



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>PANDA WOK</b>		DATE 3/22/2022	REINSPECTION DATE 4/05/2022	PERMIT EXPIRATION 12/31/2022
LOCATION 562 W HOLT BL G, ONTARIO, CA 91761			INSPECTOR Allison Torres	
MAILING ADDRESS 562 W HOLT BL G, ONTARIO, CA 91761			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 1:33 PM	TIME OUT 5:18 PM	FACILITY ID FA0005141	RELATED ID PR0013297	PE 1620

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 77**

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
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl			4
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used prop	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessib			<span style="color: red;">⊗</span>
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span> In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In	N/O	N/A			4
<span style="color: green;">○</span> In	N/O	N/A			4
<span style="color: green;">○</span> In	N/O	N/A			4
<span style="color: green;">○</span> In	N/O	N/A			4
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	N/O	N/A			2
<span style="color: green;">○</span> In					4
<span style="color: green;">○</span> In	N/O	N/A			4

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source			4
<span style="color: green;">○</span> In	N/O	N/A			2
<span style="color: green;">○</span> In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
<span style="color: green;">○</span> In		N/A			2
CONSUMER ADVISORY					
<span style="color: green;">○</span> In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
<span style="color: green;">○</span> In		N/A			4
WATER/HOT WATER					
<span style="color: green;">○</span> In					4
<span style="color: green;">○</span> In					2
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In					4
<span style="color: green;">○</span> In					2
VERMIN					
<span style="color: green;">○</span> In					<span style="color: red;">⊗</span>
		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	<span style="color: red;">⊗</span>
27. Food separated and protected	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
38. Adequate ventilation and lighting; designated area	<span style="color: red;">⊗</span>
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<span style="color: red;">⊗</span>
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	<span style="color: red;">⊗</span>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span>
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	<span style="color: red;">⊗</span>



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**54. PERMIT SUSPENSION**

POINTS <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	<p><b>Inspector Comments:</b> Permit is suspended due to active cockroach infestation.</p> <p>Notice of Closure sign posted.</p> <p>A re-inspection will be conducted within 24 hours to verify compliance.</p>
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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)

**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY** **MAJOR**

POINTS <b>4</b>	Compliance date not specified Complied on 3/22/2022 Violation Reference -	<p><b>Inspector Comments:</b> Observed employee handling money at cash register then handle the inside of food containers and serve food in them. Employee only used hand sanitizer between activities but did not wash their hands.</p> <p>Employees are required to wash hands immediately before engaging in food preparation and/or after engaging in other activities that contaminate the hands prior to food handling.</p> <p>Corrected on Site: Employee was instructed to stop food handling and wash their hands.</p>
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**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

**More Information:** <https://youtu.be/NznA3hqlcss>

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

POINTS <b>4</b>	Compliance date not specified Complied on 3/22/2022 Violation Reference - HSC - 113996, 113998, 114037	<p><b>Inspector Comments:</b> 1.) Uncovered marinated raw shrimp was stored on a box next to the dry storage area. The temperature was taken and it measured 54F.</p> <p>Note: Per employee, it had been taken out of the walk-in refrigerator approximately 30 minutes prior to inspection.</p> <p>Maintain all potentially hazardous foods in cold holding at 41F or below.</p> <p>2.) Cooked chicken was observed stored on top of a soy sauce container, outside of the walk-in refrigerator. The temperature was taken and it measured 63F.</p> <p>Note: Per employee, the chicken was stored there for easier access when cooking. It had been removed from the walk-in refrigerator approximately two (2) hours prior to inspection.</p> <p>Discontinue this practice. Maintain all potentially hazardous foods in cold holding at 41F or below until ready to cook or serve.</p> <p>Corrected on Site: Shrimp and chicken were rapidly cooled to 41F within the hour.</p>
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**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** <https://youtu.be/RI6w5DtEs7w>



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



##### POINTS

4

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114259.1, 114259.4, 11425

**Inspector Comments:** 1.) Observed 4 live cockroaches underneath the preparation sink.

Eliminate the cockroaches and clean and sanitize the affected areas.  
Ensure that the facility remains free of vermin.

A re-inspection is required within 48 hours to determine compliance of no vermin inside the facility.

2.) Observed approximately six (6) old rodent droppings in a cabinet across from the serving line.

Note: After a thorough search of the facility, no signs were observed of an active infestation. No food or food contact surfaces were observed to be contaminated.

Clean and sanitize all affected areas and maintain the facility free from vermin.

