

Facility name: Bon Appetit @ USF -Market Cafe
Date: 9.18.2018
Time in: 9:30, time out 12:15 (took about three hours)
Inspection type: Routine
Re-inspection date: TBD

Person in Charge - Micah Cavalo
Food safety manager - Stormi C Knights

DEDUCTIONS:
High risk (14 pts)
Mod risk (4 pts)
Low risk (2 pts)
FINAL SCORE 80

Section 1: High Risk Violations (HRV) 7 points each
(HRV disqualifies symbol of excellence)

MARKED: #3 High risk food holding temperature
MARKED: #9 Unclean or unsanitary food contact surfaces

#3 Always maintain all PHFs (potentially hazardous foods) for cold storage at or below 41 F

Repair/replace refrigerators, adjust compressors to maintain a temperature of 41 F or below. Use probe thermometers to verify internal PHF temperatures

Observed tomato sauce, [illegible], pizza make table inside pizza prep refrigerator at 65 F (internal) / 53-55 F (ambient)

Observed chicken salad sandwiches/wraps inside deli display refrigerator at 52 F (probe) / 46 F (ambient)

Service technicians on side / repair must be completed today

#9 Always property wash/rinse and sanitize all food contact surfaces between use

Ensure to repair high temp dishwasher in order to maintain minimum temperature of 160 F

At the utensil surface

Ensure to properly manually wash, rinse and sanitize in place equipment/meat slicer (take apart all components)

Corrected

Observed high temp dishwasher failing two (2) heat strip tests/insufficient final rinse temperature of 160 F. Redirect final rinse to a 3 compartment sink with chemical sanitizer at 100 ppm chlorine or 200 ppm [illegible] for at least 1 minute.

Observed old residue build-up around blade/blade guard at main kitchens slicer

#31 Maintain a consistent professional pest control service to monitor/eliminate vermin activity.

Clean and sanitize all areas affected by vermin droppings.

Seal all points of entry with metal wide mesh and/or stainless steel plates

Vermin proof on floors/windows (screens) walls

Observed mice droppings on floor/corners of chemical storage unit
Several dead cockroaches inside glue traps

#43 Maintain all equipment approved clean and in good repair
Replace deteriorated rubber gaskets inside several refrigerators

Repair leaking cooler at cookline

?Noie?

Hot water > 120 F

All hand wash stations supplied/accessible

Call inspector Osnorsky to schedule a re-inspection within 7 days



FOOD INSPECTION REPORT

SAN FRANCISCO DEPARTMENT OF PUBLIC HEALTH
ENVIRONMENTAL HEALTH BRANCH

1390 Market Street, Suite 210, San Francisco, CA 94102

www.sfdph.org/dph/eh/food (415) 252-3800

Date:	9.18.18
Time In:	9:35
Time Out:	12:15

Page 1 of 3

Location Address: 2130 FULTON	Inspection Type: ROUTINE
Facility Name: B21 Appetite @ USF - MARKET CAFE	Re-Inspection Date: TBD
Owner Name: B21 Appetite	Location I.D.: 2907

☐ Permit Posted ☐ Inspection Report Posted	License Certificate Class No.: 426-29740	Exp. Date:
Person In Charge: MICHAEL CARRICO	Food Safety Manager: SOFIA OKUNIKHIS	Exp. Date: 11/20/18

SECTION 1: High Risk Violations (HRV) 7 Pts Each

HRV disqualifies Symbol of Excellence

COS*

The marked violations are California Retail Food Code violations and must be corrected.
(Failure To Comply May Result in a Citation and / or Fines)

EMPLOYEE HEALTH / HYGIENE	
1 Communicable disease - Unreported or unrestricted ill employee	
PREVENT CONTAMINATION BY HANDS	
2 Hands not clean / improperly washed / gloves improperly used	
TIME & TEMPERATURE RELATIONSHIPS	
3 High risk food holding temperature	
4 Time as a public health control - Unauthorized or unsafe use	
5 Improper cooling methods	
6 Improper cooking time / temperatures	
7 Improper reheating of food	
PROTECTION FROM CONTAMINATION	
8 Contaminated or adulterated food	
9 Unclean or unsanitary food contact surfaces	
FOOD FROM APPROVED SOURCES	
10 Unapproved food source	
HIGHLY SUSCEPTIBLE POPULATIONS	
11 Prohibited food served to sensitive population	
WATER / HOT WATER	
12 No hot water or running water	
LIQUID WASTE DISPOSAL	
13 Sewage or wastewater contamination	
VERMIN	
14 Rodents, roaches, flies, or other animals	
15 Other high risk violation	

