

## San Francisco, California

The City and County of San Francisco inspects food establishments using the 2005 Food Code along with a 2007 supplement. The city’s 5,375 establishments are visited one to three times annually by 20 inspectors, of whom four managers are designated for food establishments only. Each inspector covers approximately 224 establishments. Inspection results are scored and violations are assigned points according to risk. Results are posted at the establishment and online. The city’s best restaurants are awarded the “Symbol of Excellence.”

The 30 restaurants studied in San Francisco performed well on most parts of their inspections.

The city had an average of 0.5 violations per site, and a weighted average of 1.2 violations per site. Most violations came from two of the CDC’s top five hazards: handwashing and improper holding temperatures. Restaurants were also cited for improper use of wiping cloths, and for two instances of rodent or insect issues.

San Francisco restaurants were cited for, among other violations:

- Critical sink/fixture (handwashing/utensil washing/food prep)- missing/inoperable/inaccessible hand sink
- Ready-to-eat food exposed to possible contamination from raw meats/poultry/fish/eggs

*Restaurants studied: Aqua, Farallon, Fleur de Lys, La Folie, supperclub san francisco, Rubicon, Café Majestic, Foreign Cinema, Le Colonial, Plouf, Alioto's, Café de la Presse, Colibri - Mexican Bistro, Hyde Street Bistro, Maharani, Millennium, Hard Rock Café, Shanghai 1930, The Richmond, Yabbie's Coastal Kitchen, McDonald's, Jamba Juice, Burger King, Burgermeister, In-N-Out Burger, Carl's Jr., Rubio's, Jack in the Box, Taqueria Viva Zapata, Drumm Liquor and Deli*

