## 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 C  MAJ = Major Violation MIN= Minor Violation OUT = Items out of compliance	ode section	is and general requirements that correspond to each violation listed below  ROUTINE ( ) REINSPECTION ( ) COMPLAINT ( ) EVENT ( ) OTHER ( )		
DEMONSTRATION OF KNOWLEDGE MAJ	MIN	GENERAL FOOD SAFETY REQUIREMENTS	ОИТ	
1. Food safety certification Exp. Date: X. Hudgall 4/22/25		20. Approved thawing methods used, frozen food maintained frozen	The said	
A. Food Handler Cards obtained and records on site	~	21. Food separated and protected		
EMPLOYEE HEALTH & HYGIENIC PRACTICES		22. Fruits and vegetables washed as required		
Communicable disease; reporting, restrictions & exclusions		23. Toxic substances properly identified, stored, used		
. No discharge from eyes, nose, and/or mouth	+-	FOOD STORAGE/ DISPLAY / SERVICE		
	+-			
I. Proper hygienic practices	-	24. Food properly stored, contained, labeled	-	
. Hand cleanliness & proper glove use	+	25. Self-service facilities properly constructed and maintained, food protected, correct temperatures	afretale.	
. Adequate handwashing facilities supplied & accessible	ETELOPESA SA	EQUIPMENT / UTENSILS / LINENS		
TIME & TEMPERATURE RELATIONSHIPS		26. Nonfood contact surfaces clean and in good repair		
. Proper hot and cold holding temperatures	V	27. Warewashing facilities: Adequate, maintained, properly used, test strips available	V	
. 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	1	
. Proper cooling methods		29. Ventilation and lighting adequate and as required		
Proper cooking time & temperatures		30. Thermometers provided and accurate		
Proper reheating procedures for hot holding		31. Wiping cloths: properly used and stored		
PROTECTION FROM CONTAMINATION		PHYSICAL FACILITIES		
2. Food condition, cross contamination, no re-service		32. Plumbing in good repair, proper materials, backflow devices, and janitorial facilities		
3. Food contact surfaces clean and sanitized		33. Garbage and refuse properly disposed; facilities maintained		
APPROVED SOURCE & SPECIAL PROCEDURES		34. Toilet facilities properly constructed, supplied, cleaned, maintained		
Food from approved source; shell stock requirements; special procedures followed, Consumer Advisory	T	35. Facility cleanliness, non-food item storage, vermin-proofing		
5. Specialized food handling		36. Floor, walls and ceilings: properly built, maintained in good repair, and clean		
WATER & WASTE WATER		37. No unapproved private homes/ living or sleeping quarters		
Hot and cold water available from an approved source		MISC. REQUIREMENTS		
7. Sewage and wastewater properly disposed		38. Signs posted	T ETENORY DA	
VERMIN		39. Plan review required for new or remodel construction		
No rodents, insects, birds or animals	CEL NE DECEMBER 1	40. Permits Available	$\vdash$	
FACILITY SUPERVISION		41. Impoundment of unsanitary equipment or food, permit suspension		
Person in charge present and performs duties		42. Other		
OBSERVATIONS AND CORRECTIVE ACTIONS:			Part the	
OBSERVATIONS AND CORRECTIVE ACTIONS:  It) Unable to venty employee food handler  7) Vegetables in prep fridge observa	card dabo foods Sink	Is Food hardler consumes be available upon ove 410F. All food must be stored afor below in prep fortye overal to better hold temperal observed at 100 ppostQT). Sanitzer must be	109 10 10 10 10 10 10 10 10 10 10 10 10 10	
32). Broken pipe rouged floor to be Sink in bathroom on right de	wet	at time at inspection. Plumber contacted at	sal	
0 3	9-25	VARY SIOWIN		
R.E.H.S:	RE	CEIVED BY: Page 1 of: 2	=	

DBA/NAME: Panda Express #2558	
DBA/NAME: Panda Express #2558  DATE: 8/31/23	
OBSERVATIONS AND CORRECTIVE ACTIONS:	
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Prepsinks. 121.5° = (OK) Walk-in Freeque: Spring	10115: 7.5 1-
Deg /	-50
Walk in Fridge: Zuchiai. 325 1- 5- comperiment sink	= 100 ppm Q]
Walk-in Fridge: Zuchiai .32.59= 3-conperlment = int Broccoli: 29.50= 131.	501- (OK)
Onions + Cilantro: 39-5 F (010) (a bbage: 30.5° F (010)	hrimps 4ºF (OK)
Onions + cilantro: 39-5° F coro) (a blage: 30-5° F com) & Wonton): 2° F Prep Fridg: Onions 49-5° F Mu	shrooms 50.50=
and the state of t	
Chirken with access here & 137°F Chara Mas a 109°F	
Garille is as Time Ollie Haall lanks	/
Chicken with green bean 3:132°F Chow Mesa: 109°F Facility is using Time as a Public Health Control	THE RESIDENCE OF THE PROPERTY
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