



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	02:20 PM
Time Out	03:25 PM
Inspection Type	Routine
Reinspection Date	

Facility Name (DBA) SAN FRANCISCO HERB CO			
Facility Address 250 14TH ST SAN FRANCISCO CA 94103-2420			
Owner HANSCOMB & MARRA INC		Certified Food Safety Manager Nekeisha B M	Expiration Date 03/02/2028
Business Email NEIL@SFHERB.COM	Business Phone (415) 861-7174	License Certificate 20121518166	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									
				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		Documents or Referral Required
	Samples / Impoundment / Embargo		Reinspection Fee Applicable

SIGNATURES OF ACKNOWLEDGMENT			
Inspector (REHS) Tiombe Wiley	Inspector Phone (415) 252-3885	Inspector Email tiombe.wiley@sfdph.org	Inspector Signature
Received by (Print name) Nekeisha B.M		Received by Signature 	



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- NOTES

Observation: No violations observed at time of inspection.

Facility has been working to eliminate vermin entry points located during last routine inspection as well as updating the flooring to withstand the use and demand.

Door sweeps have been installed and maintained at entry doors.

Pest control services are maintained.

Inspection time includes travel

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Received by (Print name) Nekeisha B.M		Received by Signature 	