



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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|---|---------------------|--------------------------|-------------------------|------------------------------------|--|-------------------|
| FACILITY NAME WELL BEING SOFT TOFU RESTAURANT | | | | REINSPECTION DATE Not Specified | INSPECTOR Kathryn Ventura | DATE 5/10/2021 |
| LOCATION 15024 BEAR VALLEY RD G & H, VICTORVILLE, CA 92392 | | | | PERMIT EXPIRATION 11/30/2021 | IDENTIFIER: None SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN | |
| TIME IN 2:23 PM | TIME OUT 3:15 PM | FACILITY ID FA0005446 | RELATED ID PR0004455 | PE 1621 | | |
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RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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.

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

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The critical violation for active vermin infestation observed during the routine inspection conducted on 04/26/2021 has been corrected. The health permit to operate is reinstated on this date and facility may now re-open starting today, 05/10/2021.

Description: The health permit to operate is hereby reinstated and facility may open.

16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A billable re-inspection was conducted on this date per operator's request for re-opening. Operator requested re-opening on Friday, May 7, 2021. It was noted during the routine inspection that the facility had an active infestation of cockroaches and on 05/07/21, the initial request for re-opening, it was noted that two (2) live roaches were found and several dead cockroaches throughout the facility. The operator stated that the infestation has been corrected and would like to re-open.

On this date, observed no signs of active vermin, including but not limited to cockroaches, infestation. No dead or alive cockroaches were observed throughout the facility. Observed areas where infestation occurred to be caulked and sealed and clear of dead cockroaches. Observed cracks and holes throughout facility to be caulked and sealed. New sticky traps were also observed in the following areas:

- Below the three (3) compartment sink
- By the hand sink in kitchen preparation area
- By cook's line

The operator was able to provide one (1) receipt of pest control conducted on 04/31/2021 and stated that several others pest control servicing was conducted after closure on 05/03/2021 and today, 05/10/2021. Operator stated that physical copies of receipts have not been given to facility yet, per pest control company policy.

The critical violation for active vermin infestation observed during the routine inspection conducted on 04/26/2021 has been corrected. The facility may now open starting today 05/10/2021.

A re-inspection will be conducted in one (1) week on Monday, 05/17/2021, to observe continued compliance. Failure to comply will result in billed follow up inspections and possible closure of the facility. The notice of closure sign was removed on this date and a letter "B" grade card was posted.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

Overall Inspection Comments

The notice of closure sign was removed on this date and a letter "B" grade card was posted.
Provided re-score form.

A follow up inspection will be conducted in one (1) week on Monday, 05/17/2021, to observe continued compliance. Failure to comply will result in billed follow up inspections and possible closure of the facility.

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](#).

Signature(s) of Acknowledgement



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| LOCATION 15024 BEAR VALLEY RD G & H, VICTORVILLE, CA 92392 | INSPECTOR Kathryn Ventura |

NAME: elizabeth putnam
TITLE: person in charge

Total # of Images: 0