



**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	10:15 AM
Time Out	10:55 AM
Inspection Type	Routine
Reinspection Date	On or After: 08/29/2025

Facility Name (DBA) KIM SON RESTAURANT			
Facility Address 3614 BALBOA ST SAN FRANCISCO CA 94121			
Owner		Certified Food Safety Manager See 1b	Expiration Date
Business Email	Business Phone	License Certificate	Expiration Date 03/31/

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) Jessica Jang	Inspector Phone (415) 252-3825	Inspector Email jessica.jang@sfdph.org	Inspector Signature 
Received by (Print name) Sen		Received by Signature 	



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**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:** 1) Observed no food manager certification on-site. There are valid food handler cards available.  
\*Provide valid food manager certification. Email to Jessica.Jang@sfdph.org\*  
**California Retail Food Code:** 113947.1-113947.6, 113948  
**Correct By Date:** 08/29/2025

**19 - CONSUMER ADVISORY PROVIDED FOR RAW OR UNDERCOOKED FOODS**  
**Corrective Action:** Provide "Consumer Advisory" using DISCLOSURE (\*) and a REMINDER: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions" for ready-to-eat foods.  
**Observation:** 1) Observed no consumer advisory warning on the menu.  
\*PROVIDE disclosure with the above noted phrase.\*

**California Retail Food Code:** 114012, 114093  
**Correct By Date:** 08/29/2025

**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:** 1) Observed no barrier between the drainboards of dishwasher and the food prep sink. The drainboard has cleaned utensils.  
\*PROVIDE barrier that is durable, easy-to-clean, and nonabsorbent. Have the barrier at least 12" to ensure that food preparation does not contaminate the cleaned equipment.\*  
**California Retail Food Code:** 114143(d), 114266, 114268, 114268.1, 114271, 114272  
**Correct By Date:** 08/29/2025

**- NOTES**  
**Observation:**  
  
- All fridges are 41 degrees and below.  
- Hot water of at least 120 degrees available at all sinks.  
- No signs of vermin activity.  
- Dishwasher sanitizing properly with adequate sanitizer buckets.

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