



County of Kings - Department of Public Health
Environmental Health Services Division
330 Campus Drive Hanford, CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PANDA EXPRESS	BUSINESS PHONE: (559) 583-7968	RECORD ID#: PR0006295	DATE: April 06, 2012
FACILITY SITE ADDRESS: 1690 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PANDA EXPRESS INC	CERTIFIED FOOD HANDLER: STACY KUNISHIGE	EXP DATE: 1/30/2014	INSPECTOR: Susan Lee-Yang - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

- All hand wash stations have hot water, soap, and paper towels.
- All cold holding units were noted below 41°F.
- Chow mein and kung pao chicken were noted above 135° F.
- QAC sanitizer bucket was noted at 200 ppm.
- Employees have current CA Food Handler Certificates.
- Temperature logs are up-to-date.
- Facility is clean and well maintained.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): <u> N/A </u> <input checked="" type="checkbox"/> Potential Food Safety All Star:
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Received By: _____

Susan Lee-Yang - REHS

Agency Representative

NOTE: This report must be made available to the public on request



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PANDA EXPRESS	BUSINESS PHONE: (559) 583-7968	RECORD ID#: PR0006295	DATE: July 20, 2011
FACILITY SITE ADDRESS: 1690 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PANDA EXPRESS INC	CERTIFIED FOOD HANDLER: STACY KUNISHIGE	EXP DATE: 1/30/2014	INSPECTOR: Yatee Patel - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

Hot holding temperatures were all above 140°F.
Cold holding walk-in measure 41° F. Chicken was at 38°F.
Hand washing stations were fully stocked.
Temperature logs were filled out.
Hood was observed clean.
Sanitizer level was at 200 ppm of Quat Solution.
Overall, the food facility appeared in good operational condition.
Thank you.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input checked="" type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Yatee Patel - REHS
Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PANDA EXPRESS	BUSINESS PHONE: (559) 583-7968	RECORD ID#: PR0006295	DATE: January 27, 2011
FACILITY SITE ADDRESS: 1690 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PANDA EXPRESS INC	CERTIFIED FOOD HANDLER: STACY KUNISHIGE	EXP DATE: 1/30/2014	INSPECTOR: Liliana Stransky - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

Temperatures for PHF's were observed at satisfactory ranges for both hot and cold holding. The walk-in was observed well organized and all food product was observed covered. The ammonia sanitizer level for the cleaning solution (red buckets) was noted at 200 ppm. The hand washing stations were observed with soap and paper towels. Overall the facility was observed clean and well maintained.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input checked="" type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Liliana Stransky - REHS

Agency Representative

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