

# CALIFORNIA STATE UNIVERSITY, FULLERTON

Division of Administration & Finance

Capital Programs & Facilities Management, Environmental Health & Safety
P.O. Box 6806, Fullerton, CA 92834-6806 / T 657-278-7233 / safety@fullerton.edu / ehs.fullerton.edu

# RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME		OPERATOR	Permit No.			
Panda Express #1903		Panda Express Inc.	21-21			
FACILITY LOCATION			INSPECTOR			
800 N. State College Blvd., TS	SU Food Court, Fullerton, CA 9	92831	Justine Baldacci			
FOOD MANAGER / CERTIFICATE EXPIRATION DATE		PERSON IN CHARGE / TITLE				
Maria Camacho, 4/24/2023		Maria Camacho / Manager				
INSPECTION DATE	INSPECTION TYPE	RE-INSPECTION Date	INSPECTION RESULTS			
08/05/2021	Routine	12/05/2021	Pass			

Based on an inspection this day, the compliance status (IN, MAJ, MIN, OUT, N/A, N/O, COS) has been identified below. Violations noted as MAJ, MIN or OUT must be corrected. Failure to correct the listed violation(s) prior to the designated compliance date may necessitate a reinspection at an additional fee. See the following page(s) for the applicable code sections and the general requirements that correspond to the violation(s) noted below.

IN = In Compliance N/A = Not Applicable N/O = Not Observed MAJ = Major MIN = Minor OUT = Out of Compliance COS = Corrected on Site

#### **Critical Risk Factors**

NAJ MIN NA NO	_									1 1		_			
1. Demonstration of knowledge, food safety certification  EMPLOYEE HEALTH AND HYGENIC PRACTICES      2. Communicable diseases: reporting, restrictions, and exclusions     3. No discharge from eyes, nose, or mouth     4. Proper eating, tasting, drinking or tobacco use  CONTAMINATION BY HANDS     5. Hands clean and properly washed, gloves used properly     6. Adequate hand washing facilities supplied and accessible.  TIME AND TEMPERATURE RELATIONSHIPS     7 A. Proper hot holding temperatures.      8. Times as a public health control; procedures and records     9. Proper cooking time and temperature     10. Proper cooking time and temperature     11. Proper reheating procedures for hot holding  PROTECTION FROM CONTAMINATION     12. Return and re-service of food     13. Food in good condition, safe, and unadulterated  14. Food contact surfaces clean and sanitized  14. Food contact surfaces clean and sanitized codine  14. Food Calcuments  14. Food Cal	IN	MAJ	MIN	N/A	N/O	Violation	cos	IN	MAJ	MIN	N/A	N/O	Violation	cos	
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23. No rodents, insects, birds, or animals	•					13. Food in good condition, safe, and unadulterated						•	VERMIN		
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FACILITY NAME	DATE	Permit No.					
Panda Express #1903	08/05/2021	21-21					
FACILITY LOCATION							
800 N. State College Blvd., TSU Food Court, Fullerton, CA, 92831							

#### **Good Retail Practices**

OUT	Violation	cos	OUT	OUT Violation		OUT	Violation	cos		
	SUPERVISION			EQUIPMENT/UTENSILS/LINENS			PHYSICAL FACILITIES			
	24. Person in charge present and performs duties			33. Nonfood contact surfaces clean			43. Toilet facilities: properly constructed, supplied, cleaned			
	25. Personal cleanliness and hair restraints		34. Ware washing facilities: installed, maintained, used, test strips				44. Premises, personal/cleaning items, vermin proofing			
GE	NERAL FOOD SAFETY REQUIREMEN	ITS	•	35. Equipment/utensils approved, installed,			PERMANENT FOOD FACILITIES			
	26. Approved thawing methods used, frozen food	36. Equipment, utensils, and linens: storage				45. Floor, walls, and ceilings: built, maintained, and cleaned				
	27. Food separated and protected			and use 37. Vending Machines			46. No unapproved private homes/living or sleeping quarters			
	28. Washing fruits and vegetables  29. Toxic substances properly identified, stored, used  FOOD STORAGE/DISPLAY/SERVICE		_	38. Adequate ventilation and lighting,			SIGNS/REQUIREMENTS			
			designated areas, use  39. Thermometers provided and accurate				47. Signs posted, last inspection report available, placard posted			
							COMPLIANCE ENFORCEMENT			
	30. Food storage, food storage containers identified 31. Consumer self-service			40. Wiping cloths: properly used and stored			48. Plan review			
				PHYSICAL FACILITIES			49. Permits available			
	31. Consumer sen-service		41. Plumbing: proper backflow devices				50 Impoundment			
	32. Food properly labeled and honestly presented		42. Garbage and refuse properly disposed of, facilities maintained		50. Impoundment 51. Permit Suspension					

## **Opening Comments**

This inspection was conducted prior to reopening for the Fall 2021 term. The facility was not open for business at the time of the inspection. Staff were performing maintenance and cleaning in preparation for facility opening at the time of the inspection.

#### 33. Nonfood contact surfaces clean

All nonfood-contact surfaces of utensils and equipment shall be clean. (114115(c))

Inspector Comments: An accumulation of dirt and debris was observed on the floor under equipment. PIC stated floors will be cleaned prior to reopening. Ensure floors are cleaned prior to reopening for business.

#### 35. Equipment/utensils approved, installed, clean, good repair, capacity

All utensils and equipment shall be approved, fully operative, and in good repair. (114130, 114130.1, 114130.2, 114130.3, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114155, 114165, 114165, 114167, 114169, 114175, 114177, 114180, 114182)

Inspector Comments: Lights in hood were observed to be removed. PIC stated maintenance was being performed on hood. Ensure lights are replaced and operating properly prior to reopening for business.

## 36. Equipment, utensils, and linens: storage and use

Utensils, equipment, and linens shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

Inspector Comments: Tools and equipment were observed to be stored on top of three-door cold hold unit. Remove and relocate equipment.

## 38. Adequate ventilation and lighting, designated areas, use

Adequate lighting and ventilation shall be provided. Exhaust hoods should be approved and maintained. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

Inspector Comments: Light inside three-door cold hold unit was not functional. Repair or replace light bulb.

It was agreed that a copy of this report will be sent to the email address on file. The person in charge was directed to call this office if the report is not received within two business days. Additional information can be found at www.ehs.fullerton.edu

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