



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 | 08:50 AM |
| Time Out | 09:20 AM |
| Inspection Type | Routine |
| Reinspection Date | |

| | | | |
|--|----------------|-------------------------------|---------------------------|
| Facility Name (DBA) DONUT TIME | | | |
| Facility Address 2401 NORIEGA ST SAN FRANCISCO CA 941224241 | | | |
| Owner | | Certified Food Safety Manager | Expiration Date |
| Business Email | Business Phone | 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 | | | | | | | | | |
| | | | | | | | 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) William Bajjalieh | Inspector Phone (415) 252-3918 | Inspector Email william.bajjalieh@sfdph.org | Inspector Signature |
| Received by (Print name) Eusebio Trance | | 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 |
|------|------------|

| | |
|-----------------------------|--|
| Facility Name DONUT TIME | Facility Address 2401 NORIEGA ST, SAN FRANCISCO, CA 941224241 |
|-----------------------------|--|

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: No sanitizer solution was readily available upon arrival. Fresh chlorine/bleach was made and tested by inspector's test strip.
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
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: Discontinue allowing the pork that is grinder to fall on top on a tray that is directly on the floor. Use something to keep the pork at least 6" above the floor such as a bucket.
California Retail Food Code: 114047, 114049, 114051, 114053, 114055, 114069(b)



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. Replace the faucet at the 2-cp sink so that hot water is always available and not leaking.

2. Repair the flooring underneath the 1-dr and 2-dr upright fridges next to each other in the back area; observed some pooling of water in degraded areas.

3. Recommend installing a vermin proof screen door at the back.
California Retail Food Code: 114130-114130.5, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

- NOTES
Observation: Remember to wash and sanitize customer self serve milk container every 4 hours minimum

Keep only a minimal amount of perishable foods out at room temperature

| SIGNATURES OF ACKNOWLEDGMENT | | | |
|--|-----------------------------------|--|--|
| Inspector (REHS) William Bajjalieh | Inspector Phone (415) 252-3918 | Inspector Email william.bajjalieh@sfdph.org | Inspector Signature  |
| Received by (Print name) Eusebio Trance | | Received by Signature  | |