ROUTINE INSPECTION

③ Always maintain all RTEs (potentially hazardous foods) for cold storage at or below 41°F

Repair / replace refrigerators, adjust compressors to maintain a temperature of 41°F or below.

Use probe thermometers to verify internal RTE temperatures.

① Observed chicken salad sandwiches / wraps inside deli display refrigerator at 65°F (internal) / 53.5°F (ambient)

② Observed chicken salad sandwiches / wraps inside deli display refrigerator at 52°F (probe) / 46°F (ambient)

④ Always properly wash, rinse and sanitize all food contact surfaces between use

⑤ Engage to repair high temp dishwasher in order to maintain minimum temperature of 160°F

SECTION 2: Moderate Risk Violations 4 Pts Each

DEMONSTRATION OF KNOWLEDGE	
16 Inadequate food safety knowledge or lack of certified food safety manager	
EMPLOYEE HEALTH / HYGIENE	
17 Discharge from employee nose, mouth, or eye	
18 Employee eating or smoking	
PREVENT CONTAMINATION BY HANDS	
19 Inadequate and/or inaccessible handwashing facilities	
TIME & TEMPERATURE RELATIONSHIPS	
20 Moderate risk food holding temperature	
21 Time as a public health control - Inadequate procedures or records	
PROTECTION FROM CONTAMINATION	
22 Reservice of previously served foods	
23 Food in poor condition	
24 Inadequately cleaned or sanitized food contact surfaces	
FOOD FROM APPROVED SOURCES	
25 Noncompliance with shell fish tags or display	
26 Noncompliance with Gulf Coast oyster regulation	

DEDUCTIONS:	
High Risk:	14
Mod Risk:	4
Low Risk:	2
FINAL	80

This Report Shall Be Posted In Public View

☐ Reinspection Fee Applicable For Violations No. 1 Thru 15

REHS (Print):	Signature:
Phone: 415-252-3802	Received by:

*COS-Corrected On Site

Middle Copy - Operator Copy

SECTION 2: (Continued)

