



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	09:45 AM
Time Out	10:45 AM
Inspection Type	Routine
Reinspection Date	On or After: 08/27/2025

Facility Name (DBA) RELIANCE MARKET			
Facility Address 699 CASTRO ST SAN FRANCISCO CA 94114-2517			
Owner WAHHAB SAMI F		Certified Food Safety Manager Maritsa Mary Wahhab	Expiration Date 11/04/2027
Business Email	Business Phone (415) 863-4787	License Certificate 20121522335	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		
EMPLOYEE HEALTH, HYGIENE, & KNOWLEDGE									
1a	Demonstration of Knowledge						24	Person in charge present and performs duties	
1b	Food Safety Manager Certification and Food Handler Card						25	Personal cleanliness and hair restraints	
2	Communicable disease; reporting, restrictions & exclusions						GENERAL FOOD SAFETY REQUIREMENTS		
3	No discharge from eyes, nose and mouth						26	Approved thawing methods in use	
4	Proper eating, tasting, drinking or tobacco use						27	Food separated and protected	
PREVENTION OF CONTAMINATION BY HANDS							28	Washing fruits and vegetables	
5	Hands clean and properly washed; proper glove use						29	Toxic substances properly identified, stored and used	
6	Adequate hand washing facilities; supplied and accessible						FOOD STORAGE/DISPLAY/SERVICE		
TIME AND TEMPERATURE RELATIONSHIP							30	Food storage; food storage containers identified	
7	Proper hot and cold holding temperatures						31	Consumer self service	
8	Time as a public health control; procedures & records						32	Food properly labeled & honestly presented	
9	Proper cooling methods						EQUIPMENT/ UTENSILS/LINENS		
10	Proper cooking time and temperature						33	Nonfood contact surfaces clean	
11	Proper reheating for hot holding						34	Warewash facilities: installed, maintained, used; test strips	
PROTECTION FROM CONTAMINATION							35	Equipment approved; clean; installed; good repair; capacity	
12	Returned and re-service of food						36	Equipment, utensils and linens: storage and use	
13	Food in good condition, safe, and unadulterated						37	Adequate ventilation and lighting; designated areas, use	
14	Food contact surfaces: clean and sanitized						38	Thermometers provided and accurate	
FOOD FROM APPROVED SOURCES							39	Wiping cloths; properly used and stored	
15	Food from Approved Source						PHYSICAL FACILITIES		
16	Compliance with shell stock tags, condition, display						40	Plumbing; proper backflow devices	
17	Compliance with Gulf Oyster Regulations						41	Refuse properly disposed & area maintained	
ADDITIONAL CRITICAL RISK FACTORS							42	Toilet facilities: facilities properly maintained	
18	Compliance with variance, specialized processes & HACCP						43	Premises; personal/cleaning items; vermin proofing	
19	Consumer advisory provided for raw or undercooked foods						44	Floors, walls and ceiling: built, maintained and clean	
20	Licensed health care facilities/public & private schools: prohibited foods not offered						45	No unapproved living or sleeping quarters	
							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) Sami		Received by Signature 	



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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: IMMEDIATELY remove the observed old rodent droppings and bait under the shelving for cooking oils and wine. COS - operator clean and sanitize areas affected by rodent droppings.

Within 24 hours removed the observed old rodent droppings in the basement storage room.
California Retail Food Code: 114259, 114259.1, 114259.4, 114259.5

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: DISCONTINUE the observed storing of knife and utensils in the meat slicer adjacent to handwash sink and the storing of items in the 2 compartment sink.
California Retail Food Code: 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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: RELOCATE the observed personal belongings such as used toothbrushes and toothpaste in a paper cup near the handwash sink.
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: Within 14 days CLEAN the observed dust and debris accumulation underneath the shelves and equipments inside the facility.
California Retail Food Code: 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Received by (Print name) Sami		Received by Signature 	