FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PANDA EXPRESS #840
BUSINESS PHONE: (626) 799-9898
RECORD ID#: CO0010310
DATE: December 20, 2021

FACILITY SITE ADDRESS: 1690 W LACEY BLVD
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: INITIAL COMPLAINT INSPECTION

OWNER NAME: PANDA EXPRESS INC
CERTIFIED FOOD MANAGER: CHENDA SANG
EXP DATE: 7/3/2023
INSPECTOR: Veronica Ochoa -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:

Today's complaint investigation was prompted by a complaint that was received on December 8, 2021 alleging the facility had dead cockroaches underneath the main steam steam table where plates are prepared. During today's investigation, no cockroaches dead or live were observed within the facility. The facility's pest control receipts were reviewed as the facility receives monthly pest control service from Ecolab and no evidence of cockroaches have been noted on the service receipts. At this time, this complaint could not be substantiated.

RESULTS OF EVALUATION: □ PASS □ NEEDS IMPROVEMENT □ FAIL
Reinspection Required: Yes: ☐ No: X
Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Veronica Ochoa -REHS
Agency Representative

NOTE: This report must be made available to the public on request
**FOOD SAFETY EVALUATION REPORT**

**FACILITY NAME:** PANDA EXPRESS #840  
**BUSINESS PHONE:** (626) 799-9898  
**RECORD ID#:** PR0006295  
**DATE:** August 10, 2021

**FACILITY SITE ADDRESS:** 1690 W LACEY BLVD  
**CITY:** HANFORD  
**ZIP CODE:** 93230  
**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** PANDA EXPRESS INC  
**CERTIFIED FOOD MANAGER:** CHENDA SANG  
**EXP DATE:** 7/3/2023  
**INSPECTOR:** Paven Batth

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**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT  
**[HSC 114095-114099.5 & 114101-114119]**  
**Description/Corrective Action:** Remove the build-up of grime from the drain line on the three-compartment sink.

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**General Comments:**

Temperature Control: Potentially hazardous foods were measured below 41F & above 135F.

Facility Sinks: All sinks were noted to be fully operable with proper hot and cold running water available during the routine inspection. Handwashing sinks were maintain stocked.

Facility Equipment: Grease traps are routinely cleaned. All equipment (i.e., commercial wok range, refrigerators, etc) were noted to be in good condition.

Sanitizing Solution: 200 PPM of QAT concentration was measured in the three-compartment sink.

Personnel: Food Handler's Card and Food Safety Manager Certificate was readily available when requested.

Vermin Control: Facility was observed to be free from insect and rodent infestation. Pest control services are conducted on a routine basis.

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**RESULTS OF EVALUATION:**  
- [ ] PASS  
- [ ] NEEDS IMPROVEMENT  
- [ ] FAIL

**Reinspection Required:** Yes: [ ] No: [X]  
**Reinspection Date (on or after):** N/A  
**Potential Food Safety All Star:**

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**NOTE:** This report must be made available to the public on request
A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

Inspection Findings and General Comments:

Today's site visit was prompted from a complaint alleging the shrimp this facility is serving is coming from an unsafe source and is not wholesome in nature. The results of today's site visit are as follows.

Battered shrimp and raw shrimp are delivered to this facility from Rosemead Ca. by Sygma Network. Raw shrimp are delivered in, five pound boxes that are processed in Redondo beach, shrimp are farm raised and are harvested from waters in Ecuador as indicated on the box. When delivered to this facility the boxes of frozen shrimp are immediately transferred into the Panda walk-in freezer unit. All items in the walk-in freezer unit were observed properly stored and frozen today.

The battered shrimp are received as a box of 20, one pound packs from Rosemead, all boxes are received frozen and transferred to the walk-in freezer unit.

All items are taken out of the freezer when needed.

At this time all shrimp products are from approved sources and are all stored properly. Complaint can not be substantiated. Compliant dismissed.

Violation: None Noted

Reinspection Required: Yes:  No: X

Troy Hommerding-REHS

Received By: