

## RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Hibachi-San		OPERATOR Panda Restaurant Group, Inc.		Permit No. 24-17
FACILITY LOCATION 800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831				INSPECTOR Karen Vu
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Patis Nimnual, 05/30/2029		PERSON IN CHARGE / TITLE		
INSPECTION DATE 05/14/2024	INSPECTION TYPE Routine	RE-INSPECTION Date	INSPECTION RESULTS 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

IN	MAJ	MIN	N/A	N/O	Violation	COS
<b>EMPLOYEE KNOWLEDGE</b>						
X					1. Demonstration of knowledge, food safety certification	
<b>EMPLOYEE HEALTH AND HYGENIC PRACTICES</b>						
X					2. Communicable diseases: reporting, restrictions, and exclusions	
X					3. No discharge from eyes, nose, or mouth	
X					4. Proper eating, tasting, drinking or tobacco use	
<b>CONTAMINATION BY HANDS</b>						
X					5. Hands clean and properly washed, gloves used properly	
X					6. Adequate hand washing facilities supplied and accessible.	
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						
X					7A. Proper hot holding temperatures.	
X					7B. Proper cold holding temperatures.	
		X			8. Times as a public health control; procedures and records	
X					9. Proper cooling methods	
X					10. Proper Cooking time and temperature	
X					11. Proper reheating procedures for hot holding	
<b>PROTECTION FROM CONTAMINATION</b>						
X					12. Return and re-service of food	
X					13. Food in good condition, safe, and unadulterated	
<b>PROTECTION FROM CONTAMINATION</b>						
X					14. Food contact surfaces clean and sanitized	
			X		14A. Sanitizer type is Chlorine	
X					14B. Sanitizer type is Quaternary Ammonium	
			X		14C. Sanitizer type is Iodine	
			X		14D. Sanitizer type is Hot Water	
<b>FOOD FROM APPROVED SOURCES</b>						
X					15. Food Obtained from approved source	
			X		16. Compliance with shell stock tags, condition, display	
			X		17. Compliance with Gulf Oyster Regulations	
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
			X		18. Compliance with variance, specialized process and HACCP plan	
<b>CONSUMER ADVISORY</b>						
X					19. Consumer advisory provided for raw or undercooked foods	
			X		20. Licensed health care facilities/public and private schools: prohibited foods not offered	
<b>WATER/HOT WATER</b>						
X					21. Hot and cold water available	
X					22. Sewage and wastewater properly disposed	
<b>VERMIN</b>						
X					23. No rodents, insects, birds, or animals	

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Hibachi-San	05/14/2024	24-17
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### Good Retail Practices

OUT	Violation	COS	OUT	Violation	COS	OUT	Violation	COS
<b>SUPERVISION</b>			<b>EQUIPMENT/UTENSILS/LINENS</b>			<b>PHYSICAL FACILITIES</b>		
	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	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>				35. Equipment/utensils approved, installed, clean, good repair, capacity		<b>PERMANENT FOOD FACILITIES</b>		
	26. Approved thawing methods used, frozen food			36. Equipment, utensils, and linens: storage and use			45. Floor, walls, and ceilings: built, maintained, and cleaned	
	27. Food separated and protected			37. Vending Machines			46. No unapproved private homes/living or sleeping quarters	
	28. Washing fruits and vegetables			38. Adequate ventilation and lighting, designated areas, use		<b>SIGNS/REQUIREMENTS</b>		
	29. Toxic substances properly identified, stored, used			39. Thermometers provided and accurate			47. Signs posted, last inspection report available, placard posted	
<b>FOOD STORAGE/DISPLAY/SERVICE</b>				40. Wiping cloths: properly used and stored		<b>COMPLIANCE ENFORCEMENT</b>		
	30. Food storage, food storage containers identified		<b>PHYSICAL FACILITIES</b>				48. Plan review	
	31. Consumer self-service			41. Plumbing: proper backflow devices			49. Permits available	
	32. Food properly labeled and honestly presented			42. Garbage and refuse properly disposed of, facilities maintained			50. Impoundment	
							51. Permit Suspension	

### Opening Comments

A routine inspection was conducted this date for Hibachi San.

The following was observed/discussed at the time of the inspection:

1. From previous routine inspection, Hibachi San has a soak tank cleaner 008 that is stored in a 30 gallon soak tank that is stored near the water heater when not actively in use. EH&S will continue to work with the facility to conduct a hazardous waste determination on this product. A new sample will be taken at the beginning of the fall semester.

2. Observed an AO Smith 4kW electric water heater on site. From previous inspection, the water heater was replaced last semester due to a water leak. Based on the menu and on the number of water fixture in the facility, Hibachi San requires a minimum of 7kW electric water heater for their operation. The facility and EH&S shall continue to monitor the hot water at this site. If the facility is not able to maintain a minimum of 120F water temperature then the facility may have to upgrade the water heater to meet minimum requirements.

3. The facility has limited space for storage of dry food products. If this becomes a health and safety issue, the facility may have to propose an additional alternative storage space. EH&S will continue to work with the facility on this.

4. The facility is no longer implementing a HACCP plan for their sushi rice. The facility started to maintain their rice within the minimum required temperature.

### 8. Times as a public health control; procedures and records

When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. (114000)

Inspector Comments: Observed a container of boba that is not under temperature control. Per the operator, the boba has been out of temperature for 3 hours. The facility is implementing Time as a public health control for this product. The operator said that they may have forgotten to label the container with the disposal time.

Ensure that the container is labeled with the disposal time. The facility is allotted a maximum of 4 hours prior to disposal of the boba.

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](http://www.ehs.fullerton.edu)