



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME WELL BEING SOFT TOFU RESTAURANT		DATE 4/26/2021	REINSPECTION DATE 5/10/2021	PERMIT EXPIRATION 11/30/2021
LOCATION 15024 BEAR VALLEY RD G & H, VICTORVILLE, CA 92392			INSPECTOR Rubi Guido	
MAILING ADDRESS 15024 BEAR VALLEY RD UNIT G & H, VICTORVILLE CA 92392		<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed		
TIME IN 1:41 PM	TIME OUT 3:59 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.



SCORE 84

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

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

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	1
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	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	⊗
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	⊗
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	⊗



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54. PERMIT SUSPENSION

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405
0	

Inspector Comments: This facility is closed and the permit is suspended due to an imminent health hazard. The facility is closed due to evidence of an active cockroach infestation. Take the necessary steps to eliminate all evidence of the infestation from the facility. Clean and sanitize all affected areas. The facility is ordered closed until this violation is corrected and verified by San Bernardino County Public Health Department Environmental Health Services. The facility is to remain closed until permission from DEHS has been given. A "Notice of closure" sign was posted on the front door. Do not remove, obstruct in any way, or relocate the closure notice. Ensure that the facility has eliminated all evidence of a cockroach/vermin infestation prior to contacting San Bernardino County Environmental Health Services for a reinspection.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

7. PROPER HOT AND COLD HOLDING TEMPERATURES



POINTS	Compliance date not specified Complied on 4/26/2021 Violation Reference - HSC - 113996, 113998, 114037
4	

Inspector Comments: Measured the internal temperature of raw ribs at 48F-52F, stored (independently of any other potentially hazardous food) at room temperature, without any intervention of temperature control, on the preparation table (no active preparation) that is located in front of the ice machine. The person in charge stated that she was preparing the ribs at 1:30pm, approximately 30 minutes prior to questioning.

Ensure all potentially hazardous foods are held at 41F or below for cold holding and 135F or above for hot holding.

Note: The person in charge relocated the ribs to the walk-in cooler. Corrected onsite.

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

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS



POINTS	Compliance date not specified Complied on 4/26/2021 Violation Reference - HSC - 114259.1, 114259.4, 11425
4	

Inspector Comments: Observed an excessive amount of live and dead nymph and adult cockroaches in/on the following areas:

- In the preparation areas:
- On the hand sink faucet that is located adjacent to the cooking line.
- On and around the plates and pans that are stored under the preparation table located next to the center cold holding unit.
- On sticky traps located under the following pieces of equipment:
 - Preparation sink
 - 3-compartment sink
 - Warewashing machine
 - Cold holding unit located in the center of the kitchen
 - Preparation cooler located across from the center cold holding unit
 - Ice machine

Eliminate all dead and/or live cockroaches/vermin. Clean and sanitize all affected areas and equipment. The food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.

Notes:

- The facility was closed and the permit was suspended on this date.
- The person in charge contacted Dewey Pest Control at the time of inspection and stated that they will conduct an inspection on 4/27/21 between 1pm and 3pm. The person in charge stated that pest control services are sometimes provided, but she was unable to provide recent pest control service reports/invoices upon request.
- Ensure all dead and live cockroaches and all evidence of a cockroach/vermin infestation are eliminated prior to contacting Environmental Health Services for a reinspection.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)



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22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114197

Inspector Comments: Observed stagnant water under the 3-compartment sink. The person in charge stated that the stagnant water is due to overflow from the floor sinks located in the warewashing area and that the floor sinks overflow due to a clog somewhere in the drain lines. The person in charge stated that the landlord is going to replace the sewage disposal system lines that lead to the parking lot (not in the kitchen) sometime this year, 2021. Observed no overflow from any of the floor sinks at this time.

All liquid waste must drain to an approved fully functioning sewage disposal system. Eliminate stagnant water and clean/sanitize the affected areas.

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

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

Inspector Comments: A) Observed a strainer with bean sprouts stored next to an uncovered pot with dish soap, on the drain board of the 3-compartment sink. Upon questioning, the person in charge stated that the content in the pot was dish soap and that the bean sprouts were stored on the drain board because the 3-compartment sink is used for food preparation.

Observed a preparation sink without a drain board located to the right of the 3-compartment sink.

Discontinue this practice. Food shall be stored in approved containers, equipment, and locations, and in approved manners to prevent potential contamination. Equipment/sinks shall be used only for the intended use.

Note: The person in charge removed the bean sprouts. Corrected onsite.

B) Observed one (1) unlabeled and uncovered bowl with sugar stored on red pepper paste containers located across from the 3-compartment sink. Upon questioning, the person in charge stated the common name of this item.

Provide correct labels for containers of food or ingredients that have been removed from original packages and are not easily recognizable. Food shall be stored in approved containers, equipment, and locations, and in approved manners to prevent potential contamination.

