



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	08/13/2025
Time In	03:00 PM
Time Out	04:00 PM
Inspection Type	Routine
Reinspection Date	

Facility Name (DBA) THE CADILLAC			
Facility Address 1355 MARKET ST STE 160 SAN FRANCISCO CA 94103			
Owner DOS LAREDOS LLC		Certified Food Safety Manager	Expiration Date
Business Email MICHAEL@CADILLACSF.COM	Business Phone (415) 583-0014	License Certificate 20121528894	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) Katherine Tuazon	Inspector Phone (415) 252-3865	Inspector Email katherine.tuazon@sfdph.org	Inspector Signature
Received by (Print name) emailed to michael@cadillacsf.com		Received by Signature 	



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9 - PROPER COOLING METHODS

Corrective Action: Rapidly cool potentially hazardous foods from 135°F to 70°F within 2 hours, then from 70°F to 41°F within 4 hours. Discontinue cooling PHF's at room temperature.
Rapid cool by any of the following approved methods:
1) Ice water bath
2) Ice wand
3) Shallow stainless steel pans filled 2-3 inches and store in refrigerator
4) Separate into smaller or thinner portions and store in refrigerator
5) Blast chiller
6) Any combination of the above.
Use the following approved methods provided on the rapid cooling guideline.
Observation: Re-trained staff on proper cooling methods and procedure.

Observed cooked rice in a shallow hotel pan sheet covered with Saran Wrap measured 73 F inside the walk-in cooler. COS - education provided. Inspector instructed staff to uncover the cooked rice and stir occasionally until it cool down to 41 F then cover with Saran Wrap once the rice temperature reaches 41 F or below.

California Retail Food Code: 114002, 114002.1

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: Clean and sanitize the observed organic growth inside the food prep sink and on the ice machine panel.

DISCONTINUE the observed washing of utensil (knife) in the handwashing sink. COS - education provided. Instructed staff that handwash sink is for handwashing only and utensil washing shall be done in 3 compartment sink.
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

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: Clean and sanitize the observed area affected by rodent droppings in the mop sink area near the water heater.

Replace the missing ceiling tiles and seal gaps in the ceiling of water heater room and in other room of the facility with missing ceiling tiles.
California Retail Food Code: 114259, 114259.1, 114259.4, 114259.5

27 - FOOD SEPARATED AND PROTECTED

Corrective Action: Ensure all food is separated and protected from potential cross contamination. Store produce and ready-to-eat foods completely separate or above raw foods including but not limited to raw eggs, fish, meat, ratites, game animals, and poultry. Provide adequate sneeze-guard protection, a container that has a tight fitting and securely attached lid, or dispense food from an approved mechanical dispenser.
Observation: Discontinue the observed storing of pre-cooked or cooked food items under the raw meats inside the reach-in freezer.
California Retail Food Code: 113980, 113984 (a, b, d, e, f), 113986, 114060, 114067 (a, d, e), 114069, 114073, 114077, 114089.1(c), 114143(c)

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

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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: IMMEDIATELY REMOVE from facility the observed insecticide spray "Raid" in the top shelf of store room.
California Retail Food Code: 114254-114254.2

34 - WAREWASH FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS
Corrective Action: Provide an approved warewashing facility. Obtain chlorine test strips to monitor chlorine sanitizer solutions and mechanical dishwasher. Obtain quaternary ammonia test strips to monitor quaternary ammonia sanitizer solutions.
Observation: Observed dishmachine not dispensing adequate amount of chlorine sanitizer. Ensure that the dishmachine dispense chlorine sanitizer at 50 ppm.
California Retail Food Code: 114067(f, g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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: Turn on and store raw meat in the cooling drawer unit under the griller/cookline.

Observed cooling drawer is turned off. Per staff, they are not using the cooling drawer and use the food prep cooler across the cookline to store raw meat.
California Retail Food Code: 114130-114130.5, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

39 - WIPING CLOTHS; PROPERLY USED AND STORED
Corrective Action: Store wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food in clean water with sanitizer or use only once; separate sanitizing containers shall be provided for wiping cloths used with raw animal foods.
Observation: Discontinue using wiping cloth to wipe/dry or clean hands, use single use paper towels instead.

Wiping cloth shall be stored in a sanitation solution after use.

Observed staff have wiping towels on her waist. Per staff, one wiping towel is to wipe her hands after handwashing and the other wiping towel is to clean food contact surfaces.
California Retail Food Code: 114135, 114185.1 114185.3 [d-e]

40 - PLUMBING; PROPER BACKFLOW DEVICES
Corrective Action: Protect the potable water supply with a backflow protection device, as required by applicable plumbing codes. All plumbing, plumbing fixtures, and grease interceptors shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose.
Observation: Provide at least 1 inch air gap to the observed waste water hoses in the bar area that is either directly touching the floor or is inside the floor drain.
California Retail Food Code: 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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: Clean the observed debris accumulation under the sink in the bar area

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

- NOTES

Observation: Joint routine inspection with Principal Inspector Mary Freschet.

Report emailed to operator email on file

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