



CALIFORNIA STATE UNIVERSITY, FULLERTON

Division of Administration & Finance

Capital Programs & Facilities Management, Environmental Health & Safety

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RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Hibachi-San		OPERATOR Panda Restaurant Group, Inc.		Permit No. 19-15
FACILITY LOCATION 800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831				INSPECTOR Justine Baldacci
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Pedro Villasenor, 10/11/2023		PERSON IN CHARGE / TITLE Pedro Villasenor / Manager		
INSPECTION DATE 04/16/2019	INSPECTION TYPE Routine	RE-INSPECTION Date 08/16/2019	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
EMPLOYEE KNOWLEDGE						
•					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						
•					7A. Proper hot holding temperatures.	
•					7B. Proper cold holding temperatures.	
			•		8. Times as a public health control; procedures and records	
•					9. Proper cooling methods	
				•	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	
PROTECTION FROM CONTAMINATION						
PROTECTION FROM CONTAMINATION						
•					14. Food contact surfaces clean and sanitized	
			•		14A. Sanitizer type is Chlorine	
•					14B. Sanitizer type is Quaternary Ammonium	
			•		14C. Sanitizer type is Iodine	
			•		14D. Sanitizer type is Hot Water	
FOOD FROM APPROVED SOURCES						
•					15. Food Obtained from approved source	
			•		16. Compliance with shell stock tags, condition, display	
			•		17. Compliance with Gulf Oyster Regulations	
CONFORMANCE WITH APPROVED PROCEDURES						
•					18. Compliance with variance, specialized process and HACCP plan	
CONSUMER ADVISORY						
•					19. Consumer advisory provided for raw or undercooked foods	
			•		20. Licensed health care facilities/public and private schools: prohibited foods not offered	
WATER/HOT WATER						
•					21. Hot and cold water available	
•					22. Sewage and wastewater properly disposed	
VERMIN						
•					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			PHYSICAL FACILITIES			PERMANENT FOOD FACILITIES		
	26. Approved thawing methods used, frozen food			35. Equipment/utensils approved, installed, clean, good repair, capacity			45. Floor, walls, and ceilings: built, maintained, and cleaned	
	27. Food separated and protected			36. Equipment, utensils, and linens: storage and use			46. No unapproved private homes/living or sleeping quarters	
	28. Washing fruits and vegetables			37. Vending Machines		SIGNS/REQUIREMENTS		
	29. Toxic substances properly identified, stored, used			38. Adequate ventilation and lighting, designated areas, use		•	47. Signs posted, last inspection report available, placard posted	
FOOD STORAGE/DISPLAY/SERVICE				39. Thermometers provided and accurate		COMPLIANCE ENFORCEMENT		
	30. Food storage, food storage containers identified			40. Wiping cloths: properly used and stored			48. Plan review	
	31. Consumer self-service		PHYSICAL FACILITIES				49. Permits available	
•	32. Food properly labeled and honestly presented			41. Plumbing: proper backflow devices			50. Impoundment	
				42. Garbage and refuse properly disposed of, facilities maintained			51. Permit Suspension	

32. Food properly labeled and honestly presented

Any food is misbranded if its label is false or misleading. Consumer notification shall be provided when required. Food should not contain artificial trans fat. Infant formula or baby food must not be offered for sale after the "use by" date. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5, 114377, 114365.2, Sherman Food, Drug and Cosmetic Law)

Inspector Comments: Prepackaged beverages lacked appropriate labels. Label prepackaged food items with a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law, Part 5. The label information shall include the following:

- The common name of the food;
- If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food;
- An accurate declaration of the quantity of the contents; and
- The name and place of the business of the manufacturer, packer, or distributor.

47. Signs posted, last inspection report available, placard posted

Required signs and permits shall be posted in prominent locations; the last inspection report shall be maintained on site. (113725.1, 113945.1, 113953.5, 113978, 114075, 114276, 114381(e))

Inspector Comments: Post permit in a conspicuous location.

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