



Date	08/15/2025
Time In	10:55 AM
Time Out	11:45 AM
Inspection Type	Routine
Reinspection Date	

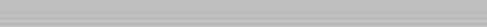

Facility Name (DBA) MISSION TAVERN			
Facility Address 2331 MISSION ST SAN FRANCISCO CA 94110			
Owner LA TAVERN LLC		Certified Food Safety Manager OBTAIN BY 10/15/25	Expiration Date
Business Email INFO@LATAVERNASF.NET	Business Phone (415) 728-7980	License Certificate	Expiration Date 03/31/

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

SIGNATURES OF ACKNOWLEDGMENT			
Inspector (REHS) Katie Dea	Inspector Phone (415) 252-3815	Inspector Email katie.dea@sfdph.org	Inspector Signature 
Received by (Print name) Yelson		Received by Signature 	



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
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Facility Name MISSION TAVERN	Facility Address 2331 MISSION ST, SAN FRANCISCO, CA 94110
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**- DOCUMENTS REQUIRED:**  
Submit additional documents as instructed.  
**Observation:** \* SEND a copy of the Food Safety Manager certificate, once obtained, to Katie.dea@sfdph.org and KEEP on site available for review.

**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:** CLEAN to remove the small amount of accumulated grease/residue observed on the piping and basins under the 3 compartment sink.  
**California Retail Food Code:** 114115 (b,c)  
**Correct By Date:** 08/18/2025

**36 - EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**  
**Corrective Action:** All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. Utensils and equipment shall be handled and stored so as to be protected from contamination.  
**Observation:** CLEAN and sanitize and then RELOCATE the ice scoop to a clean, dry location, such as a clean container that can also be cleaned and sanitized, and discontinue storing directly on top of the ice machine surface where it was not protected.  
**California Retail Food Code:** 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5  
**Correct By Date:** 08/15/2025

**43 - PREMISES; PERSONAL/CLEANING ITEMS; VERMIN PROOFING**  
**Corrective Action:** Keep clean and free of litter or rubbish the premises of each food facility; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof; open-air barbecues shall be operated in an approved manner.  
**Observation:** RESEAL the observed small amount of spray foam on the wall where pipes above the walk in cooler enter the wall.  
\* SEND photo to verify repair to Katie.dea@sfdph.org.  
**California Retail Food Code:** 114067(h), 114123, 114143(a, b), 114256-114256.2, 114256.4, 114257-114257.1, 114259, 114259.2-114259.3, 114279, 114281, 114282  
**Correct By Date:** 08/22/2025

**- NOTES**  
**Observation:**  
First routine inspection.

- Hot water measured at 120F.
- Walk in cooler/refrigeration measured at 41F or below.
- Dishwasher measured at 50ppm Cl at final rinse.
- Facility sanitation satisfactory.
- Soap and paper towels provided at hand sinks.

\* WITHIN 14 DAYS, install splash guards at the deep fryers to prevent a safety hazard. SEND photo to verify repair to Katie.dea@sfdph.org.

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