahrenheit	
peas	1 door cold top	28.00 Fahrenheit	
hot water	warewash/(2x) 1-comp/mop sink	120.00 Fahrenheit	
raw chicken	5 door reach in	40.00 Fahrenheit	
chow mein	hot holding	169.00 Fahrenheit	under TPHC
hot water	warewash	105.00 Fahrenheit	final reading at 120F.
ambient	walk-in-freezer	3.90 Fahrenheit	
ambient	1 door reach in	38.00 Fahrenheit	
fried rice	hot holding	178.00 Fahrenheit	under TPHC
egg roll	2 door reach in	27.00 Fahrenheit	

Overall Comments:

Note: Discussed with operator time as a public health control and hot water concerns.

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 **7/4/2024**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0283384 - PANDA EXPRESS #2684	Site Address 1700 S BASCOM AV, CAMPBELL, CA 95008	Inspection Date 06/20/2024
Program PR0425077 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name PANDA EXPRESS GROUP INC	Inspection Time 14:05 - 16:30

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: Mick Sabitsana
Manager

Signed On: June 20, 2024