



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME WELL BEING SOFT TOFU RESTAURANT		DATE 10/30/2019	REINSPECTION DATE 11/13/2019	PERMIT EXPIRATION 6/30/2020
LOCATION 15024 BEAR VALLEY RD G & H, VICTORVILLE, CA 92392		INSPECTOR Dawn LaFlower		
MAILING ADDRESS 15024 BEAR VALLEY RD UNIT G & H, VICTORVILLE CA 92392		IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 1:33 PM	TIME OUT 3:54 PM	FACILITY ID FA0005446	RELATED ID PR0004455	PE 1621

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.

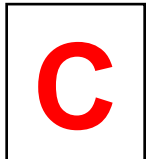
Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).

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

○ In = In compliance
+ COS = Corrected on-site

○ N/O = Not observed
⊗ MAJ = Major violation

○ N/A = Not applicable
⊗ OUT = Out of compliance



SCORE 75

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	+		⊗
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				2
In	N/O	N/A		4
8. Time as a public health control; procedures & record				
In	N/O	N/A	+	⊗
9. Proper cooling methods				2
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 reservice 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	1
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	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	⊗

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
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	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	⊗
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	

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Environmental Health Services**CAL CODE OFFICIAL INSPECTION REPORT**

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7. PROPER HOT AND COLD HOLDING TEMPERATURES**MAJOR****POINTS****4**Compliance date not specified
Complied on 10/30/2019
Violation Reference - HSC -
113996, 113998, 114037**Inspector Comments:** Cut tomatoes observed in containers measuring 49 and 58 degrees on shelf above the preparation refrigerator without any temperature intervention.
One container of tofu observed measuring 56 degrees in the top of the preparation refrigerator.

Maintain cold holding temperatures of potentially hazardous food at or below 41 degrees. Tomatoes and tofu discarded, see VC&D.

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**9. PROPER COOLING METHODS****POINTS****2**Compliance date not specified
Complied on 10/30/2019
Violation Reference - HSC -
114000**Inspector Comments:** Three containers of par-boiled bean sprouts observed on the ledge of the preparation refrigerator with temperatures measuring 75, 68, and 54 degrees. Operator states that the bean sprouts were par-boiled approximately 1/2 hour prior to the inspection. Operator par-boils the bean sprouts, runs under cold running water, and places in an ice filled container. However, the bean sprouts were not actively cooling upon the inspection.

Ensure foods are cooled using one of the cooling techniques required by Environmental Health. Corrected; operator placed containers of bean sprouts in ice and placed in the walk in refrigerator. Last temperature observed measuring 40 to 46 degrees approximately 1 hour later.

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**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED****MAJOR****POINTS****4**Compliance date not specified
Complied on 10/30/2019
Violation Reference - HSC -
113984(e), 114097, 114099**Inspector Comments:** Mechanical warewash machine observed with a hot water supply of 109 degrees during active warewashing.
A 120 degree hot water supply is required as per the manufacturers data plate. A 120 degree hot water supply was observed after running 2 cycles. Prior to conducting any washing in the mechanical warewash machine, ensure the minimum 120 degree hot water s provided.

Upon inspection food contact surfaces were wiped with soiled wiping towels stored on preparation surfaces. Wipe food contact surfaces with clean wiping towels that are stored in sanitizer solution between uses.

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>**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION****POINTS****2**Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113947-113947.1**Inspector Comments:** Individual on cook's line unable to demonstrate knowledge for cooling time and temperatures.**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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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS**2**

Compliance date not specified
Complied on 10/30/2019
Violation Reference -

Inspector Comments: Open tea cup observed on the preparation table.

Discontinue any eating or drinking in food preparation areas. Corrected; operator removed cup.

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS**2**

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: In the unapproved sushi bar area, a hand sink has been installed without a paper towel or soap dispenser.

Install dispensers and maintain stocked at all times.

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)

27. FOOD SEPARATED AND PROTECTED

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: Container of tofu observed uncovered in the walk in refrigerator.

