



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME MYUNG DONG TOFU HOUSE RESTAURANT		FACILITY ADDRESS 5446 BEACH BLVD, BUENA PARK, CA 90621	
MAILING ADDRESS 5446 BEACH BLVD BUENA PARK, CA 90621			IDENTIFIER None
C/O - OWNER HAN KUN LYU-HAN KUN LYU			RESULT CLOSED
FACILITY ID FA0037538	RELATED ID PR0042432	SERVICE: C08 - INVESTIGATION - EMERGENCY RESPONSE/ ON-CALL S	INSPECTION DATE 10/3/2019
PROGRAM DESCRIPTION 0133 - RESTAURANT 61-100 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE H. K. LYU exp. 2/02/24	REINSPECTION DATE: N/A

**Items noted below were observed during the course of this inspection. Any violations observed must be corrected. Failure to correct the listed violation(s) prior to the designated compliance date may necessitate a reinspection at an additional fee.**

**OPENING COMMENTS**

This visit was prompted by a call received from Control One at approximately 12:30am this date regarding a fire at this location. Upon arrival the owner (Hank Liu) stated that a fire started in the void between the units above the water heater and OCFA created a hole in the roof to discharge water to extinguish the fire. A hole was observed above the water heater and water was observed dripping from the exhaust hood onto the kitchen area below affected numerous food equipment. Liquid was observed on top of the cook's line prep cooler and on the table in front of the water heater. Affected food product was voluntarily discarded. Power and gas was present this date.

**IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE**

The permit to operate the above named food facility is hereby temporarily suspended, and the facility is ordered immediately closed under the authority of Sections 114405 and 114409 of Division 104, Part 7, Chapter 13, Article 3 of the California Health and Safety Code. The attached Inspection Report specifies the conditions that warrant this closure and the Sections of the law that are being violated.

Any food facility for which the permit has been temporarily suspended shall cease all food handling, close and remain closed until all conditions warranting the closure are corrected and your permit has been reinstated by a representative of Environmental Health.

You are hereby notified that you have the right to request a hearing, within 15 calendar days after service of this Notice to show cause why the permit suspension is not warranted. Your failure to request a hearing within 15 calendar days shall be deemed a waiver of your right to a hearing.

An owner, manager or operator who fails to comply with this Closure Notice may be found guilty of a misdemeanor, with a possible fine of \$1,000.00 and/or imprisonment for not more than six months for each offense.

This Health Permit Suspension and Closure Notice is issued to you under the authority of the California Health and Safety Code, Division 104, Part 7, Chapter 13, Article 3. Copies of the Code Sections referred to herein may be reviewed at most public libraries, the Internet, or at Environmental Health.

Contact this office at the number noted on this report, during normal days of business to request a re-inspection, or if you have any questions.

To request a reinspection prior to 5:00 pm, please call (714) 433-6000. If you are calling after 5:00 pm or on weekends, leave a message at (714) 433-6418 and an inspector/on call staff will call you back at their earliest convenience. Please make after hour request calls before 8:00 pm. The afterhours overtime rate through June 30, 2020 is \$45.75 per quarter hour, or fraction thereof; time charged includes all travel time.

The CLOSED notification seal was issued this date.

**REASON FOR CLOSURE:** Fire at this location.

To reinstate your permit you must complete ALL of the following before requesting a reinspection.

- 1) Clean and sanitize all affected surfaces/equipment
- 2) Properly repair the hole in the ceiling above the water heater.
- 3) Properly repair the exhaust hood system if needed. Provide copies of invoices detailing the results of their inspection and any repairs made of the exhaust hood system from a licensed contractor



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**15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - OUT OF COMPLIANCE**

Inspector Comments: See notes above. Clean and sanitize all affected surfaces and equipment.

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

**36. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; GOOD REPAIR; CAPACITY - OUT OF COMPLIANCE**

Inspector Comments: Properly repair the exhaust hood. See notes above.

Violation Description: All utensils and equipment shall be fully operative and in good repair. All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN - OUT OF COMPLIANCE**

Inspector Comments: Properly repair the hole in the ceiling above the water heater.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, 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), 114266, 114268, 114268.1, 114271, 114272)

**53. VOLUNTARY CONDEMNATION & DESTRUCTION (VC&D)**

Inspector Comments: \*all weights are approximate

- Hot sauce 3lb
- soy milk 1lb
- radish 1lb
- cucumber 1lb
- broccoli 1lb
- mushroom 3lb
- beet 1lb
- kimchi 1lb
- oyster 1lb
- pork 1lb
- zucchini 1lb
- shrimp 1lb
- clam 1lb

Violation Description: Food, equipment, or utensils that are found to be unsanitary or in disrepair may be Voluntarily Condemned and Destroyed by the person in charge. (111890, 111895)

**NOTES**

Unable to signature capture. This device does not have the capability.

**SIGNATURE(S) OF ACKNOWLEDGEMENT**

It was agreed that a copy of this report will be sent to the e-mail address provided. The person in charge was directed to call this office if the report is not received within 2 business days. Additional information can be found at <http://www.ochealthinfo.com/eh/>.



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NAME: Hank Liu  
TITLE: Owner

Signing for the receipt of the above report is not an admission of the facts of the violations set forth herein.

INSPECTOR:

T WONG, REHS  
SUPV ENVIRONMENTAL HEALTH  
SPECIALIST  
(714) 433-6180  
TWong@ochca.com

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food/product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of your gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 1714.25 of the Civil Code and Sections 114432 to 114434, inclusive, of the Health and Safety Code. For more information, please visit [ocfoodinfo.com](http://ocfoodinfo.com) or [wastenotoc.org](http://wastenotoc.org).