



CONSUMER PROTECTION PROGRAM
RETAIL FOOD INSPECTION REPORT
San Francisco Department of Public Health
Environmental Health Branch
www.sfdph.org/dph/eh
415-252-3800

Date	08/15/2025
Time In	12:00 PM
Time Out	01:50 PM
Inspection Type	Routine
Reinspection Date	On or After: 08/22/2025

Facility Name (DBA) NOAH'S NEW YORK BAGELS #2105			
Facility Address 1521 SLOAT BLVD SAN FRANCISCO CA 94132-1222			
Owner EINSTEIN AND NOAH CORP		Certified Food Safety Manager Courtney Keesler	Expiration Date 01/01/2030
Business Email RENT@COFFEEANDBAGELS.COM	Business Phone (763) 592-2200	License Certificate 20121536693	Expiration Date 03/31/2026

FACILITY STATUS
PASS
CONDITIONAL PASS
CLOSURE

The violations indicated below are California Retail Food Code violations and must be corrected.
Reinspection Fee Applicable for Major violations

OUT = Not in compliance MAJ = Major violation MIN = Minor violation COS = Corrected on site NO = Not Observed NA = Not Applicable									
CRITICAL RISK FACTORS							GOOD RETAIL PRACTICES		
							SUPERVISION		
							OUT	COS	
EMPLOYEE HEALTH, HYGIENE, & KNOWLEDGE									
1a	Demonstration of Knowledge						24	Person in charge present and performs duties	
1b	Food Safety Manager Certification and Food Handler Card						25	Personal cleanliness and hair restraints	
2	Communicable disease; reporting, restrictions & exclusions						GENERAL FOOD SAFETY REQUIREMENTS		
3	No discharge from eyes, nose and mouth						26	Approved thawing methods in use	
4	Proper eating, tasting, drinking or tobacco use						27	Food separated and protected	
PREVENTION OF CONTAMINATION BY HANDS							28	Washing fruits and vegetables	
5	Hands clean and properly washed; proper glove use		✗	✗			29	Toxic substances properly identified, stored and used	
6	Adequate hand washing facilities; supplied and accessible						FOOD STORAGE/DISPLAY/SERVICE		
TIME AND TEMPERATURE RELATIONSHIP							30	Food storage; food storage containers identified	✗
7	Proper hot and cold holding temperatures	✗		✗			31	Consumer self service	
8	Time as a public health control; procedures & records						32	Food properly labeled & honestly presented	
9	Proper cooling methods						EQUIPMENT/ UTENSILS/LINENS		
10	Proper cooking time and temperature						33	Nonfood contact surfaces clean	✗
11	Proper reheating for hot holding						34	Warewash facilities: installed, maintained, used; test strips	✗
PROTECTION FROM CONTAMINATION							35	Equipment approved; clean; installed; good repair; capacity	✗
12	Returned and re-service of food						36	Equipment, utensils and linens: storage and use	
13	Food in good condition, safe, and unadulterated						37	Adequate ventilation and lighting; designated areas, use	
14	Food contact surfaces: clean and sanitized	✗		✗			38	Thermometers provided and accurate	
FOOD FROM APPROVED SOURCES							39	Wiping cloths; properly used and stored	✗
15	Food from Approved Source						PHYSICAL FACILITIES		
16	Compliance with shell stock tags, condition, display						40	Plumbing; proper backflow devices	✗
17	Compliance with Gulf Oyster Regulations						41	Refuse properly disposed & area maintained	
ADDITIONAL CRITICAL RISK FACTORS							42	Toilet facilities: facilities properly maintained	✗
18	Compliance with variance, specialized processes & HACCP						43	Premises; personal/cleaning items; vermin proofing	
19	Consumer advisory provided for raw or undercooked foods						44	Floors, walls and ceiling: built, maintained and clean	✗
20	Licensed health care facilities/public & private schools: prohibited foods not offered						45	No unapproved living or sleeping quarters	
							SIGNS/REQUIREMENTS		
21	Hot and cold running water available						46	Signs posted; last inspection report available	
22	Sewage and wastewater properly disposed						47	Valid Permit & License Certificate available	
23	No insects, rodents, birds or nonservice animals						48	Plan Review	

COMPLIANCE & ENFORCEMENT				
Permit Suspension The permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice to show cause of why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.		Notice of Abatement Conference Issued / Citation Issued		Unpermitted Food Facility
	✗	Voluntary Condemnation & Destruction		Documents or Referral Required
		Samples / Impoundment / Embargo		Reinspection Fee Applicable

SIGNATURES OF ACKNOWLEDGMENT			
Inspector (REHS) Cristina Fung-Autry	Inspector Phone (415) 252-3925	Inspector Email cristina.fung-autry@sfdph.org	Inspector Signature
Received by (Print name) sonia		Received by Signature 	



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- VOLUNTARY CONDEMNATION AND DESTRUCTION:

Food, equipment, or utensils that are found to be unsanitary or in disrepair may be Voluntarily Condemned and Destroyed by the person in charge.
Observation: See Violation # 7.

