



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PANDA EXPRESS #2787	BUSINESS PHONE: (626) 799-9898	RECORD ID#: PR0010205	DATE: October 03, 2022
FACILITY SITE ADDRESS: 2263 E LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PANDA EXPRESS #2787	CERTIFIED FOOD MANAGER: Janeira Ceballos	EXP DATE: 12/27/2026	INSPECTOR: Evelyn Elizalde

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

The following was observed during today's routine:

- Three compartment sink had hot water at 120 F.
- Hand wash stations had hot water, paper towels and soap.
- All refrigeration units were at 41 F.
- Sanitizer buckets were available and sanitizer was observed at 200 PPM of QUAT.

No violations observed today.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> </u> N/A <input type="checkbox"/> Potential Food Safety All Star:

Received By:

Evelyn Elizalde

Agency Representative

NOTE: This report must be made available to the public on request



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PANDA EXPRESS #2787	BUSINESS PHONE: (626) 799-9898	RECORD ID#: PR0010205	DATE: February 01, 2022
FACILITY SITE ADDRESS: 2263 E LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PANDA EXPRESS #2787	CERTIFIED FOOD MANAGER: Janeira Ceballos	EXP DATE: 12/27/2026	INSPECTOR: SEM HAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

-ROUTINE INSPECTION-

Hand washing stations were supplied with hot water, soap, and paper towels.

The three compartment was well maintained and sink sanitizer (QAC) was at 200 ppm.

All refrigeration units holding vegetables, meats, poultry, etc. were well maintained and measured at 37F and below with best if used by dates.

Both freezer units holding meats, poultry, vegetables, etc. were well maintained and measured at -3.7 and below with best if used by dates.

Manager stated that this facility uses time as a control measure, all food is thrown out every 45 minutes to prevent food borne illnesses. Most food is used up before then.

Final cooking temperature of the Angus Steak was 167.8F.

Pest Control is done by Ecolab and available for review, and was up to date.

Food Manager and food Handler cards were available for review and were up to date.

Overall Well Maintained Facility

Thank you for your time.

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PANDA EXPRESS #2787	BUSINESS PHONE: (626) 799-9898	RECORD ID#: PR0010205	DATE: March 23, 2021
FACILITY SITE ADDRESS: 2263 E LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PANDA EXPRESS #2787	CERTIFIED FOOD MANAGER: PRISCILLA MARTINEZ	EXP DATE: 1/25/2026	INSPECTOR: Yatee Patel - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

All cold holding foods in the walk-in and the reach-in units were at 41F or lower.

The hot foods were at 115F-130F on the steam unit, but the facility uses time management to keep foods. After 2 hours the foods are tossed, if not used up. Most cases the foods are cooked as needed and used within 30 min.

Sanitizer level was at 200ppm of QAT.

The hand washing station was fully equipped.

Pest Control Service comes and services once a month.

All employees are screened for health before the shift begins.

The facility is in excellent condition.

Thank you

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