



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PANDA STAR RESTAURANT		REINSPECTION DATE Next Routine	INSPECTOR Sierra Clayborn	DATE 10/20/2015
LOCATION 3694 E HIGHLAND AV 28-29, SAN BERNARDINO, CA 92346		PERMIT EXPIRATION 3/31/2016	IDENTIFIER: None	
TIME IN 1:20 PM	TIME OUT 2:06 PM	FACILITY ID FA0004056	RELATED ID PR0003404	PE 1621
SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED				

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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: During reopening inspection, observed some live roaches, 2 of which were observed inside of a rice cooker steam ventilation system. Rice cooker was discarded. Facility was required to continue treating the roach issue to the point of elimination, the next service scheduled 2 weeks from the date of reopening. Reinspection would be conducted at that time for compliance.

During reinspection, observed an extremely reduced roach presence. Observed 3 dead nymph roaches; one crushed on prep table, one on floor between prep tables and one on floor near cook's line. 3 live nymph roaches, all of which were moving extremely slowly; one on wall near 2 compartment sink, one on floor beneath 2 compartment sink and one on shelf inside of inoperable reach-in refrigerator at cook's line. A recent bait and spot treatment had been conducted on 10-16-15 by Morrison Pest Management. The report left on site by pest control service stated that some nymphs were observed during that inspection and that cracks and crevices were baited at that time.

Maintain active pest control routine. Ensure to seal all gaps and cracks to prevent further vermin infestation. Ensure to remove all potential food sources by cleaning food contact equipment and cooking equipment very regularly.

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

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 3 dead nymph roaches; one crushed on prep table, one on floor between prep tables and one on floor near cook's line. 3 live nymph roaches, all of which were moving extremely slowly; one on wall near 2 compartment sink, one on floor beneath 2 compartment sink and one on shelf inside of inoperable reach-in refrigerator at cook's line. A recent bait and spot treatment had been conducted on 10-16-15 by Morrison Pest Management. The report left on site by pest control service stated that some nymphs were observed during that inspection and that cracks and crevices were baited at that time.

Maintain active pest control routine. Ensure to seal all gaps and cracks to prevent further vermin infestation. Ensure to remove all potential food sources by cleaning food contact equipment and cooking equipment very regularly.

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)

16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: Observed flat griddle/oven duo at cook's line with excessive grease and food build up in grease tray.
Observed food debris throughout inoperable reach-in preparation refrigerator at cook's line.

Clean food contact and cooking equipment thoroughly and regularly. Maintain equipment clean to prevent vermin attraction and harborage.

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

No summary comments have been made for this inspection.



Public Health
Environmental Health Services

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<small>LOCATION</small> 3694 E HIGHLAND AV 28-29, SAN BERNARDINO, CA 92346	<small>INSPECTOR</small> Sierra Clayborn

Signature(s) of Acknowledgement

NAME: Yu Ping Chang
TITLE: Person in Charge

Total # of Images: 0