



CONSUMER PROTECTION PROGRAM  
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	03:00 PM
Time Out	04:00 PM
Inspection Type	Reinspection
Reinspection Date	On or After: 09/15/2025

Facility Name (DBA) MR. BINGS			
Facility Address 201 COLUMBUS AVE SAN FRANCISCO CA 94133			
Owner JACQUELINE COOPER		Certified Food Safety Manager	Expiration Date
Business Email CARDRI@AOL.COM	Business Phone (415) 248-6488	License Certificate 20121530105	Expiration Date 03/31/2026

**- DOCUMENTS REQUIRED:**  
Submit additional documents as instructed.  
**Observation:** Email proof of pest control to district inspector and to Inspector Mooney at Michael.Mooney@sfdph.org



**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:** Both refrigeration units in bar were holding at ambient 47F, orange juice measured at 48F, lemon juice measured at 52F. Orange juice, lemon juice voluntarily discarded at time of inspection due to spoilage.  
**California Retail Food Code:** 113996, 113998, 114037, 114429, 114429.3, 114429.5

**14 - FOOD CONTACT SURFACES: CLEAN AND SANITIZED**  
**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:** low sanitizer in ware washing machine, please have unit serviced. Please manually sanitize dishware until machine is serviced.  
**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

**21 - HOT AND COLD RUNNING WATER AVAILABLE**  
**Corrective Action:** Immediately provide hot running potable water of at least 120°F or greater for the entire food preparation facility.  
**Observation:** maximum water temperature at 3 basin sink measured at 117F at time of inspection. Please provide water at 120F.  
**California Retail Food Code:** 113953(c), 114163(a)(3), 114189, 114192.1, 114195, 114279

**22 - SEWAGE AND WASTEWATER PROPERLY DISPOSED**  
**Corrective Action:** Eliminate sewage backflow into the facility. Clean and sanitize all areas contaminated with sewage with a bleach solution (1 cup bleach per 9 cups water).Hire a licensed plumbing contractor if necessary. All contaminated food items must be discarded. All items that cannot be properly sanitized must be discarded.  
**Observation:** A-Observed standing water in floor drain in basement restroom.  
B-Observed waste water drippings slowly from p trap in basement.  
Please have source of leak and standing water addressed by licensed plumber.

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) Alyssa Manzano	Inspector Phone (415) 252-3980	Inspector Email alyssa.manzano@sfdph.org	Inspector Signature 
Received by (Print name) Peter Cooper		Received by Signature 	



CONSUMER PROTECTION PROGRAM  
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	03:00 PM
Time Out	04:00 PM
Inspection Type	Reinspection
Reinspection Date	On or After: 09/15/2025

Facility Name (DBA) MR. BINGS			
Facility Address 201 COLUMBUS AVE SAN FRANCISCO CA 94133			
Owner JACQUELINE COOPER		Certified Food Safety Manager	Expiration Date
Business Email CARDRI@AOL.COM	Business Phone (415) 248-6488	License Certificate 20121530105	Expiration Date 03/31/2026

California Retail Food Code: 114123, 114197, 114328(o)

23 - NO INSECTS, RODENTS, BIRDS OR NONSERVICE ANIMALS (CORRECTED ON SITE)

**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:** Multiple live cockroaches of varying life stages observed on walls/floors around compressor for walk in cooler

**California Retail Food Code:** 114259, 114259.1, 114259.4, 114259.5

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:** Please deep clean in, under, around bar, behind equipment.

**California Retail Food Code:** 114115 (b,c)

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:** Please have refrigeration units in bar serviced by licensed professional, digital display does not match actual temperature, please ensure units are holding at or below 41F.

**California Retail Food Code:** 114130-114130.5, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

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:** Close gap to sewer line in basement where cockroach activity was observed to exclude cockroaches from sewer.

**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

COMPLIANCE & ENFORCEMENT				
<input type="checkbox"/>	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.	<input type="checkbox"/>	Notice of Abatement Conference Issued / Citation Issued	<input type="checkbox"/> Unpermitted Food Facility
		<input type="checkbox"/>	Voluntary Condemnation & Destruction	<input checked="" type="checkbox"/> Documents or Referral Required
		<input type="checkbox"/>	Samples / Impoundment / Embargo	<input type="checkbox"/> Reinspection Fee Applicable

SIGNATURES OF ACKNOWLEDGMENT			
Inspector (REHS) Alyssa Manzano	Inspector Phone (415) 252-3980	Inspector Email alyssa.manzano@sfdph.org	Inspector Signature 
Received by (Print name) Peter Cooper		Received by Signature 	



CONSUMER PROTECTION PROGRAM  
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	03:00 PM
Time Out	04:00 PM
Inspection Type	Reinspection
Reinspection Date	On or After: 09/15/2025

Facility Name (DBA) MR. BINGS			
Facility Address 201 COLUMBUS AVE SAN FRANCISCO CA 94133			
Owner JACQUELINE COOPER		Certified Food Safety Manager	Expiration Date
Business Email CARDRI@AOL.COM	Business Phone (415) 248-6488	License Certificate 20121530105	Expiration Date 03/31/2026

**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:** Please repair ceiling above bar before next routine inspection to eliminate peeling paint.  
**California Retail Food Code:** 114143(d), 114266, 114268, 114268.1, 114271, 114272

**- NOTES**

**Observation:**

A reinspection was conducted on this date following the routine inspection on 8/12/25 in which multiple live cockroaches were found in the bar (food preparation area) and downstairs in the basement near walk in compressor.

On this date, observed the following:

- Licensed pest control service report dated 8/15/25 was provided
- No cockroach activity observed in bar upstairs
- Multiple live cockroaches of varying life stages observed on walls/floors around compressor for walk in cooler
- Six (6) cans of residential use insect fogging devices/insect spray observed in the facility

Discontinue use of household pest control. All pest control must be administered through a licensed pest control technician. Facility must continue receiving licensed pest control services a minimum of once per month to eliminate vermin in the facility. Email pest control reports to Michael.Mooney@sfdph.org

A reinspection will be conducted on or after 9/15/25 to verify compliance. A reinspection fee will be charged for subsequent reinspections.

Continue to correct remaining violations. Compliance will be verified at the next reinspection.

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) Alyssa Manzano	Inspector Phone (415) 252-3980	Inspector Email alyssa.manzano@sfdph.org	Inspector Signature 
Received by (Print name) Peter Cooper		Received by Signature 	