

# LASSEN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

707 Nevada Street, Suite 5 – SUSANVILLE, CA 96130 – PH: (530) 251-8528 – FAX: (530) 251-2668

## FOOD PROGRAM INSPECTION REPORT

DBA/NAME: PANDA EXPRESS #2558			DATE: 4/31/23		TIME: 1420	
ADDRESS: 106 ROBS WAY, SUSANVILLE CA			RECHECK DATE:			
OWNER/OPERATOR: PANDA EXPRESS INC.			VIOLATION CORRECTION DATE:			
See reverse side for the California Retail Food Code sections and general requirements that correspond to each violation listed below						
MAJ = Major Violation MIN = Minor Violation OUT = Items out of compliance			ROUTINE ( ) REINSPECTION ( ) COMPLAINT ( ) EVENT ( ) OTHER ( )			

DEMONSTRATION OF KNOWLEDGE	MAJ	MIN	GENERAL FOOD SAFETY REQUIREMENTS	OUT
1. Food safety certification Exp. Date: X. Hudnall 4/22/25			20. Approved thawing methods used, frozen food maintained frozen	
1A. Food Handler Cards obtained and records on site		✓	21. Food separated and protected	
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>			22. Fruits and vegetables washed as required	
2. Communicable disease; reporting, restrictions & exclusions			23. Toxic substances properly identified, stored, used	
3. No discharge from eyes, nose, and/or mouth			<b>FOOD STORAGE/ DISPLAY / SERVICE</b>	
4. Proper hygienic practices			24. Food properly stored, contained, labeled	
5. Hand cleanliness & proper glove use			25. Self-service facilities properly constructed and maintained, food protected, correct temperatures	
6. Adequate handwashing facilities supplied & accessible			<b>EQUIPMENT / UTENSILS / LINENS</b>	
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>			26. Nonfood contact surfaces clean and in good repair	
7. Proper hot and cold holding temperatures		✓	27. Warewashing facilities: Adequate, maintained, properly used, test strips available	✓
8. Time as a public health control: Proper procedures & records			28. Equipment / Utensils approved; properly installed or stored, clean; good condition; linens properly stored and used	
9. Proper cooling methods			29. Ventilation and lighting adequate and as required	
10. Proper cooking time & temperatures			30. Thermometers provided and accurate	
11. Proper reheating procedures for hot holding			31. Wiping cloths: properly used and stored	
<b>PROTECTION FROM CONTAMINATION</b>			<b>PHYSICAL FACILITIES</b>	
12. Food condition, cross contamination, no re-service			32. Plumbing in good repair, proper materials, backflow devices, and janitorial facilities	✓
13. Food contact surfaces clean and sanitized			33. Garbage and refuse properly disposed; facilities maintained	
<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>			34. Toilet facilities properly constructed, supplied, cleaned, maintained	
14. Food from approved source; shell stock requirements; special procedures followed, Consumer Advisory			35. Facility cleanliness, non-food item storage, vermin-proofing	
15. Specialized food handling			36. Floor, walls and ceilings: properly built, maintained in good repair, and clean	
<b>WATER &amp; WASTE WATER</b>			37. No unapproved private homes/ living or sleeping quarters	
16. Hot and cold water available from an approved source			<b>MISC. REQUIREMENTS</b>	
17. Sewage and wastewater properly disposed			38. Signs posted	
<b>VERMIN</b>			39. Plan review required for new or remodel construction	
18. No rodents, insects, birds or animals			40. Permits Available	
<b>FACILITY SUPERVISION</b>			41. Impoundment of unsanitary equipment or food, permit suspension	
19. Person in charge present and performs duties			42. Other	

**OBSERVATIONS AND CORRECTIVE ACTIONS:**  
 1A) Unable to verify employee food handler cards. Food handler cards must be available upon request.  
 7) Vegetables in prep fridge observed above 41°F. All <sup>potentially hazardous</sup> food must be stored at or below 41°F or at or above 135°F. Make keep foods in prep fridge covered to better hold temperature.  
 27) Sanitizer at 3-compartment sink observed at 100ppm (QT). Sanitizer must be 200ppm (QT).  
 32). Broken pipe caused floor to be wet at time of inspection. Plumber contacted already. Sink in bathroom on right drains very slowly.

R.E.H.S.:	RECEIVED BY:	Page 1 of: 2
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DBA/NAME: Panda Express #2558

DATE: 9/31/23

OBSERVATIONS AND CORRECTIVE ACTIONS:

Obs.: Handwash sink: 135°F (OK)

Sanitizer w/rags: 100ppm QT  
↳ corrected

Prep sink: 121.5°F (OK)

Walk-in Freezer: Spring rolls: 3.5°F  
Beef: 0°F

Walk-in Fridge: Zucchini: 32.5°F  
Broccoli: 29.5°F

3-compartment sink: 100ppm QT  
131.5°F (OK)

Onions + Cilantro: 39.5°F (OK) Cabbages: 30.5°F (OK) Shr-imp: 4°F (OK)  
Wontons: 2°F Prep Fridge: Onions 49.5°F Mushrooms 50.5°F

Chicken with green beans: 132°F

Chow Mein: 109°F

Facility is using Time as a Public Health Control

