



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	11:30 AM
Time Out	12:40 PM
Inspection Type	Routine
Reinspection Date	

Facility Name (DBA) QUALITY GAS FR YR CASH ARCO AM/PM			
Facility Address 5898 MISSION ST SAN FRANCISCO CA 94112-4018			
Owner S A MISSION CORPORATION		Certified Food Safety Manager Shukry Azar	Expiration Date 08/10/2027
Business Email NANCYNAZAR@YAHOO.COM	Business Phone (650) 872-3630	License Certificate 20121532388	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									
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	
PREVENTION OF CONTAMINATION BY HANDS							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	
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	X
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					X	40	Plumbing; proper backflow devices	
17	Compliance with Gulf Oyster Regulations					X	41	Refuse properly disposed & area maintained	
ADDITIONAL CRITICAL RISK FACTORS							42	Toilet facilities: facilities properly maintained	
18	Compliance with variance, specialized processes & HACCP					X	43	Premises; personal/cleaning items; vermin proofing	
19	Consumer advisory provided for raw or undercooked foods					X	44	Floors, walls and ceiling: built, maintained and clean	X
20	Licensed health care facilities/public & private schools: prohibited foods not offered					X	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) Roy Bwogi	Inspector Phone (415) 252-3803	Inspector Email roy.bwogi@sfdph.org	Inspector Signature RMB
Received by (Print name) ramon		Received by Signature Ramon	



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35 - EQUIPMENT APPROVED: CLEAN; INSTALLED; GOOD REPAIR; CAPACITY
Corrective Action: Ensure all equipment is approved, properly installed, clean, and maintained in good repair. Ensure all appliances are NSF-approved, commercial grade, durable, and easily cleanable.
Observation:
a) Ice machine not functional.
PIC stated that a work order was placed to fix the unit.

California Retail Food Code: 114130-114130.5, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

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:
a) Broken/loose floor tiles under the 3 compartment sink.
Repair/replace with like for like options to prevent harborage.
California Retail Food Code: 114143(d), 114266, 114268, 114268.1, 114271, 114272

- NOTES
Observation:

Facility has adequate hot water at all handwashing and ware washing sinks up to 120°F.
All hand stations are well equipped with soap and paper towels.
All hot PHF foods are held at 135°F and above.
All cold PHF foods are held at 41°F and below.
All coolers are functional at 41°F and below.
No sign of vermin.

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Received by (Print name) ramon		Received by Signature Ramon	