COS

CONFORMANCE TO APPROVED PROCEDURES

27 Noncompliance with HACCP plan or variance

CONSUMER ADVISORY

28 Consumer advisory not provided for raw or undercooked foods

WATER / HOT WATER

29 Insufficient hot water or running water

LIQUID WASTE DISPOSAL / VERMIN

30 Inadequate sewage / wastewater disposal

31 Rodents, roaches, flies, or other animals

GENERAL FOOD SAFETY REQUIREMENTS

32 Improper thawing methods

33 Foods not protected from contamination

34 Other moderate risk violation

SECTION 3: Low Risk Violations 2 Pts Each

SUPERVISION

35 No person in charge of food facility

PERSONAL CLEANLINESS

36 Unsanitary employee garments / hair / nails

GENERAL FOOD SAFETY REQUIREMENTS

37 Improperly washed fruits and vegetables

38 Improper storage, use or identification of toxic substances

FOOD STORAGE / DISPLAY / SERVICE

39 Improper food storage

40 Improper food labeling or menu misrepresented

EQUIPMENT / UTENSILS / LINENS

41 Unclean nonfood contact surfaces

42 Inadequate warewashing facilities / equipment

43 Unapproved / unmaintained equipment or utensils

44 Improper storage of equipment utensils or linens

45 Inadequate ventilation or lighting

46 No thermometers or uncalibrated

47 Wiping cloths not clean or properly stored or inadequate sanitizer

PHYSICAL FACILITIES

48 Improper or defective plumbing

49 Inadequate or unsanitary refuse containers or area or no garbage service

50 Unclean, unmaintained or improperly constructed toilet facilities

51 Inadequate dressing rooms or improper storage of personal items

PERMANENT FOOD FACILITIES

52 Unclean or degraded floors, walls or ceilings

53 Unapproved living quarters in food facility

SIGNS & OTHER REQUIREMENTS

54 Permit / license / inspection report not posted

55 Food safety certificate or food handler card not available

56 Unpermitted food facility

57 Worker safety hazards

58 Inadequate HACCP plan record keeping

VERMIN

59 Rodents, roaches, flies, or other animals

OTHER

60 Non-service animal

61 Noncompliance with Cottage Food Operation

62 No plan review and/or Building Permit

63 Labor law notifications not posted

64 Other low risk violation

Location Address:

2130 FULTON

Inspection Date:

2/13/13

Business Name:

EON APPOINTMENT - N. MARKET

Re-Inspection Date:

The marked violations are California Retail Food Code violations and must be corrected.

(Failure To Comply May Result in a Citation and / or Fines)

WHT #0

AT THE UTENSIL SURFACE

ENSURE TO PROPERLY MANUALLY WASH, RINSE & SANITIZE IN PLACE EQUIPMENT / MEAT SLICER

(TAKE APART ALL COMPONENTS)

O CORRECTED

OBSERVED HIGH TEMP. DISHWASHER FAILING TWO (2) HEAT STRIP TESTS / INSUFFICIENT FINAL RINSE TEMPERATURE OF 160°F.

RE-DIRECT FINAL RINSE TO A 3 COMPARTMENT SINK WITH CHEMICAL SANITIZER AT 100ppm CHLORINE OR 200 ppm QUAT OR AT LEAST 1 MINUTE.

OBSERVED OLD RESIDUE BUILD-UP AROUND BLADE / BLADE GUARD AT MEAT SLICERS.

3) MAINTAIN A CONSISTENT PROFESSIONAL PEST CONTROL SERVICE TO MONITOR / ELIMINATE VERMIN ACTIVITY.

CLEAN AND SANITIZE ALL AREAS AFFECTED

BY VERMIN DROPPINGS.

5) ALL POINTS OF ENTRY WITH METAL WIRE MESH AND/OR STAINLESS STEEL PLATES.

VERMIN PROTECT AN DOORS / WINDOWS (SCREENS) MATHS

☐ Permit Suspension ☐ Citation Issued ☐ Impoundment / VCD

REHS:

Y. O. ROYAL

Received By:

K. J. L. H.

Location Address:

2130 Fulton St.

Inspection Date:

9/13/13

Business Name:

Ball Appetite @ USC Market

Re-Inspection Date:

TBD

The marked violations are California Retail Food Code violations and must be corrected.
(Failure To Comply May Result in a Citation and / or Fines)

Cont 31

Observed mice droppings in room/corridors of chemical storage unit.
Observed several dead cockroaches inside glove trays.

④ Maintain the equipment appropriate, clean and in good repair.
Replace deteriorated rubber gaskets inside several refrigerators.

Refrigerator leaking coolant at cookline

Note

Hot water >120°F

Hand washing stations supplied/accessible.

Can Inspector Osorany to schedule a re-inspection within 7 days

REHS:

Received By:

Food Safety Scorecard

This facility was inspected by the San Francisco Department of Public Health
in accordance with the California Health and Safety Code.

80

A copy of the most recent inspection report is required to be posted on the premises. For more information on food safety scores and previous inspection reports, visit:

<http://www.sfdph.org/dph/eh/>

Previous Inspection Score:	
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Previous inspection conducted on: 12.4.17

How to Interpret Food Safety Score

Score	Operating Condition
> 90	Good
86—90	Adequate
71—85	Needs Improvement
≤ 70	Poor

BON APPETIT @ USF - MARKET GATE

2130 FULTON ST

Facility Address

Inspected on:

9.18.18

Date

by

Y. OSTROVSKY

Inspector

SFDPH
Environmental
improving environments
protecting health



City and County of San Francisco
Department of Public Health
Environmental Health Section
(415) 252-3800