



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	06/27/2024
Time In	11:45 AM
Time Out	03:30 PM
Inspection Type	Routine
Reinspection Date	Call Inspector to Follow-up

Facility Name (DBA) MOLLIE STONE'S CASTRO MARKET			
Facility Address 4201 18TH ST SAN FRANCISCO CA 94114-2409			
Owner ALBECO INC		Certified Food Safety Manager Bao Norman Phan	Expiration Date 10/06/2027
Business Email PPANG@MOLLIESTONES.COM	Business Phone (415) 289-5720	License Certificate 20121395278	Expiration Date 03/31/2025

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						24	Person in charge present and performs duties					OUT	COS	
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			
X	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
		X	Voluntary Condemnation & Destruction
			Samples / Impoundment / Embargo
			Unpermitted Food Facility
		X	Documents or Referral Required
			Reinspection Fee Applicable

SIGNATURES OF ACKNOWLEDGMENT			
Inspector (REHS)	Inspector Phone	Inspector Email	Inspector Signature
Received by (Print name) Yvonne; ymerzenich@molliestones.com		Received by Signature	



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- IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE: _
IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE The permit to operate the above named food facility is hereby temporarily suspended, and the facility is ordered immediately closed under the authority of Sections 114405 and 114409 of Division 104, Part 7, Chapter 13, Article 3 of the California Health and Safety Code and/or City and County of San Francisco Health Code §§ 440 (j) and 440.1. The attached Inspection Report specifies the conditions that warrant this closure and the Sections of the law that are being violated. Any food facility for which the permit has been temporarily suspended shall cease all food handling, close and remain closed until all conditions warranting the closure are corrected and your permit has been reinstated by a representative of Environmental Health.

You are hereby notified that you have the right to request a hearing, within 15 calendar days after service of this Notice to show cause why the permit suspension is not warranted. Your failure to request a hearing within 15 calendar days shall be deemed a waiver of your right to a hearing.

An owner, manager or operator who fails to comply with this Closure Notice may be found guilty of a misdemeanor, with a possible fine of \$1,000.00 and/or imprisonment for not more than six months for each offense. This Health Permit Suspension and Closure Notice is issued to you under the authority of the California Health and Safety Code, Division 104, Part 7, Chapter 13, Article 3. Copies of the Code Sections referred to herein may be reviewed at most public libraries, the Internet, or at Environmental Health. Contact this office at the number noted above, during normal days of business to request a re-inspection, or if you have any questions. If you are calling after 4:30 pm or on weekends, leave a message at (415) 252-3800 and an inspector/on call staff will call you back at their earliest convenience.

The CLOSED placard was issued and posted this date. The Closure placard shall not be removed, moved, blocked, or obstructed in any manner. The Closure placard shall only be removed by an inspector from this Department.
Facility was observed to have a rodent infestation, see violation #23.

- VOLUNTARY CONDEMNATION AND DESTRUCTION: _
Food, equipment, or utensils that are found to be unsanitary or in disrepair may be Voluntarily Condemned and Destroyed by the person in charge. Gnawed food items- multiple packages of tortillas (~3-4), multiple (>6) packages of bread, cookies (1), and multiple packages of chips (>6) were voluntarily discarded at the time of inspection.

- DOCUMENTS REQUIRED: _
- SUBMIT to DPH report from Crane identifying pest entry potins prior to scheduling inspection.

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: - Multiple food items on hot plate at deli (under heat lamps) measured between 97F-125F (fried chicken, rotisserie chicken, ribs. Per PIC, items in hotholding 1 hour (since 11:30am). COS-Food reheated to 165F and hot held at 135F.
California Retail Food Code: 113996, 113998, 114037, 114429, 114429.3, 114429.5

8 - TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS (CORRECTED ON SITE)
Observation: - Hot held items for patrons (grab and go next to soup) on TPHC; food not labeled with the discard time. Per PIC, food just placed in hot holding (11:30am). COS- labels affixed with discard time.

13 - FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED _

SIGNATURES OF ACKNOWLEDGMENT			
Inspector (REHS)	Inspector Phone	Inspector Email	Inspector Signature
Received by (Print name) Yvonne; ymerzenich@molliestones.com		Received by Signature	