

Inspector <i>Rebecka Hurlinger</i>	No. of Risk Factor/Intervention Violations	Date 10/8/14	Time In	Time Out
	No. of Repeat Risk Factor/Intervention Violations		Purpose of Inspection Routine	
Establishment Panda Express	Permit # 14-145	Risk Category 2	Telephone 575-0244	
Address 1748 W. Redstone Center Park City UT		City/State/Zip	PIC Ataceli	

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R  
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status	cos	R	Compliance Status	cos	R
<b>Supervision</b>			<b>Time/Temperature Control for Safety</b>		
1 IN OUT N/O N/A			17 IN OUT N/O		
2 IN OUT N/A			<b>Time/Temperature Control for Safety</b>		
<b>Employee Health</b>			18 IN OUT N/A N/O		
3 IN OUT N/O			19 IN OUT N/A N/O		
4 IN OUT N/O			20 IN OUT N/A N/O		
5 IN OUT N/O			21 IN OUT N/A N/O		
<b>Good Hygiene Practices</b>			22 IN OUT N/A N/O		
6 IN OUT N/O			23 IN OUT N/A N/O		
7 IN OUT N/O			24 IN OUT N/A N/O		
<b>Preventing Contamination by Hands</b>			<b>Consumer Advisory</b>		
8 IN OUT N/O			25 IN OUT N/A		
9 IN OUT N/A N/O			<b>Highly Susceptible Populations</b>		
10 IN OUT N/A			26 IN OUT N/A		
<b>Approved Source</b>			<b>Food Color Additives and Toxic Substances</b>		
11 IN OUT N/A			27 IN OUT N/A		
12 IN OUT N/A N/O			28 IN OUT N/A		
13 IN OUT N/A			<b>Conformance with Approved Procedures</b>		
14 IN OUT N/A N/O			29 IN OUT N/A		
<b>Protection from Contamination</b>			Dishwasher: High Low Sink Temp F 300 ppm		
15 IN OUT N/A N/O			Dishwasher: High Low Sink Temp F ppm		
16 IN OUT N/O			Sanitizer bucket: Quat Cl ppm ppm ppm		

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventable measures to control the addition of pathogens, chemical, and physical objects into foods.  
Mark "X" in box if numbered item is not in compliance. Mark "X" in appropriate box for COS and/or R. COS=corrected on-site during inspection R=repeat violation

Compliance Status	cos	R	Compliance Status	cos	R
<b>Safe Food and Water</b>			<b>Proper Use of Utensils</b>		
30			43		
31			44		
32			45		
<b>Food Temperature Control</b>			46		
33			<b>Utensils, Equipment and Vending</b>		
34			47		
35			48		
36			49		
<b>Food Identification</b>			<b>Physical Facilities</b>		
37			50		
<b>Prevention of Food Contamination</b>			51		
38			52		
39			53		
40			54		
41			55		
42			56		

**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken/hot hold	147	beef/hot hold	132	liquid eggs/reach in	37
chicken/hot hold	135	beef/hot hold	134	chicken/walk in	31
shrimp/hot hold	149	chicken/hot hold	137		
rice/hot hold	135	chicken/reach in	15		

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the Food Code.
2	Need copy of managers certificate, need food handler cards updated + on-site