



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PANDA EXPRESS #638		REINSPECTION DATE Not Specified		INSPECTOR Rubi Guido	DATE 11/10/2021
LOCATION 745 E HOSPITALITY LN A, SAN BERNARDINO, CA 92408				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 9:30 AM	TIME OUT 10:46 AM	FACILITY ID FA0011678	RELATED ID CO0081032	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

### 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.

#### 16K995 Permit - Suspension



Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC

**Inspector Comments:** Violation(s) observed pose an immediate threat to public health and safety and the permit to operate is hereby suspended and the facility ordered closed until the listed violation(s) have been corrected and verified by Environmental Health Services. The facility is to remain closed until permission to re-open is given from Environmental Health Services. Contact Environmental Health Services to schedule a reinspection. A notice of closure was posted. Do not remove, relocate, or obstruct the notice.

**Violation Description:** Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.

#### 16K999 Complaint Inspection

Compliance Date: Not Specified

**Inspector Comments:** The purpose of this visit was to conduct a complaint inspection.

Reference - HSC

**NATURE OF COMPLAINT:**

The complainant alleged that a nymph cockroach crawled under the cups at the front counter.

**FINDING(S):**

The manager stated the following:

- Was not aware of this complaint.
- Was aware of cockroaches in the facility and immediately contacted pest control services and submitted an urgent request.
- The facility was last serviced on 11/10/21.
- The facility is serviced on a monthly basis by Orkin Pest Control.
- Pest control invoices are available upon request.

**OBSERVATION(S):**

- Several live adult cockroaches in the crevices at the front counter, to the left of the register.
- Several live nymph and adult cockroaches on the floors and walls throughout the front counter/serving line.
- Two (2) adult cockroaches in the condiments cabinet that is located under the register.
- Two (2) glue boards filled with live nymph and adult cockroaches, located under the front serving line.
- One (1) nymph cockroach on the casters of the preparation cooler that is located across from the cooking line.
- One (1) live cockroach on the floor, near the cooking line hand sink.
- Four (4) glue traps with live nymph and adult cockroaches, located throughout the warewashing and janitorial areas.
- Several openings/crevices at the front counter, near the register.
- Several holes/openings in the walls and cove base under the front counter/serving line.
- Several drilled holes/openings in the walls throughout the janitorial area.
- The manager provided Orkin Pest Control invoices.
  - Invoice (11/10/21) was not available at this time.
  - Invoice (11/9/21) indicated no activity.
  - Invoice (11/6/21) indicated cockroach activity at the front serving line and in the back area, near the upright freezer.
  - Invoice (6/30/21) did not include notes/findings.

**RESULT(S):**

Violation(s) observed pose an immediate threat to public health and safety and the permit to operate is hereby suspended and the facility ordered closed until the listed violation(s) have been corrected and verified by Environmental Health Services. The facility is to remain closed until permission to re-open is given from Environmental Health Services. Contact Environmental Health Services to schedule a reinspection. A notice of closure was posted. Do not remove, relocate, or obstruct the notice.

**Description:** A complaint report has been received by Environmental Health.



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PANDA EXPRESS #638	DATE 11/10/2021
LOCATION 745 E HOSPITALITY LN A, SAN BERNARDINO, CA 92408	INSPECTOR Rubi Guido

### 16K023 No rodents, insects, birds, or animals



Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114259.1,  
114259.4, 11425

**Inspector Comments:** Observed the following:  
- Several live adult cockroaches in the crevices at the front counter, to the left of the register.  
- Several live nymph and adult cockroaches on the floors and walls throughout the front counter/serving line.  
- Two (2) adult cockroaches in the condiments cabinet that is located under the register.  
- Two (2) glue boards filled with live nymph and adult cockroaches, located under the front serving line.  
- One (1) nymph cockroach on the casters of the preparation cooler that is located across from the cooking line.  
- One (1) live cockroach on the floor, near the cooking line hand sink.  
- Four (4) glue traps with live nymph and adult cockroaches, located throughout the warewashing and janitorial areas.

Eliminate all dead and/or live cockroaches/vermin from the facility. Ensure to clean and sanitize all affected areas. The food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. The permit to operate is hereby suspended and the facility ordered closed until the listed violation(s) have been corrected and verified by Environmental Health Services. The facility is to remain closed until permission to re-open is given from Environmental Health Services.

Note: A reinspection will be conducted at the request of the manager/person in charge. If compliance is not met upon reinspection, then a billable re-inspection will follow.

**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)

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

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114143 (d), 114266

**Inspector Comments:** Observed the following:  
- Several openings/crevices at the front counter, near the register.  
- Several holes/openings in the walls and cove base under the front counter/serving line.  
- Several drilled holes/openings in the walls throughout the janitorial area.

Eliminate all holes/entry points in the floors, walls and ceilings. Ensure floors, walls, and ceilings are clean and in good repair.

**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

No summary comments have been made for this inspection.

### 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: Daniela Cruz  
TITLE: Manager

Total # of Images: 0