



# 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 Hibachi-San		OPERATOR Panda Restaurant Group, Inc.	Permit No. 23-17
FACILITY LOCATION 800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831			INSPECTOR Karen Vu
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Stephanie Tanamal, 11/15/2026		PERSON IN CHARGE / TITLE Stephanie Tanamal	
INSPECTION DATE 09/28/2023	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
<b>EMPLOYEE KNOWLEDGE</b>						
•					1. Demonstration of knowledge, food safety certification	
<b>EMPLOYEE HEALTH AND HYGENIC PRACTICES</b>						
•					2. Communicable diseases: reporting, restrictions, and exclusions	
•					3. No discharge from eyes, nose, or mouth	
•					4. Proper eating, tasting, drinking or tobacco use	
<b>CONTAMINATION BY HANDS</b>						
•					5. Hands clean and properly washed, gloves used properly	
•					6. Adequate hand washing facilities supplied and accessible.	
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						
•					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	
<b>PROTECTION FROM CONTAMINATION</b>						
•					12. Return and re-service of food	
•					13. Food in good condition, safe, and unadulterated	
<b>PROTECTION FROM CONTAMINATION</b>						
•					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	
<b>FOOD FROM APPROVED SOURCES</b>						
•					15. Food Obtained from approved source	
			•		16. Compliance with shell stock tags, condition, display	
			•		17. Compliance with Gulf Oyster Regulations	
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
			•		18. Compliance with variance, specialized process and HACCP plan	
<b>CONSUMER ADVISORY</b>						
•					19. Consumer advisory provided for raw or undercooked foods	
			•		20. Licensed health care facilities/public and private schools: prohibited foods not offered	
<b>WATER/HOT WATER</b>						
•					21. Hot and cold water available	
•					22. Sewage and wastewater properly disposed	
<b>VERMIN</b>						
•					23. No rodents, insects, birds, or animals	

FACILITY NAME <b>Hibachi-San</b>	DATE <b>09/28/2023</b>	Permit No. <b>23-17</b>
FACILITY LOCATION <b>800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831</b>		

**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 at the time of the 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. Per operator, the soak tank is serviced by a third party vendor, IMS Restaurant Services. Per operator, IMS Restaurant Services mixes the solution and discards the solution each month for the facility. Upon disposal, the solution is diluted and discarded in the janitorial sink on site. The operator will verify with IMS Restaurant Services on this procedure. Additional information has been requested for this process by Environmental Health & Safety (EH&S). Based on the Safety Data Sheet (SDS) that was on site, the substance (solid material) is a corrosive hazardous material. THE SDS also indicates that undiluted product is regulated as a corrosive waste (RCRA class D002). More information is required for this substance. Per operator, the facility uses the solution mixture to soak utensils and filters to remove tough grease. The facility would soak the utensils up to 24 hours. Employees on site showed EH&S the one nitrile glove and apron that is used when handling this solution. No eye wear was observed on site this date. No written procedures were provided for this operation. A pH indicator test strip was used today to measure the pH of the solution in the soak tank. The test strip was measured between pH 13-14. The solution is very basic and shall not be diluted and discarded in the janitorial sink. The facility shall have IMS Restaurant Services discontinue this process immediately. The facility shall discuss with EH&S on alternative processes/procedures.
- Observed an AO Smith 4kW electric water heater on site. Per manager, the water heater was replaced last week due to a leak in the previous water heater. 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. California Retail Food Code Chapter 13. Compliance and Enforcement, Article 1 Plan Review and Permits, Section 114380 Plan Review states that " A person proposing to build or remodel a food facility shall submit complete, easily readable plans drawn to scale, and specifications to the enforcement agency for review, and shall receive plan approval before starting any new construction or remodeling of facility." Hibachi San shall upgrade their water heater to a minimum of 7kW electric water heater. Prior to replacing the water heater, the facility shall propose a water heater and obtain approval from EH&S and ASI/ASC.
- Observed a dry storage rack stored 1-2 inches from the electrical panel door. OSHA requires a minimum workspace of 30 inches wide, 36 inches deep for electrical equipment such as panels. The facility shall relocate the dry storage rack to provide the minimum clearance.

**18. Compliance with variance, specialized process and HACCP plan**

The food facility is required to operate pursuant to a HACCP plan or requires a variance. (114257, 114057.1, 114417-114417.2, 114419)

FACILITY NAME Hibachi-San	DATE 09/28/2023	Permit No. 23-17
FACILITY LOCATION 800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831		

Inspector Comments: Observed the facility using a specialized process (no temperature control) for their rice without a HACCP plan on site.

The facility has a pH log for their rice on site. They are using pH strips to measure the pH of the rice. Per manager, she was verbally taught to add the vinegar in the rice and use a pH strip to measure each batch of rice that they make. The rice is placed in a rice cooker near the service line (without temperature control) to serve the when ordered. The facility was not able to provide a copy of the HACCP plan on site. According to Chapter 13, Article 5, Section 114419 When a HACCP is required, "using food additives or adding components such as vinegar as a method of food preservation rather than as a method of flavor enhancement, or to render a food so that it is not potentially hazardous" requires a plan that shall be review and approved by the enforcement agency. Provide a HACCP plan within 30 days to Environmental Health and Safety for review.

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)