



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME ROYAL PANDA CHINESE FOOD				DATE 3/29/2013	SIGNATURE <i>atkin</i>
LOCATION 8740 BASELINE RD, RANCHO CUCAMONGA, CA 91730				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 8740 BASELINE RD, RANCHO CUCAMONGA, CA 91730				REHS Isaac Gebreslassie	
FA # FA0003586	PR # Not Specified	SR # Not Specified	CO # CO0044450	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 10:17 AM	TIME OUT 11:00 AM	CONTACT Not Captured			SERVICE: 004 - Complaint - Initial
					RESULT: 05 - Corrective Action / Follow up Required
					ACTION: 03 - Reinspection Required

RETAIL FOOD PROTECTION - PUBLIC EATING PL (25-99 SEATS)

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

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

Inspection Violations

An inspection has been conducted on this date in response to a Food Borne Illness Complaint

1. Foodborne Illness Complaint Inspection

Compliance Date not Specified

Violation Description: A foodborne illness complaint report has been received by Environmental Health.

Not In Compliance

Violation Reference: HSC

Inspector Comments: Complaint report on the web alleges that complainant and his girl friend got sick hours later after eating food that was just warm and not hot with symptoms of diarrhea and vomiting.

* Investigated food temperatures and employee health and sanitation as well as provision of sanitizers in the facility.
- Observed shrimp on hot holding at the front service area temping at 119 - 131 deg F. Maintain hot potentially hazardous foods at 135 deg F or above at all times. Also there was no sanitizer set up to wipe food contact surfaces. Ensure food contact surfaces are cleaned and sanitized at least once every 4 hours.(COS)
* All other foods were at approved temperature levels. Overall employee health and sanitation was good. Case closed.

Overall Inspection Comments

No summary comments have been made for this inspection.