5 - HANDS CLEAN AND PROPERLY WASHED; PROPER GLOVE USE (CORRECTED ON SITE)

Corrective Action: Properly wash hands with hand soap and warm water for a minimum of 10 seconds at the hand washing station when beginning work; before handling food/equipment/utensils; as often as necessary during food preparation to remove soil and contamination; switching from working with raw to ready-to-eat foods; after touching body parts; after using toilet room; contamination of hands occurs. Food employees shall minimize contact with exposed, ready-to-eat food with their bare hands and shall use suitable utensils, gloves, or dispensing equipment.

Observation: 1. USE clean parchment paper to handle food item to minimize the contact between unclean gloves and food to prevent contamination or REMOVE gloves and wash hands with warm water and soap for a minimum of 10 seconds at handwashing station.

-Observed employee handling money and tablet for taking orders, and touching body parts such as scratching their head, and grab a bagel without removing their gloves and washing their hands or using a clean utensil/equipment to grab bagel.

Corrected on site - Education provided.

California Retail Food Code: 113952, 113953.3, 113953.4, 113961, 113973

7 - PROPER HOT AND COLD HOLDING TEMPERATURES (CORRECTED ON SITE)

Corrective Action: Keep potentially hazardous foods (PHF) cold at 41°F or below or hot held at 135°F or above. Immediately discontinue storing PHF at room temperature.

Observation: 1. MONITOR how long half and half is out (SHOULD NOT BE OUT FOR MORE THAN 4 HOURS) and TEMPERATURE half and half to prevent temperature abuse.

-Observed half and half that contains milk measuring 56F at time of inspection. Per employees, they are uncertain how long the half and half had been out. Per employees, they refill half and half when it is empty and do not monitor the time that the half and half has been out.

Corrected on site - Per Inspector's request, the half and half was voluntarily discarded at time of inspection.

2. KEEP potentially hazardous foods at 41F or below by creating an ice bath to prevent temperature abuse.

-Observed egg whites measuring 74F at time of inspection. Per employees, they are uncertain how long the egg whites had been out but they stated normally the egg whites are out of refrigeration because they are used often.

California Retail Food Code: 113996, 113998, 114037, 114429, 114429.3, 114429.5

14 - FOOD CONTACT SURFACES: CLEAN AND SANITIZED (CORRECTED ON SITE)

Corrective Action: Properly wash, rinse and sanitize all food contact surfaces. Make a 100 ppm bleach sanitizing solution or a 200 ppm quaternary ammonia solution for the third compartment.

Observation: 1. MAINTAIN sanitizing solution at the correct concentration at all times and CHANGE solution at minimum of every 4 hours or when solution is turbid.

-Observed the facility didn't have measurable sanitizing solution in more than two sanitizing buckets during active food preparation in the front service area of the kitchen and the facility had been operating for more than 4 hours.

Corrected on site - Per Inspector's request, the sanitizing solution was remanded to 200 ppm quaternary ammonia.

2. USE wiping cloths with sanitizing solution to wipe food preparation areas and food contact surfaces such as knives. ALLOW knife to air dry before reusing the knife.

-Observed staff wiping the food preparation counters with wiping cloths with no measurable sanitizer and using cloth more than once to wipe other equipment such as knives.

Corrected on site - Education provided.

California Retail Food Code: 113984(d), 114097, 114099.1, 114099.4, 114099.6, 114101(b, c, d), 114105, 114109, 114111, 114113, 11415 (a, b, D), 114117, 114125(b), 114141

30 - FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

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Corrective Action: Elevate all food at least 6 inches off of the floor to prevent contamination. Properly label bulk ingredient/food containers with common name.

