



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	02:10 PM
Time Out	03:30 PM
Inspection Type	Routine
Reinspection Date	On or After: 08/19/2025

Facility Name (DBA) STARBUCKS COFFEE #25428			
Facility Address 1375 3RD ST SAN FRANCISCO CA 94158			
Owner STARBUCKS CORPORATION		Certified Food Safety Manager Loukas Farr	Expiration Date 11/25/2025
Business Email LICENSESERVICES@STARBUCKS.	Business Phone (206) 594-7273	License Certificate 20121536573	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							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		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) Pham		Received by Signature	



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21 - HOT AND COLD RUNNING WATER AVAILABLE (CORRECTED ON REINSPECTION)
Corrective Action: Immediately provide hot running potable water of at least 120°F or greater for the entire food preparation facility.
Observation:
a)Observed water at 3 compartment sink and mop sink between 102- 113°F.
Per PIC, a new dishwasher was recently installed. A work order was placed to service the water heater immediately.
Adjust their thermostat or Service the water heater to provide adequate hot water up to 120°F.
High temp dish washing machine was observed functional. high temp teststrip turned orange.
California Retail Food Code: 113953(c), 114163(a)(3), 114189, 114192.1, 114195, 114279

- NOTES
Observation:
All hand stations are well equipped with soap and paper towels.
Gloves are provided are in use with ready to eat foods. Observed proper glove use and handwashing practices.
Sanitizer buckets are properly set up with quart.
All cold PHF foods are held at 41°F and below.
All coolers are functional at 41°F and below.
High temp dish washing machine was observed functional. high temp teststrip turned orange.
No sign of vermin

** A follow up inspection will be conducted to determine the status of the hot water.**
Before purchasing or installing any new equipment, contact the health department and submit specs for review and approval.

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Received by (Print name) Pham		Received by Signature	