Store foods covered to prevent possible contamination.

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.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114047, 114049, 114051

Inspector Comments: Bulk container of sugar observed uncovered and unlabeled.

Store containers covered to prevent possible cross contamination. Provide labeling on all food products that are indistinguishable from one another (ex; salt, sugar)

Numerous boxes of frozen meat observed stored approximately 3 inches above ground in the walk in freezer.
Store a minimum of 6 inches above ground.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

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32. FOOD PROPERLY LABELED & HONESTLY PRESENTED**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114087, 114089

Inspector Comments: Multiple containers of pre-packaged food and drink items made on site observed without labeling.

Provide the following labeling information:

Common name of product in English
Ingredients in descending order if more than one
Name and location of manufacture
Net weight

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))

Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

33. NONFOOD-CONTACT SURFACES CLEAN**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: Heavy rust accumulation observed on the storage shelves in the walk in freezer.

Remove rust and maintain equipment in clean and good repair.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114130, 114130.1, 114130

Inspector Comments: Operator has installed a sushi bar with preparation refrigerators in the previous pre-packaged sales area without approval from Environmental Health.

Immediately cease and desist operating the sushi bar until approvals have been given from The Environmental Health Plan Check Department. See the Plan Review violation.

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114074, 114081, 114119

Inspector Comments: Bowl and cup observed being used for scoop in the bulk sugar container.

Provide approve scoop with handle and ensure scoop handle is stored upright inside container.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

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40. WIPING CLOTHS: PROPERLY USED AND STORED**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: Numerous soiled wiping towels observed on preparation surfaces.
Store all in use wiping towels in sanitizer solution between uses.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

41. PLUMBING; PROPER BACKFLOW DEVICES**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114171, 114189.1

Inspector Comments: Air gap observed missing between the drain pipe from the 3 compartment sink and the rim of the floor sink.
Repair to provide a minimum 1 inch air gap.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114143 (d), 114266

Inspector Comments: Metal base cove observed peeling away from wall at the front of the walk in freezer.
Repair/replace metal base cove.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

51. PLAN REVIEW**POINTS****0**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114380

Inspector Comments: Facility observed to have installed a sushi bar in the area that used to be a pre-packaged food sales area. Operator has installed a permanent bar for eating, 2 preparation refrigerators, hand sink plumbed through wall and into floor sink on opposite side of wall, floor and FRP on the back wall.

Prior to installing any additional equipment, approvals must be given from Environmental Health. Operator must submit plans and plan review fees. Please follow the construction guide and plan review application provided on the Environmental Health website.

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

52. VC & D**POINTS****0**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113980

Inspector Comments: The following was discarded due to improper cold holding temperatures:
Approximately 1/2 pound sliced tomato
Approximately 1/2 cup of tofu

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."



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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.

Overall Inspection Comments

"C" grade placard posted - Do not remove, relocate, or obscure from public view. Failure to comply may result in a reposting assessment of \$245.00 per hour.

C grade placard posted - Do not remove, relocate or obscure from public view. Failure to comply may result in a reposting assessment of \$245.00 per hour.

Due to this facility receiving a score below an "80", this facility must submit a Request for Re-score Inspection within 30 days of this inspection and no later than November 29, 2019. Failure to comply with submitting the Request for Rescore Inspection will result in closure of facility.

A re-score inspection is a new, complete routine inspection. The re-score inspection will address any un-corrected violations as noted on the prior Official Inspection Report as well as any additional violations observed at the re-score inspection. Facility must obtain at least a "B" on the re-score inspection, otherwise facility will be closed until a "B" grade is achieved on any future re-score inspections.

Request for Re-score Inspection form provided.
Top 5 CDC Risk Factors flier provided.
Food Facility Risk Based Inspection Frequency flier provided.
Active Managerial Control flier provided.

Signature(s) of Acknowledgement

NAME: Jain
TITLE: Person in charge