



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME SEOUL TOFU & GRILL		DATE 4/14/2021	REINSPECTION DATE 4/28/2021	PERMIT EXPIRATION 8/31/2021
LOCATION 2545 CHINO HILLS PKWY I, CHINO HILLS, CA 91709			INSPECTOR Amanda Tieu	
MAILING ADDRESS 2545 CHINO HILLS PKWY #1, CHINO HILLS CA 91709			IDENTIFIER: None	
TIME IN 2:57 PM	TIME OUT 5:11 PM	FACILITY ID FA0026786	RELATED ID PR0035093	PE 1621
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.



**SCORE 81**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			⊗
1. Demonstration of knowledge; food safety certification				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊗
7. Proper hot and cold holding temperatures				
In	N/O	N/A		2
8. Time as a public health control; procedures & record				
In	N/O	N/A	+	⊗
9. Proper cooling methods				
In	N/O	N/A		4
10. Proper cooking time & temperatures				
In	N/O	N/A		4
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A		⊗
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	⊗
27. Food separated and protected	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



Public Health  
Environmental Health Services

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#### 7. PROPER HOT AND COLD HOLDING TEMPERATURES



POINTS

4

Compliance date not specified  
Complied on 4/14/2021  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** 1) Observed (1) plastic container of bean sprouts measured 53 F stored within the cold holding preparation unit located across the cash register. Observed multiple food items such as kimichi, cucumbers, and vegetables measured approximately 51 F to 56 F. Per employee, the bean sprouts was prepared in the morning more than 4 hours since the time of measurement (4:00 PM). Per employee, the bean sprouts were boiled, cooled, and seasoned. Observed ambient temperature of the cold holding preparation unit measured 56 F. Observed cold holding unit thermometer measured 46 F. Observed multiple functional cold holding units holding 41 F or below at this time.

2) Observed a metal container of cooked potatoes stored within the warmer unit located across the cash register. Observed cooked potatoes measured 117 F. Per employee, the cooked potatoes were prepared approximately at 11 AM.

Immediately discontinue this practice. Ensure all potentially hazardous foods (PHF) are properly held at 41F or below for cold holding, or 135F for hot holding, to avoid contamination of foods.

Corrected on site: Employee voluntarily discarded the above food items. See VC&D.

\*NOTE:

Facility is hereby instructed to discontinue storage of potentially hazardous foods within the cold holding preparation table located across the cash register until the necessary repairs are completed. Please contact San Bernardino County Environmental Health Services prior to use of equipment.

A follow up inspection will be conducted on or after 4/21/2021 to verify the cold holding preparation table unit located across the cash register is capable of maintaining a cold holding temperature of 41 F or below.

Facility was informed prior to any removal or addition of new equipment within the facility, please contact Plan Check at 1-800-442-2283 for approval prior to purchase or installation.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)



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**9. PROPER COOLING METHODS**



POINTS

**4**

Compliance date not specified  
Complied on 4/14/2021  
Violation Reference - HSC - 114000

**Inspector Comments:** Observed (6) styrofoam cup to-go containers of cooked fish cakes and (4) styrofoam to-go cup containers of cooked potatoes stored within the cold holding preparation table located across the cash register. Upon further inspection, observed condensation on the styrofoam caps for both the cooked fish cakes and potatoes. Observed cooked fish cakes measured 80 F. Observed cooked potatoes measured 76 F.

Per employee, the fish cakes and potatoes were prepared approximately at 11 AM more than 4 hours since the time of measurement (4:00PM). Per employee, the fish cakes and potatoes were cooling within the cold holding preparation table. Per employee, the potatoes and fish cake are cooked, cooled to ambient temperature on the preparation table, and then relocated into the cold holding unit for rapid cooling. Employee was unable to demonstrate adequate knowledge of proper cooling time and methods. Observed ambient temperature of the cold holding preparation table measured 56 F. Observed cold holding unit thermometer measured 46 F. Observed multiple functional cold holding units stored within the facility measured 41 F or below.

Immediately discontinue this practice. Ensure potentially hazardous foods are cooled rapidly from 135F to 70F within two (2) hours and then cooled from 70F to 41F or below within the next four (4) hours for a total of six hours using approved cooling methods.

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan.

Corrected on site: Employee voluntarily discarded the cooked fish cakes and potatoes at the time of inspection. See VC&D.

**Violation Description:** All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

POINTS

**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC - 113947-113947.1

**Inspector Comments:** Upon questioning, employee was unable to demonstrate adequate knowledge of the following items:

-Minimum cold holding temperature of potentially hazardous foods

Ensure all employees demonstrate adequate knowledge of safe food handling regarding proper cooling temperatures and minimum cold holding temperatures of potentially hazardous foods.

