



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	11:20 AM
Time Out	01:30 PM
Inspection Type	Routine
Reinspection Date	

Facility Name (DBA) LITTLE NEPAL INDIAN CUISINE			
Facility Address 925 CORTLAND AVE SAN FRANCISCO CA 94110			
Owner N M N INC		Certified Food Safety Manager Thapa Navin	Expiration Date 12/21/2026
Business Email THAPANAVIN@AOL.COM	Business Phone (831) 261-6444	License Certificate 20121533721	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) Tiombe Wiley	Inspector Phone (415) 252-3885	Inspector Email tiombe.wiley@sfdph.org	Inspector Signature
Received by (Print name) Deepak banstola		Received by Signature 	



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7 - PROPER HOT AND COLD HOLDING TEMPERATURES (CORRECTED ON SITE)
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: Observed cooked chicken that was prepared the pervious evening, stored in the cold prep top measuring 58 F.
Corrected on site- chicken voluntarily discarded
California Retail Food Code: 113996, 113998, 114037, 114429, 114429.3, 114429.5

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: Immediately relocate food stored in apartment residence above facility to an approved place in the permitted facility. All food/ restaurant necessities are to be stored on site at all times.

Observed raw chicken in a bus tub stored above uncovered ready to eat foods in the walk in refrigerator.
- Store raw chicken on bottom shelf of the refrigerator
- Cover all potentially hazardous foods (PHFs) to prevent contamination
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)

36 - EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE
Corrective Action: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. Utensils and equipment shall be handled and stored so as to be protected from contamination.
Observation: Observed one food storage lid with bite/gnaw marks on it, lid voluntarily discarded

Observed gaskets on under counter refrigerator units to have worn and dirty gaskets with a lot of food residue collected in the crevices.
- Routinely clean in between the crevices to remove any food and follow up with a sanitizer then allow to air dry.
California Retail Food Code: 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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: Observed no sanitizer set up in 3 compartment sink nor any sanitizer buckets
- Prior to food preparation or dish washing, set up sanitizer. Concentration for chlorine must be 100 PPM and 200-400 PPM for quaternary ammonia.

** ask service company for test strips**
California Retail Food Code: 114135, 114185.1 114185.3 [d-e]

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: Observed rodent droppings and a possible entry point in the kitchen area between the warewash area and a worktable.

Observed rodent droppings on the ground underneath the wire shelving and next to the non-operable upright refrigerator.

- Patch hole in sliding door with permanent construction materials, to prevent vermin from gaining access to kitchen - DO NOT USE SPRAY FOAM
- Remove ALL rodent droppings and sanitize areas with mild bleach
- Remove clutter to prevent vermin harborage, discard non operable equipment and or items

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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

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: Observed an accumulation of grease, and food debris on flooring underneath the cook line
- Clean and degrease flooring to prevent attracting vermin

Observed an accumulation of food residue on the wall next to the back exit
- Clean wall to remove build-up, follow up with a sanitizer
California Retail Food Code: 114143(d), 114266, 114268, 114268.1, 114271, 114272

- NOTES

Observation: Inspection time includes travel.

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