



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	01:00 PM
Time Out	01:45 PM
Inspection Type	Routine
Reinspection Date	

Facility Name (DBA) FAR WEST FUNGI			
Facility Address 1 FERRY BUILDING # 34 SAN FRANCISCO CA 94111			
Owner FAR WEST FUNGI INC		Certified Food Safety Manager Naomi Wolf	Expiration Date 05/22/2028
Business Email FARWESTFUNGI@YAHOO.COM	Business Phone (650) 871-0786	License Certificate 20121525109	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) Alyssa Manzano	Inspector Phone (415) 252-3980	Inspector Email alyssa.manzano@sfdph.org	Inspector Signature
Received by (Print name) carter nguyen		Received by Signature 	



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6 - ADEQUATE HAND WASHING FACILITIES; SUPPLIED AND ACCESSIBLE (CORRECTED ON SITE)
Corrective Action: Provide soap and single-use towels in dispensers, or a drying device at each handwash sink at all times. Maintain all handwash sinks unobstructed and accessible at all times.
Observation: Observed hand sink to be missing paper towels at time of inspection.

COS: paper towels were provided
California Retail Food Code: 113953, 113953.1, 113953.2, 114067(f)

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