



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	11:00 AM
Time Out	12:20 PM
Inspection Type	Routine
Reinspection Date	On or After: 08/19/2025

Facility Name (DBA) ART'S VALERO			
Facility Address 2985 SAN BRUNO AVE SAN FRANCISCO CA 94134-2005			
Owner DOUBLE AA CORPORATION		Certified Food Safety Manager not available	Expiration Date
Business Email NOOR@DOUBLEAACORP.COM	Business Phone (650) 589-7722	License Certificate 20121538013	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		
EMPLOYEE HEALTH, HYGIENE, & KNOWLEDGE							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	Documents or Referral Required
		Samples / Impoundment / Embargo	Reinspection Fee Applicable

SIGNATURES OF ACKNOWLEDGMENT			
Inspector (REHS) Roy Bwogi	Inspector Phone (415) 252-3803	Inspector Email roy.bwogi@sfdph.org	Inspector Signature RMB
Received by (Print name) Richard		Received by Signature RM	



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1B - FOOD SAFETY MANAGER CERTIFICATION AND FOOD HANDLER CARD (REPEAT)
Corrective Action: Obtain a state approved food safety certification course within 60 days of operation or when a Food Safety Manager has left the facility. Maintain copies of food safety certificates (food safety manager and food handler cards) on site.
Observation:
a) Food safety manager's certificate not posted/ provided.
California Retail Food Code: 113947.1-113947.6, 113948

7 - PROPER HOT AND COLD HOLDING TEMPERATURES
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:
a) Measured temperature of the open display cooler ~ 44-50°F
Instructed PIC to adjust the thermostat or repair this unit to maintain safe cold holding temperatures of PHFs at 41°F and below.

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

23 - NO INSECTS, RODENTS, BIRDS OR NONSERVICE ANIMALS
Corrective Action: Eliminate the infestation/activity of cockroaches/rodents/flies/vermin from the food facility by using only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects.
Observation:
a) Observed an adult cockroach by the restroom door. No other signs of activity were observed throughout the facility
Per PIC, they discontinued their pest control service.
Obtain a contract with a licensed pest control company and have the place treated immediately.
Send a copy of the report to roy.bwogi@sfdph.org
Deep clean the entire and sanitize all food contact surfaces throughout the facility before and after treatment.
Follow recommendations suggested by your pest control company.
Continue routine and daily monitoring of facility for vermin.
California Retail Food Code: 114259, 114259.1, 114259.4, 114259.5

29 - TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED AND USED
Corrective Action: Administer all pesticides through a state licensed pest control operator. Immediately discontinue the use of unapproved pesticide at the food facility. Store all poisonous substances, detergents, bleaches, and cleaning compounds away from food, utensils, packaging materials, and food-contact surfaces. Provide label to working containers of chemicals taken from bulk supplies with the common name of the material. Provide legible manufacturer's label to containers of poisonous or toxic materials and personal care items.
Observation:
a) Raid insecticide can observed under the 3 compartment sink.
Remove the can and discontinue self treatment of facility immediately. Contact a licensed pest control company.
California Retail Food Code: 114254-114254.2

30 - FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED
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:
a) Observed several beverage boxes improperly stored on the floor of the dry storage area.
Elevate all food items at least 6 inches above the floor.
California Retail Food Code: 114047, 114049, 114051, 114053, 114055, 114069(b)

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Received by (Print name) Richard		Received by Signature 	



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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:

a) Observed several holes, cracks and crevices throughout the facility.
Seal all holes to prevent vermin harborage.

b) Observed unclean floors and floor corners especially under the juice machines, by the dry storage room, under 3 compartment sink, behind the ice machine.

c) Observed cluttered back storage area.
Clean, rearrange and maintain.

California Retail Food Code: 114143(d), 114266, 114268, 114268.1, 114271, 114272

46 - SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

Corrective Action: Post health inspection placard in a conspicuous location. Post handwashing signs in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom. "No smoking" signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas. Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. The most recent routine inspection report shall be maintained at the food facility and a sign shall be posted to advise patrons of its availability for review. The health permit must be posted in a conspicuous location.

Observation:

a) Missing health permit.
Obtain and post permit in public view.

California Retail Food Code: 113725.1, 113953.5, 113978, 114075(c), 114276(f)(1)

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