

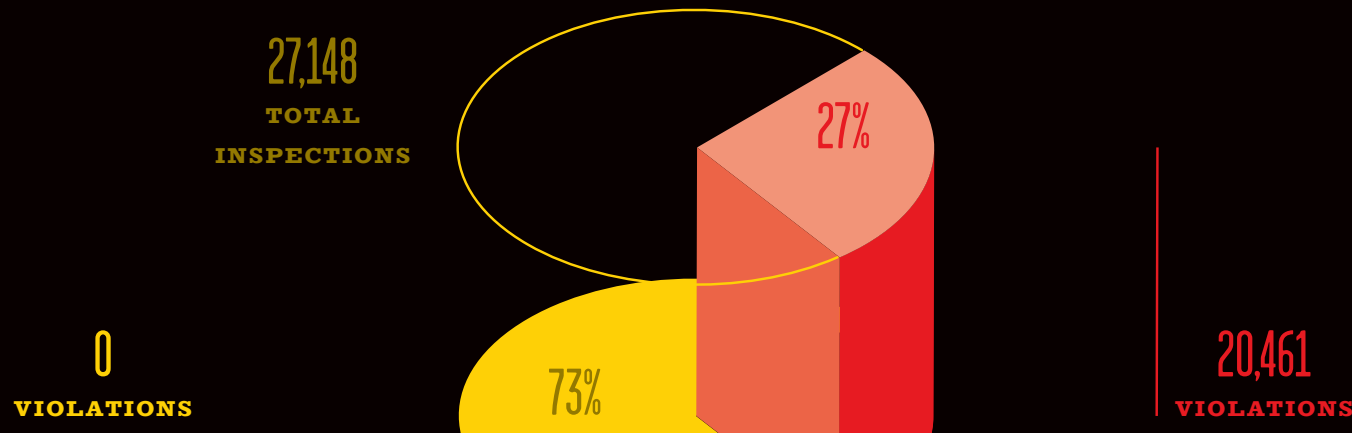
2009

INSPECTIONS & VIOLATIONS

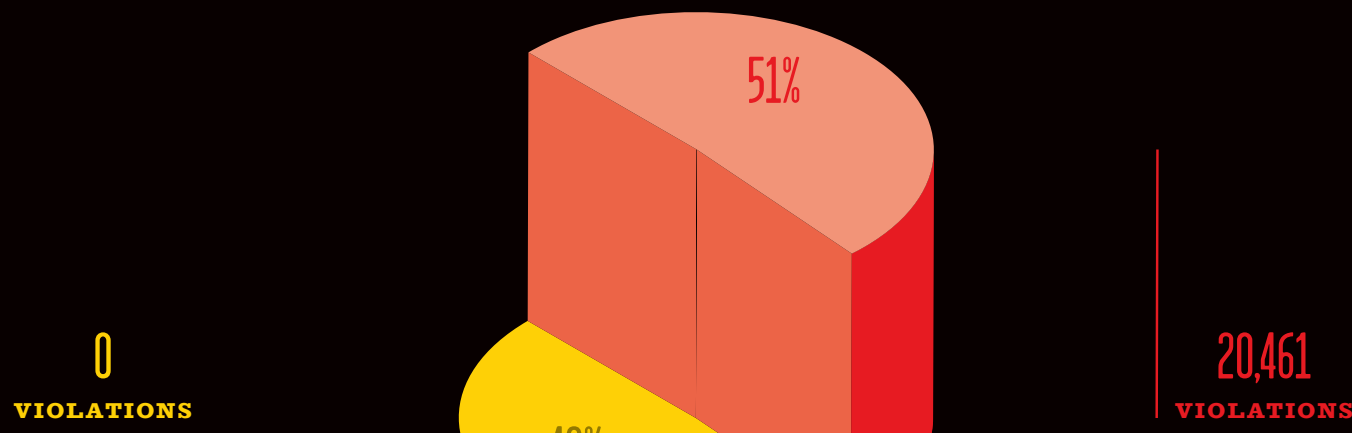
San Francisco's Department of Public Health has made public its records of food establishment inspections in San Francisco as well as all consequent violations that may have resulted. After conducting an inspection of a facility, the Health Inspector calculates a score based on the violations observed. Violations range from *low risk*—having no immediate risk to the public's health and safety—to *high risk*—directly relating to the transmission of food borne illnesses, the adulteration of food products and the contamination of any food-contact surfaces.

