



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

|  |                     |                          |                                    |                         |  |
|--|---------------------|--------------------------|------------------------------------|-------------------------|--|
| FACILITY NAME<br>PANDA EXPRESS #638                          |                     |                          | REINSPECTION DATE<br>Not Specified | INSPECTOR<br>Luis Verde | DATE<br>11/12/2021   |
| LOCATION<br>745 E HOSPITALITY LN A, SAN BERNARDINO, CA 92408 |                     |                          | PERMIT EXPIRATION<br>4/30/2022     | IDENTIFIER: None        |  |
| TIME IN<br>4:43 PM   | TIME OUT<br>5:07 PM | FACILITY ID<br>FA0011678 | RELATED ID<br>PR0001360            | PE<br>1621              | SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION<br>RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU<br>ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN |

### RETAIL FOOD PROTECTION - Public Eating PI (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. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): 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; otherwise the right to a hearing shall be deemed waived.

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

#### 16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** Facility health permit has been hereby reinstated, facility has been authorized to reopen.

**Description:** The health permit to operate is hereby reinstated and facility may open.

#### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** A follow up inspection was conducted on this date 11/12/2021 based on a complaint inspection conducted on 11/10/2021. During complaint inspection facility was observed to be experiencing an active cockroach infestation and facility health permit was suspended and facility closed.

Facility contacted Environmental Health Services stating they were ready for reopening.

Inspection of the facility noted the following:

- One (1) baby nymph cockroach that was observed to be at end of life stage beneath oven.
- No live or dead cockroaches observed in any other areas of facility.
- All areas had been cleaned and sanitized as required.
- Most recent pest control service was conducted morning of 11/12/2021 prior to inspection. Pest control service report noted no captures or activity.
- Potential holes, gaps, and entry points were observed to have been recently sealed, specifically in areas around kitchen equipment, piping, and in cabinets.
- Two (2) small ceiling gaps in ceiling tiles above preparation sink in back room were still noted.
- One (1) small gap around fire sprinkler located in ceiling between preparation sink and hot water heaters was noted.

Nymph was removed and area was immediately sanitized. Operator was instructed to have noted gaps immediately sealed.

Based on observations made, facility has made the necessary corrections to control vermin infestation. Facility health permit has been hereby reinstated and facility is authorized to reopen under the condition that an additional follow up be conducted on 11/15/2021 to verify no additional activity in the facility over the weekend.

Note: Previous Letter 'A' grade was removed and replaced with Notice of Closure sign during complaint inspection. Letter 'A' grade will be reposted upon completion of follow up inspection on 11/15/2021.

**Description:** Reinspection conducted at this time to determine compliance from prior inspection.



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| LOCATION<br>745 E HOSPITALITY LN A, SAN BERNARDINO, CA 92408 | INSPECTOR<br>Luis Verde |

### 16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Inspector Comments: Observed the following:

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

- Two (2) small ceiling gaps in ceiling tiles above preparation sink in back room.
- One (1) small gap around fire sprinkler located in ceiling between preparation sink and hot water heaters.

Immediately seal gaps and any other holes or potential entry ways to prevent any entry of vermin into the facility.

**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))

### Overall Inspection Comments

A follow up inspection was conducted on this date 11/12/2021.

An additional follow up inspection will be conducted on 11/15/2021.

### FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Total # of Images: 0