



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME PANDA GARDEN				DATE 2/15/2013	SIGNATURE
LOCATION 2302 NEEDLES HWY, NEEDLES, CA 92363				REINSPECTION DATE 2/21/2013	PERMIT EXPIRATION 5/31/2013
MAILING ADDRESS 2302 NEEDLES HWY, NEEDLES, CA 92363				REHS Veronica Vazquez	
FA # FA0009373	PR # PR0003390	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 11:07 AM	TIME OUT 1:14 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine
					RESULT: 05 - Corrective Action / Follow up Required
					ACTION: 03 - Reinspection Required

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.

SCORE
85

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
○ In	N/O 1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Xiao Xie June 2015			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○ In	2. Communicable disease; reporting, restrictions & exclusions		4	
○ In	N/O 3. No discharge from eyes, nose, and mouth			2
In	⊗ N/C 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
In	⊗ N/C 5. Hands clean and properly washed; gloves used properly		4	2
○ In	6. Adequate handwashing facilities supplied & accessible			2
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O N/A 7. Proper hot and cold holding temperatures		4	⊗
In	N/O ⊗ N/A 8. Time as a public health control; procedures & records		4	2
In	⊗ N/C N/A 9. Proper cooling methods		4	2
In	⊗ N/C N/A 10. Proper cooking time & temperatures		4	
In	⊗ N/C N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In	⊗ N/C N/A 12. Returned and reserve of food			2
○ In	13. Food in good condition, safe and unadulterated		4	2
In	N/O N/A 14. Food contact surfaces: clean and sanitized		⊗	2

Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration (ppm):

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ In	15. Food obtained from approved source		4	
In	N/O ⊗ N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O ⊗ N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	⊗ N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O ⊗ N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	⊗ N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
○ In	21. Hot and cold water available _____ Temp		4	2
LIQUID WASTE DISPOSAL				
○ In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals		4	⊗

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	⊗
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, used	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used; test strips	1
35. Equipment/Utensils approved; installed; clean; good repair, capacity	⊗
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities maintained	⊗
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal/cleaning items; vermin-proofing	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping quarters	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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Critical Violations

14: Food contact surfaces: clean and sanitized

POINTS
4

Compliance date not specified
Not In Compliance

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

Inspector Comments: Ensure to repair or replace automatic dishwasher machine to sanitize food utensils with a minimum concentration of 50ppm chlorine.

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

Observed automatic dishwasher machine with chlorine sanitizer level below 50ppm. Ensure to use chlorine test strips.

Ensure to manually sanitize all food utensils with chlorine sanitizer. Facility has chlorine sanitizer available.

Will reinspect automatic dishwasher.

Non-critical Violations

7: Proper hot and cold holding temperatures

POINTS
2

Compliance date not specified
Not In Compliance

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

Inspector Comments: Ensure potentially hazardous foods are at 41F or below or 135F or above.

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012_how_to_keep_food_out_of_danger_zone.pdf

Observed fried pork and won ton with pork filling with an internal temperature of 45F in the walk in cooler.

23: No rodents, insects, birds, or animals

POINTS
2

Compliance date not specified
Not In Compliance

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

Inspector Comments: Ensure facility is free of vermin. Observed old rodent droppings that are in storage are on the far right end of kitchen area and inside oven in cook line.

Ensure rodent traps are stored away from food preparation areas. Observed rodent trap above counter in cook line. Corrected on site.

Ensure to clean and sanitize kitchen area of rodent droppings. Will reinspect.

26: Approved thawing methods used, frozen food

POINTS
1

Compliance date not specified
Not In Compliance

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

Inspector Comments: Ensure to use approved method for thawing potentially hazardous foods.

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Proper_Defrosting_Eng_Spn_11_29_11.pdf

Observed eight boxes of raw shrimp ranging between 35F -45F sitting out on counter by dish washing area. Corrected on site. Operator put boxes of shrimp in walk in cooler.

35: Equipment/Utensils - approved; installed; clean; good repair, capacity

POINTS
1

Compliance date not specified
Not In Compliance

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)



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Non-critical Violations

Inspector Comments: Ensure to use NSF approved equipment within facility. Observed a household single door freezer unit in cook line.

Ensure to repair or replace 3-door refrigerator in back of kitchen. Observed inoperable 3-door refrigerator.

42: Garbage and refuse properly disposed; facilities maintained

POINTS
1
Compliance date not specified
Not In Compliance

Violation Description: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

Inspector Comments: Ensure to dispose of food debris in approved container. Observed bag of raw meat in between metal storage container and house hold freezer in cook line.

Operator discarded.

44: Premises; personal/cleaning items; vermin-proofing

POINTS
1
Compliance date not specified
Not In Compliance

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

Inspector Comments: Ensure to keep back door facility closed when not in use to prevent vermin entry. Observed back facility door open. Operator closed.

Ensure air curtain in back door is on. Observed air curtain in back door off.

45: Floors, walls and ceilings: built, maintained, and clean

POINTS
1
Compliance date not specified
Not In Compliance

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

Inspector Comments: Ensure to repair or replace missing floor tile below hot plate. Observed missing tile below hot plate.

Ensure to clean and sanitize floor of food and grease build up. Observed floor below hot plate with excessive grease and food build up.

48: Food Worker Certification

POINTS
2
Compliance date not specified
Not In Compliance

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

More Information:

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food worker training.aspx](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.



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Non-critical Violations

Inspector Comments: Ensure to obtain food worker card within 14 days and fax information to (909) 387-4272 or (909) 387-4323.

Observed three employees without San Bernardino food worker cards.

A charged inspection will be conducted if information is not received by San Bernardino county Environmental Health Services within 14 days.

Overall Inspection Comments

Left "B" card.

Left food safety HELP information and cooking temperature sticker .

Left food worker information and food worker program log sheet.

Ensure to obtain food worker card within 14 days and fax food worker program log sheet to (909) 387-4272

Unable to print report. Will email report and Re-score sheet