



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME PANDA STAR		DATE 6/28/2021	REINSPECTION DATE 7/12/2021	PERMIT EXPIRATION 8/31/2021
LOCATION 3694 E HIGHLAND AV 28, SAN BERNARDINO, CA 92346			INSPECTOR Rebecca Koo	
MAILING ADDRESS 771 JOPLON CT, COLTON CA 92324			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 3:49 PM	TIME OUT 5:47 PM	FACILITY ID FA0004056	RELATED ID PR0003404	PE 1621

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.



SCORE 80

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

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				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				⊘
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊘
7. Proper hot and cold holding temperatures				
In	N/O	N/A		2
8. Time as a public health control; procedures & record				
In	N/O	N/A	+	⊘
9. Proper cooling methods				
In	N/O	N/A		4
10. Proper cooking time & temperatures				
In	N/O	N/A		4
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A		⊘
14. Food contact surfaces: clean and sanitized				

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

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	⊘
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	1
36. Equipment, utensils and linens: storage and use	⊘
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊘
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	⊘

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	⊘
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS
4
Compliance date not specified
Complied on 6/28/2021
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed the following temperatures in the 2 door open top refrigeration unit on the cook's line:

- 1 pan of sliced tomatoes measured at 54.7 F prepared from ambient temperature 20 minutes prior to inspection
- 1 pan of shredded cheese measured at 56.8 F, restocked approximately 3 hours prior to inspection
- 1 pan of feta cheese measured at 57.4 F, restocked approximately 3 hours prior to inspection
- 1 pan of hard boiled eggs measured at 55.6 F, restocked approximately 3 hours prior to inspection

Observed the ambient temperature of the refrigeration measured at 62 F according to the thermometer provided inside the unit. Observed the temperature measured at 64 F using inspector's thermometer. Upon questioning, employee stated all potentially hazardous food is held at 41 F or below.

Ensure all potentially hazardous food is held at or below 41 F for proper cold holding. Ensure to discard all potentially hazardous food held out of proper temperature control for more than 4 hours.

NOTE: A reinspection is required to verify proper working condition of this 2-door open top refrigeration unit on the cook's line. Upon repair, contact Environmental Health Services at 1-800-442-2283 to schedule a reinspection.

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

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf



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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113947-113947.1

Inspector Comments: 1) Observed no manager's food safety certification available on site.

Ensure 1 person in the facility obtains a valid food safety certificate from an ANSI approved organization within 60 calendar days of today's date. Original certificate must be kept on site at all times (photocopies are not acceptable).

2) Upon questioning, employees demonstrated insufficient knowledge of the following food safety practices:

- Cooking temperature of single cuts of meat (for example: steak)
- Cooking temperature of comminuted meat (for example: hamburgers)
- Cooking temperature of chicken
- Proper cooling procedures with temperature requirements
- Frequency of cleaning and sanitizing food contact surfaces that come into contact with potentially hazardous food

Employees were unable to state correct cooking temperature requirements for steak, hamburgers, or chicken. Employees were unable to state proper cooling procedures or temperature requirements for potentially hazardous food. Employees did not know how often food contact surfaces such as spatulas used for cooking hamburgers should be cleaned and sanitized.

Ensure all food employees have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

Ensure all single cuts of meat are cooked to an internal temperature of 145 F for 15 seconds.

Ensure all comminuted meat (ground beef, hamburgers, etc.) are cooked to an internal temperature of 155 F for 15 seconds.

Ensure all poultry is cooked to an internal temperature of 165 F for 15 seconds.

Ensure all potentially hazardous food is rapidly cooled from 135 F to 70 F within 2 hours, and then from 70 F to 41 F within a total of 6 hours.

Ensure all food contact surfaces that come into contact with potentially hazardous food are cleaned and sanitized at least once every 4 hours.

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: 1) Observed a large hand cart blocking access to the only handwash sink in the rear kitchen area. Observed no paper towels provided for use at this handwash sink.

2) Observed no soap provided for use inside the customer restroom.

3) Observed paper towels stored directly on the sink counter in the employee restroom.

Ensure to maintain all handwash sinks clean, unobstructed, accessible, and fully stocked with soap and paper towels in dispensers at all times.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)



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9. PROPER COOLING METHODS

POINTS

2

Compliance date not specified
Complied on 6/28/2021
Violation Reference - HSC -
114000

Inspector Comments: Observed 1 pan of cooked poblano peppers measured at 79.7 F inside the walk-in refrigerator. Observed the cooked peppers in a thin metal pan with a tight fitting lid. According to employees, the peppers were cooked approximately 1.5 hours prior to inspection. Employees stated shortly after cooking, hot food is placed into the walk-in refrigerator to cool.

Ensure all potentially hazardous food is rapidly cooled from 135 F to 70 F within 2 hours, and then from 70 F to 41 F within a total of 6 hours. Potentially hazardous food is to be cooled within 4 hours to 41 F if prepared from ingredients at ambient temperature.

