



**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>PANDA STAR RESTAURANT</b>		DATE <b>9/23/2015</b>	REINSPECTION DATE <b>10/07/2015</b>	PERMIT EXPIRATION <b>3/31/2016</b>
LOCATION <b>3694 E HIGHLAND AV 28-29, SAN BERNARDINO, CA 92346</b>			INSPECTOR <b>Sierra Clayborn</b>	
MAILING ADDRESS <b>3694 E HIGHLAND AV STE 28, HIGHLAND CA 92346</b>		IDENTIFIER: None		
TIME IN <b>11:09 AM</b>		TIME OUT <b>1:40 PM</b>	FACILITY ID <b>FA0004056</b>	RELATED ID <b>PR0003404</b>
		PE <b>1621</b>	SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed	

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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.

# A

SCORE 90

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

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

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In	2. Communicable disease; reporting, restrictions & excl		4	
In	N/O 3. No discharge from eyes, nose, and mouth			2
In	N/O 4. Proper eating, tasting, drinking or tobacco use	+		⊗
PREVENTING CONTAMINATION BY HANDS				
In	N/O 5. Hands clean and properly washed; gloves used prop		4	2
In	6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
In	N/O N/A 8. Time as a public health control; procedures & record		4	2
In	N/O N/A 9. Proper cooling methods		4	2
In	N/O N/A 10. Proper cooking time & temperatures		4	
In	N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In	N/O 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		4	⊗

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		4	2
LIQUID WASTE DISPOSAL				
In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals	+	⊗	2

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	1
27. Food separated and protected	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	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	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	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 m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	⊗



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**54. PERMIT SUSPENSION**

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	<b>Inspector Comments:</b> Due to the immediate health hazard of excessive roaches, the food facility is closed until further notice.  Call DEHS at 800-442-2283 when health hazard has been abated and the facility is ready for a re-inspection to reopen.
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**Violation Description:** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

**⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 9/23/2015 Violation Reference - HSC - 114259.1, 114259.4, 11425	<b>Inspector Comments:</b> Observed live roaches crawling in/on handle of in use rice cooker, on lid of container of uncooked rice, inside of metal container storing to-go condiment cups, on metal spoons at front register station and inside of an oven at cook's line that is rarely used and on table in dining area. Observed dead roaches on edge of 2-burner range at cook's line, inside of inoperable cold prep table, on drain board of 3 compartment sink, in a bowl of soup from the night before on rolling rack, on rolling rack with spices at cook's line, on floor between inoperable cold prep table and cook's line, in floor sink where condensation from walk-in cooler drains.  ELIMINATE VERMIN PRESENCE FROM FACILITY. Clean and sanitize all food contact surfaces and utensils THOROUGHLY with bleach. Seal all potential portals for vermin entry, such as gaps or cracks.  Due to the immediate health hazard of excessive roaches, the food facility is closed until further notice. *HIGHLY RECOMMEND seeking professional pest control services to immediately treat facility, both kitchen and dining area.
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**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)

**4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE**

<b>POINTS</b> <b>2</b>	Compliance date not specified Complied on 9/23/2015 Violation Reference -	<b>Inspector Comments:</b> Observed a cup of water with a straw on prep counter during active food preparation. Observed an empty can of tea stored on clean utensil storage shelf near 3 compartment sink.  DISCONTINUE PRACTICE. Eating and drinking are prohibited in food preparation areas.  *Corrected on site: Cup of water was removed from the area.
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**Violation Description:** Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	<b>Inspector Comments:</b> Observed some brown and black mold-like build up inside of soda nozzles and housing at soda fountain in dining area.  Ensure that all parts of soda nozzles are cleaned on a daily basis; wash, rinse and sanitize.
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**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)

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel\\_Sanitizing\\_solution\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)



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**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<b>Inspector Comments:</b> Observed an open container of raw chicken stored above an open container of marinated meat (beef/pork) in walk-in cooler.  Ensure that food is stored in such a way that it prevents the possibility of cross contamination. Recommend storing food according to it's cooking temperature with poultry products closest to the bottom shelf.

**Violation Description:** All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

<b>POINTS</b> <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<b>Inspector Comments:</b> Observed dried on food debris on spice cart at cook's line, on wok range and on small stove next to wok range. Observed inoperable cold prep table in use as a regular prep table at cook's line with some dried food debris.  Ensure that cooking and food contact equipment are cleaned on a regular basis to prevent vermin harborage and attraction. Ensure that all equipment is maintained in good repair. Repair or remove unit from facility.

**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)

**Overall Inspection Comments**

Due to the immediate health hazard of excessive roaches, the food facility is closed until further notice.

Call DEHS at 800-442-2283 when health hazard has been abated and the facility is ready for a re-inspection to reopen.

For reopening, facility must be able to show evidence of no active roach infestation.

At the time of reopening, facility will receive a new grade placard.

**Signature(s) of Acknowledgement**

NAME: Yu Ping Chang  
 TITLE: Person in Charge