

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Hibachi-San		OPERATOR Panda Restaurant Group, Inc.		Permit No. 25-17
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 09/23/2025	INSPECTION TYPE Routine	RE-INSPECTION Date	INSPECTION RESULTS Pass - Reinspection Due	

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
EMPLOYEE KNOWLEDGE						
X					1. Demonstration of knowledge, food safety certification	
EMPLOYEE HEALTH AND HYGENIC PRACTICES						
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	
CONTAMINATION BY HANDS						
X					5. Hands clean and properly washed, gloves used properly	
X					6. Adequate hand washing facilities supplied and accessible.	
TIME AND TEMPERATURE RELATIONSHIPS						
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	
PROTECTION FROM CONTAMINATION						
X					12. Return and re-service of food	
X					13. Food in good condition, safe, and unadulterated	
PROTECTION FROM CONTAMINATION						
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	
FOOD FROM APPROVED SOURCES						
X					15. Food Obtained from approved source	
			X		16. Compliance with shell stock tags, condition, display	
			X		17. Compliance with Gulf Oyster Regulations	
CONFORMANCE WITH APPROVED PROCEDURES						
			X		18. Compliance with variance, specialized process and HACCP plan	
CONSUMER ADVISORY						
X					19. Consumer advisory provided for raw or undercooked foods	
			X		20. Licensed health care facilities/public and private schools: prohibited foods not offered	
WATER/HOT WATER						
X					21. Hot and cold water available	
X					22. Sewage and wastewater properly disposed	
VERMIN						
X					23. No rodents, insects, birds, or animals	

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Good Retail Practices

OUT	Violation	COS	OUT	Violation	COS	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	
GENERAL FOOD SAFETY REQUIREMENTS				35. Equipment/utensils approved, installed, clean, good repair, capacity		PERMANENT FOOD FACILITIES		
	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		SIGNS/REQUIREMENTS		
	29. Toxic substances properly identified, stored, used			39. Thermometers provided and accurate			47. Signs posted, last inspection report available, placard posted	
FOOD STORAGE/DISPLAY/SERVICE				40. Wiping cloths: properly used and stored		COMPLIANCE ENFORCEMENT		
	30. Food storage, food storage containers identified		PHYSICAL FACILITIES			X	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. The facility shall provide a pH log for when the vendor disposes of the soak solution. DO NOT dispose of the soak solution if it exceeds pH 12.5. Send a copy of the template/ log to EHS for review within 14 days.

2. NOTE: 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.

A re-inspection shall be conducted for this facility within 2-4 weeks to verify compliance. The facility shall work with EHS on the corrections and a timeline for the re-inspection.

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 no THPC SOP's on site for the spam musubi and the boba on site.

The facility shall provide EHS with a copy of the SOP's for the TPHC of the spam musubi and the boba within 30 days. Ensure to include all the steps in detail. Ensure that a copy of the SOP's are on site at all times.

48. Plan review

A person building or remodeling a food facility shall submit plans for approval before starting any construction or remodeling of any facility used as a food facility. (114380)

Inspector Comments: Observed new countertop equipment (hot water dispenser) and new cooking equipment (noodle boiler, induction stoves) in the facility. Per operator, the facility added noodles to their menu. All the equipment within the facility is currently under review by EHS. The facility shall send a copy of all the specification sheets to EHS for review within 14 days.

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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