Approved cooling methods include:

- 1) Placing the food in shallow pans (recommend using heat-conductive pans)
- 2) Separating the food into smaller or thinner portions
- 3) Using rapid cooling equipment such as chill blasters
- 4) Using containers that facilitate heat transfer
- 5) Adding ice as an ingredient
- 6) Using ice paddles
- 7) Placing containers in an ice bath, stirring food frequently

Containers may be stored loosely covered or uncovered if protected from overhead contamination during the cooling period. Food must be stirred as necessary to evenly cool a liquid or a semi-liquid food.

NOTE: Corrected on site. The peppers were placed into an ice bath to facilitate rapid cooling. Operator was educated on this date on various proper cooling techniques and procedures.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed buildup of black mold like growth throughout the ice machine. Observed no direct contamination on this date.

Ensure to clean and sanitize the ice machine regularly to prevent contamination of ice.

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/TowelSanitizingSolution.pdf>



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27. FOOD SEPARATED AND PROTECTED

POINTS <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)	Inspector Comments: 1) Observed raw shelled eggs stored directly above a pan of cooked bacon bits, a pan of cooked mashed potatoes, and an open container of whipped butter in the 2-door open top refrigeration unit on the cook's line. 2) Observed 2 pans of raw chicken stored directly above containers of sour cream and whipped butter in the walk-in refrigerator. Ensure to store all raw food below ready to eat foods. 3) Observed a container of sliced tomatoes stored uncovered in the walk-in refrigerator. 4) Observed a container of whipped butter stored on the bottom shelf inside the 2-door open top refrigeration unit on the cook's line. Provide lids or means of overhead protection on all open food stored throughout the facility to prevent contamination.
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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.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS <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 - 114047, 114049, 114051	Inspector Comments: 1) Observed 5 bulk containers of various dry ingredients of similar appearances with no identifying labels. Ensure that all working containers holding food or food ingredients that are removed from their original packages are properly identified with common name of the food. 2) Observed an open box of frozen chicken patties stored directly on the floor inside the walk-in refrigerator. Ensure to store all food at least 6 inches above the ground at all times.
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Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS <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 - 114074, 114081, 114119	Inspector Comments: 1) Observed 2 pressurized cylinders stored unsecured in the cabinets below the beverage machines in the front service area. Ensure all pressurized cylinders are secured to a rigid structure at all times. 2) Observed various bowls stored inside bulk dry ingredient containers on the shelf below the central preparation table. Observed the bowls buried under the food ingredients inside the bulk containers. Ensure to use approved utensils with handles facing out and away from direct contact with food or food ingredients to prevent contamination.
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Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: 1) Observed 3 wet wiping cloths stored directly on counter tops in the rear food preparation area. 2) Observed no concentration of chlorine or quaternary ammonia measured in the sanitizer bucket behind the front counter. Ensure all wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food are used only once, unless kept in clean water with sanitizer. Maintain concentration of sanitizer at a minimum of 100 PPM chlorine or a minimum of 200 PPM quaternary ammonia.
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Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed the front door propped open upon arrival for inspection. Maintain all entrances to the food facility closed at all times to prevent the entrance and harborage of vermin.
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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)

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed 5 food service workers at this facility without a current or valid San Bernardino County Food Handler Card. Ensure to provide a valid San Bernardino County Food Handler Card for each of these workers within fourteen (14) days of today's date. A missing food handler card information and verification sheet was provided at this time. This form must be received by our office by 7/12/2021 to avoid a billable reinspection at a minimum charge of \$122.50. To take the online training and test to obtain your approved San Bernardino County Food Handler Card, go to www.sbcfoodworker.com or http://sbc.statefoodsafety.com . Only San Bernardino County food handler cards are accepted.
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Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable) to sbcfoodworker@gmail.com

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx



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IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments

Letter grade B posted on this date. Do not remove, relocate, or alter letter grade placard.

A missing food handler verification form was provided on this date. Ensure to complete and submit this form along with copies of all food handler certificates to Environmental Health Services (SBCFOODWORKER@GMAIL.COM) by 7/12/2021 to avoid a billable reinspection at a minimum rate of \$122.50 per half hour.

A reinspection is required to verify proper working condition of this 2-door open top refrigeration unit on the cook's line. Upon repair, contact Environmental Health Services at 1-800-442-2283 to schedule a reinspection.

The following educational materials were provided on this date:

- Food Safety Practices Overview
- Top 5 CDC Risk Factors
- Cooling Hot Food Safely
- Dishwashing Requires 3 Steps!
- Hot Holding Temperature decal
- Cold Holding Temperature decal (3)
- Wash Your Hands!
- Food Handler Verification Form
- Request for Rescore Inspection
- PEP Talk

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](#).

Signature(s) of Acknowledgement

NAME: Cristian Nieto
TITLE: Owner