Note: The person in charge voluntarily discarded this item. See VC&D for details. Corrected onsite.

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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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119
1	

Inspector Comments: A) Observed several containers stored in the preparation sink.
Discontinue this practice. Equipment/sinks shall be used only for the intended use.

B) Observed the unapproved bar area being used to store equipment/paper products. The person in charge stated the following:
 - The area was supposed to be a sushi bar and plans were submitted to Environmental Health Services, but the plans were rejected several times.
 - The area is being used for storage.
 - Will remove the bar and sink and return the area back to a dining room.
 - The paper products will be stored in the closet (lockable) that is located in the hallway leading to the employee/customer restrooms.
 - The refrigerator (not in use) located in the hallway leading to the restrooms will be removed and the area will be left empty/without storage.

Discontinue this practice and remove all pieces of equipment/storage from the unapproved storage area.

Note: A follow-up inspection will be conducted after 30 days. If compliance is not met upon reinspection, then a billable re-reinspection will follow.

C) Observed a refrigerator (not in use) stored in the hallway that leads to the employee/customer restrooms. The person in charge stated that this unit is no longer in use.

Remove this piece of equipment from the facility. Food shall be stored in approved containers, equipment, and locations, and in approved manners to prevent potential contamination.

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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266
1	

Inspector Comments: Observed large gaps/openings in the walls around the drain lines under the preparation and 3-compartment sinks.

Eliminate all gaps/openings in the floors, walls and ceilings. Ensure floors, walls and ceilings are clean and in good repair.

Note: Ensure all gaps/openings are eliminated prior to contacting Environmental Health Services for a reinspection.

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))



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48. FOOD HANDLER CERTIFICATION

POINTS
3

Compliance date not specified
Not In Compliance
Violation Reference - SBCC - 33.0409

Inspector Comments: Observed one (1) employee without a valid and/or current San Bernardino County food worker card.

Provide current valid San Bernardino County food worker cards for these employees 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 by email to sbcfoodworker@gmail.com or via mail or fax to 909-387-4323.

Fail to comply 100% will result in a charged inspection of \$122.50 minimum to verify compliance.

After this date, if these employees might no longer be working at this facility, person in charge shall clearly indicate the dates of termination onto the Missing Food Handler Cards- Inspector Handouts.

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

51. PLAN REVIEW

POINTS
0

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

Inspector Comments: A) Observed the unapproved bar area being used to store equipment/paper products. The person in charge stated the following:

- The area was supposed to be a sushi bar and plans were submitted to Environmental Health Services, but the plans were rejected several times.
- The area is being used for storage.
- Will remove the bar and sink and return the area back to a dining room.
- The paper products will be stored in the closet (lockable) that is located in the hallway leading to the employee/customer restrooms.
- The refrigerator (not in use) located in the hallway leading to the restrooms will be removed and the area will be left empty/without storage.

Discontinue this practice and remove all pieces of equipment/storage from the unapproved storage area.

Note: A follow-up inspection will be conducted after 30 days. If compliance is not met upon reinspection, then a billable re-inspection will follow.

B) Observed the facility operating a non-permitted prepackaged area (>25 sq ft of potentially hazardous and nonpotentially hazardous food) that is located at the entrance of the facility. The person in charge stated the following:

- There is no other storage of prepackaged items. Everything on the sales floor is all the dry food storage there is.
- 80% of these prepackaged items are used in the kitchen, but customers are able to buy the prepackaged products.
- Does not know how long the facility has had the prepackaged sales area.
- Will obtain a permit for prepackaged items.
- The items used in the kitchen will be relocated to the storage room that is located in the kitchen.

Obtain a health permit and remove all prepackaged food items (used in the kitchen) from the sales floor to an approved storage area.

Note: A follow-up inspection will be conducted after this date (4/26/21).

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)



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Table with 2 columns: Facility Name (WELL BEING SOFT TOFU RESTAURANT), Location (15024 BEAR VALLEY RD G & H, VICTORVILLE, CA 92392), Date (4/26/2021), Inspector (Rubi Guido)

52. VC & D

POINTS
0

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

Inspector Comments: The person in charge voluntarily discarded approximately three (3) cups of sugar.

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."

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

A closure notice was posted on this date.

PEP Talk given.

The following documents were provided:

- Missing Food Handler Cards- Inspector form
- Food Handler Training card
- Re-score form
- Top 5 CDC Risk Factors
- Active Managerial Control handout
- Risk Based Inspection Frequency handout
- Stickers: 3-Compartment Sink, Hot Hold, Cold Hold, Handwashing, Cooking Temperatures

NOTE:

DO NOT REMOVE, OBSTRUCT IN ANY WAY, OR RELOCATE THE CLOSURE NOTICE.

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

When ready for a re-inspection, contact Environmental Health Services at (800)-442-2283.

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 sig

NAME: Elizabeth Putman
TITLE: Person in Charge