Corrected on site: Employee was educated of the following:

-Minimum cold holding temperature of potentially hazardous foods: 41 F

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>



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**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed (2) rubber gloves stored on the splash guard of the handwash sink.  Discontinue this practice. Ensure all handwashing sinks are clean, unobstructed, and accessible at all times for proper hand washing.
	Not In Compliance Violation Reference -	

**Violation Description:** Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed yellow and black mold-like substance accumulation on the interior panel of the ice machine. Observed ice not in contact with the mold-like substance at this time.  Clean and sanitize ice machine. Maintain all food contact surfaces in a clean and sanitary manner to prevent contamination.
	Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

**26. APPROVED THAWING METHODS USED, FROZEN FOOD**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed a large plastic tub of multiple fish stored on the flooring next to the handwash sink at the beginning of the inspection. Observed fish measured 47 F. Per employee, the fish was defrosting within the plastic tub for approximately an hour.  Immediately discontinue this practice. Ensure all food are thawed under refrigeration; completely submerged under cold running water (less than 70°F) of sufficient velocity for less than 2 hours; in microwave oven; or during the cooking process.  Corrected on site: Employee was immediately instructed to defrost the fish within the food preparation sink. Employee was instructed to clean and sanitize the food preparation sink prior to defrosting the fish in running cold water.
	Not In Compliance Violation Reference - HSC - 114018, 114020, 114020.1	

**Violation Description:** Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TheImportanceProperDefrosting.pdf>

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed a large metal pot stored within the mop sink. Upon further inspection, observed a plastic container of yellow liquid stored on top of a plastic bag of dried mushrooms and water within the pot. Observed plastic bag of mushrooms to be in tact and not in direct contact with the plastic container of yellow liquid. Per employee, the dried mushrooms were hydrating within the pot at this time.  Immediately discontinue this practice. Ensure food is prepared and stored at a clean and sanitary manner away from possible source of contamination.  Corrected on site: Employee was immediately instructed to remove the plastic container of yellow liquid on top of the mushroom. Employee was instructed to relocate the pot onto a clean preparation table. Employee was educated of proper storage of food at this time.
	Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	

**Violation Description:** All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.



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**48. FOOD HANDLER CERTIFICATION**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">3</div>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<b>Inspector Comments:</b> Notes: Food worker cards must be issued by San Bernardino County to be valid.  Observed (1) one employee without a valid and/or current San Bernardino County food worker card.  Provide a current valid San Bernardino County Food Worker Card for this/these employee(s) within 14 days. A Missing Food Handler Cards- Inspector Handout was explained and left with the person in charge during the time of this inspection. Complete and return the completed handout and copies of all cards/certifications to San Bernardino County Environmental Health Services department by email to sbcfoodworker@gmail.com or by mail or fax to 909-387-4323. Failure to comply 100% will result in a charged re-inspection of \$122.50 minimum to verify compliance.
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**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**52. VC & D**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	<b>Inspector Comments:</b> Employee voluntarily discarded the following food items:  -(6) styrofoam to-go containers of cooked fish cakes -(4) styrofoam to-go containers of cooked potatoes -Approximately 0.8 pounds of cooked potatoes -Approximately 0.3 pounds of bean sprouts.
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**Violation Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

**CV. COVID-19 OBSERVATIONS**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - SBC Policy - No Reference Number Specified	<b>Inspector Comments:</b> Observed COVID-19 site specific plan maintained onsite. Observed facility open for take out and indoor dining. Observed restroom open at this time.  Ensure facility is following COVID-19 State guidelines:  <ol style="list-style-type: none"> <li>1. Perform a detailed risk assessment and implement a site-specific protection plan</li> <li>2. Train employees on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them</li> <li>3. Implement individual control measures and screenings</li> <li>4. Implement disinfecting protocols</li> <li>5. Implement physical distancing guidelines</li> </ol> <a href="https://wp.sbcounty.gov/dph/programs/ehs/communicable-disease-profiles/">https://wp.sbcounty.gov/dph/programs/ehs/communicable-disease-profiles/</a>
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**Violation Description:** Observations regarding COVID-19 associated changes to practices are recorded here.



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#### IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

#### Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

#### Overall Inspection Comments

On this date, a grade "B" card was posted. The following documentation was provided:

- 1) Top 5 CDC Risk Factors
- 2) Cooling Hot Food Safety
- 3) Food Facility Self-Inspection Checklist
- 4) Request for a Re-score Inspection
- 5) Food Facility Risk Based Inspection Frequency
- 6) Missing Food Handler Cards - Inspector Handout

\*NOTE:

- 1) \*PEP talk will be emailed to the facility\*
- 2) A follow up inspection will be conducted on or after 4/21/2021 to verify the cold holding preparation table unit located across the cash register is capable of maintaining a cold holding temperature of 41 F or below.

Facility was informed prior to any removal or addition of new equipment within the facility, please contact Plan Check at 1-800-442-2283 for approval prior to purchase or installation.

- 3) Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

When ready for re-inspection, contact 800-442-2283.

- 4) \*No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection has been discussed with the manager\*

#### FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).



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**Signature(s) of Acknowledgement**

NO SIGNATURE

NAME: Sung Ahn  
TITLE: Manager