



CONSUMER PROTECTION PROGRAM
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	12:00 PM
Time Out	12:15 PM
Inspection Type	Reinspection
Reinspection Date	On or After: 08/22/2025

Facility Name (DBA) BENTO TARO			
Facility Address 430 GEARY ST SAN FRANCISCO CA 94102			
Owner BENTO TARO		Certified Food Safety Manager None current, in progress	Expiration Date
Business Email TUMXUU@GMAIL.COM	Business Phone (415) 377-0798	License Certificate 20121577725	Expiration Date 03/31/2026

1B - FOOD SAFETY MANAGER CERTIFICATION AND FOOD HANDLER CARD
Corrective Action: Obtain a state approved food safety certification course within 60 days of operation or when a Food Safety Manager has left the facility. Maintain copies of food safety certificates (food safety manager and food handler cards) on site.
Observation: The facility lacks food handler cards for the employees. Require all employees to obtain food handler cards. Maintain evidence of certification onsite and available for review.

Note: the facility does not have a food safety manager yet, but has not been open for 60 days yet. Pursuant to the California Retail Food Code, a new facility has 60 days to obtain a food safety manager and new employees have 30 days upon hire to obtain a food handler card.
California Retail Food Code: 113947.1-113947.6, 113948

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: Measured pot stickers at 103F, egg rolls at 100F, and fried potatoes at 103F on the steam table. The operator reheated these foods to 165F.
California Retail Food Code: 113996, 113998, 114037, 114429, 114429.3, 114429.5

- NOTES

Observation: Reinspection found all violations remaining on 8/6/25 still remain uncorrected:
--Measured pot stickers at 89F, egg rolls at 98F, tofu at 125F, General Tsao chicken at 125F, sesame chicken at 110F, and chow mein noodles at 125F on the steam table. These foods had been there less than an hour. The operator reheated these items to 165F
--The facility still lacks food handler cards

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	X	Reinspection Fee Applicable

SIGNATURES OF ACKNOWLEDGMENT			
Inspector (REHS) John Wells	Inspector Phone (415) 252-3801	Inspector Email john.wells@sfdph.org	Inspector Signature
Received by (Print name) Xiatao Xu		Received by Signature 	