Observation: 1. DISCONTINUE storing food above the fill line to prevent temperature abuse.
-Observed sausage, cut cucumbers, and lox stacked above the fill line in the cold top.
Corrected on site - Per Inspector's request, the items above the fill line were removed.
California Retail Food Code: 114047, 114049, 114051, 114053, 114055, 114069(b)

33 - NONFOOD CONTACT SURFACES CLEAN
Corrective Action: Maintain nonfood contact surfaces clean. Thoroughly clean and degrease the cooking equipment and shelves above cooking equipment.
Observation: 1.-Observed many food particles throughout different food service equipment and on top of gloves store on shelving.
2.-Observed floor drain for three compartment sink is soiled.
California Retail Food Code: 114115 (b,c)

34 - WAREWASH FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS
Corrective Action: Provide an approved warewashing facility. Obtain chlorine test strips to monitor chlorine sanitizer solutions and mechanical dishwasher. Obtain quaternary ammonia test strips to monitor quaternary ammonia sanitizer solutions.
Observation: 1. FIX leak and PROPERLY use all three compartments of warewash sink to wash, rinse, and sanitize dishes.
-Observed warewash sink has only two compartment being utilized for during active warewashing; per employee, this is due to leak of piping at warewash sin.
California Retail Food Code: 114067(f, g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

35 - EQUIPMENT APPROVED: CLEAN; INSTALLED; GOOD REPAIR; CAPACITY
Corrective Action: Ensure all equipment is approved, properly installed, clean, and maintained in good repair. Ensure all appliances are NSF-approved, commercial grade, durable, and easily cleanable.
Observation: 1. REATTACH cold top lids.
-Observed the two cold top lids by the handwashing sink are not attached to the unit which may cause the unit to lose air flow for cold holding.
2. IMMEDIATELY repair the cold top to hold at 41F or below. PLACE thermometer inside cold top to monitor temperature. IF TEMPERATURE INCREASE DISCONTINUE USING UNIT.
-Observed the cold top with sausage cheese and hash browns in it is measuring 45F.
3. REPAIR walk-in handles and discontinue using duct tape as it isn't durable and easily cleanable.
-Observed handles of walk-ins are do not open the equipment properly and duct tape is used on the hinges of the Revent equipment.
California Retail Food Code: 114130-114130.5, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

39 - WIPING CLOTHS; PROPERLY USED AND STORED
Corrective Action: Store wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food in clean water with sanitizer or use only once; separate sanitizing containers shall be provided for wiping cloths used with raw animal foods.
Observation: 1. MAINTAIN wiping cloths in sanitizing bucket when not in use.
-Observed wiping cloths being stored on food preparation counters.
California Retail Food Code: 114135, 114185.1 114185.3 [d-e]

40 - PLUMBING; PROPER BACKFLOW DEVICES
Corrective Action: Protect the potable water supply with a backflow protection device, as required by applicable plumbing codes. All plumbing, plumbing fixtures, and grease interceptors 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.
Observation: 1. IMMEDIATELY fix leak.

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-Observed a plumbing leak at the three compartment sink with wastewater collecting in a bucket underneath piping.
2. PROVIDE a minimum one inch air gap on all piping to floor sinks.
-Observed pipes draining directly into floor sink under cash register by front door.
California Retail Food Code: 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

42 - TOILET FACILITIES: FACILITIES PROPERLY MAINTAINED
Corrective Action: Maintain toilet facilities clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments where there is onsite consumption of food; with more than 20,000 sq ft.; establishments offering on-site liquor consumption.
Observation: 1. MAINTAIN toilet paper on dispenser to prevent people from touching the toilet paper roll with unclean hands.
-Observed toilet paper is not on toilet paper dispenser.
California Retail Food Code: 114250, 114250.1, 114276

44 - FLOORS, WALLS AND CEILING: BUILT, MAINTAINED AND CLEAN
Corrective Action: Provide walls / ceilings using materials that are 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.
Observation: 1. CLEAN floors with special attention underneath equipment to remove all food particle accumulation on a regular basis.
-Observed food particle accumulation on the floors throughout the kitchen and front service area that may attract vermin to the facility.
2. MAINTAIN floors.
-Observed floor is bubbling in the freezer.
California Retail Food Code: 114143(d), 114266, 114268, 114268.1, 114271, 114272

- NOTES
Observation: Please Note: The facility currently has a Health Permit for take-outs only. Contact Inspector to inquire about changing permit to allow dine-in, if desired. If dine in is desired, facility must provide a restroom accessible to the customers or remove all in dining tables and seating. Currently the lack of a food preparation sink is UNDER REVIEW by this Department. Per employee, the three compartment sink is used for washing vegetables such as lettuces.

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