**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)

**More Information:** [https://youtu.be/1yuxW\\_p9Bxs](https://youtu.be/1yuxW_p9Bxs)

#### 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

##### POINTS

2

Compliance date not specified  
Not In Compliance  
Violation Reference -

**Inspector Comments:** Observed paper towels stored on top of the paper towel dispenser at the hand wash sink in the employee restroom.

Ensure that paper towels are stored and provided in a sanitary manner, such as a paper towel dispenser.

**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)

#### 26. APPROVED THAWING METHODS USED, FROZEN FOOD

##### POINTS

1

Compliance date not specified  
Complied on 3/22/2022  
Violation Reference - HSC -  
114018, 114020, 114020.1

**Inspector Comments:** Observed chicken being thawed using only running water at 68F. The chicken was not submerged in water during the process.

Ensure foods being thawed via this method are completely submerged in cold (no higher than 70F), running water for less than 2 hours.

Corrected on Site: Employee fully submerged chicken in water and continued to run water over it.

**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)

**More Information:** <https://youtu.be/WH7bgFX-T5M>



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**27. FOOD SEPARATED AND PROTECTED**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113984 (a, b, c, d, f)

**Inspector Comments:** 1.) Observed the following items uncovered and unprotected:

- raw shrimp
- raw beef
- chili oil
- sugar
- salt

Provide protection for food products to prevent possible cross contamination.

2.) Observed raw beef stored above ready to eat vegetables in the reach-in refrigerator.

Store all raw foods beneath all ready to eat foods to avoid possible cross contamination.

**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.

**33. NONFOOD-CONTACT SURFACES CLEAN**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114115 (c)

**Inspector Comments:** Observed the following areas with a heavy accumulation of dust, food debris, or oil:

- microwave handle
- seasonings cart
- sides of fryer
- sides of wok station
- racks in front of wok station
- dry storage racks
- fan guards in walk-in refrigerator
- fan guards in walk-in freezer
- fan guards in bottled beverage refrigerator next to front hand wash sink

Clean affected areas of dust, food debris, or oil to maintain facility in a sanitary manner.

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114130, 114130.1, 114130

**Inspector Comments:** Observed cardboard lining in the dry storage area and on the preparation table next to the fryer.

Discontinue the use of cardboard as lining. Ensure that all multi use food-contact surfaces are smooth, easily cleanable, and in good repair.

**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)

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114074, 114081, 114119

**Inspector Comments:** 1.) Observed dirty utensils stored underneath preparation table across from wok station.

Ensure all utensils are stored clean when not in use.

**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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**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

<b>POINTS</b> <b>1</b>	Compliance date not specified Complied on 3/22/2022 Violation Reference - HSC - 114149, 114149.1	<b>Inspector Comments:</b> Observed a misaligned grease filter in the ventilation hood above the wok station. The gap was observed to be approximately six (6) inches.  Realign the grease filters to close this gap and maintain to ensure proper grease filtration.  Corrected on Site: Employee realigned grease filters during inspection.
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**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b> <b>1</b>	Compliance date not specified Complied on 3/22/2022 Violation Reference - HSC - 114171, 114189.1	<b>Inspector Comments:</b> Observed leak coming from pipe underneath mop sink.  Repair or replace. Ensure all plumbing fixtures in good repair.  Corrected on Site: Employee tightened pipe and fixed leak.
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**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	<b>Inspector Comments:</b> 1.) Observed employee's personal food stored among food items intended for customers.  Provide a designated space for employee's personal items that is separate from customer food and food contact surfaces.  2.) Observed a 1 inch gap above the back screen door and a 1/2 inch gap surrounding the hand wash sink pipe leading into the wall.  Close these gaps to prevent the entrance 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)



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**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: Observed heavy food debris build up on the floors and walls throughout the kitchen.  Clean the floors and walls to maintain facility in a sanitary manner.
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**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))

**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**

Notice of Closure sign posted on the front door of the facility.  
Facility closed and permit suspended on this date.  
DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.  
Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

A re-inspection is required for facility to reopen.

Note: The food facility must correct the deficiencies listed in the official inspection report and must submit a written request for a re-score inspection to Environmental Health Services within 30 days of the OIR (04/21/2021). The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. A food facility failing to comply with the official inspection report, failing to attain at least a 'B' grade on the re-score inspection, or failing to request a re-score inspection within 30 days may be immediately closed by the Health Official and remain closed by the Health Official and remain closed until at least a 'B' grade is achieved on a re-score inspection.

PEP talked watched by person in charge.

Hand outs given on this day:

- compliance manager
- top 5 CDC risk factors
- HELP flier



**Public Health**  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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**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**

*no sig*

NAME: Hui Chen  
TITLE: PIC