After completing an inspection, a score card is issued by the inspector and maintained at the food establishment. To our benefit, a database of these inspections is made available online at www.data.sf.gov and contains records for all food establishments operating in San Francisco. The information graphics shown here are derived entirely from its data and reflects the Public Health Department's assessments of food establishments inspected between January 1, 2009 and December 31, 2009.

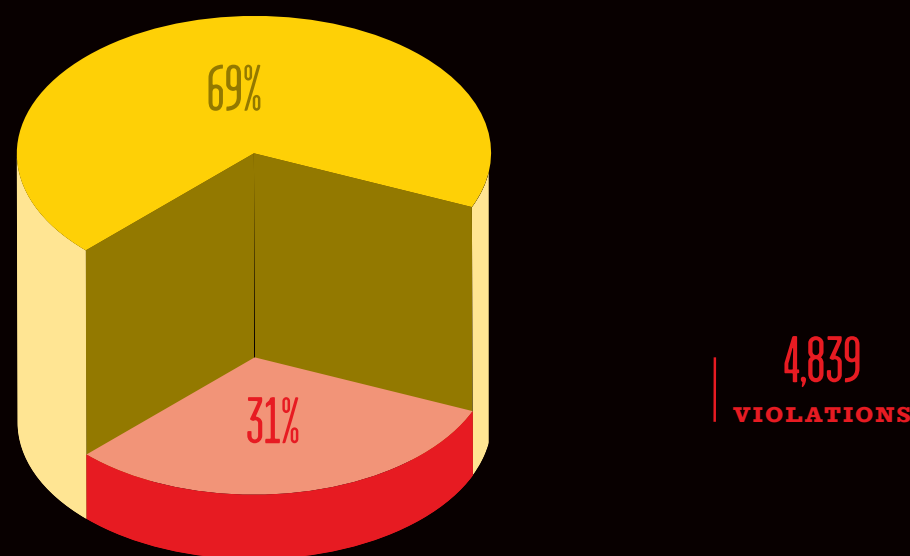
19,727 OUT OF 27,148 INSPECTIONS REPORTED 0 VIOLATIONS.
ALL 20,461 VIOLATIONS WERE IDENTIFIED DURING 7,421 INSPECTIONS.



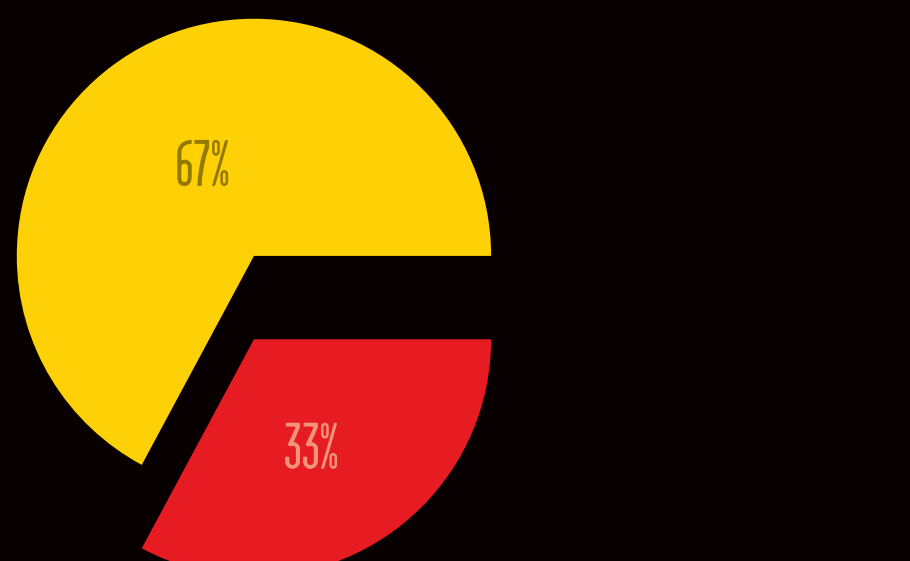
5,159 OUT OF 10,576 FOOD ESTABLISHMENTS CLEARED INSPECTION WITH 0 VIOLATIONS.
ALL 20,461 VIOLATIONS WERE DISCOVERED AT 5,417 FOOD ESTABLISHMENTS.



OF THE 5,417 FOOD ESTABLISHMENTS WITH VIOLATIONS, 31% PREVIOUSLY RECEIVED A "SYMBOL OF EXCELLENCE" FOR FOOD SAFETY.
4,839 VIOLATIONS WERE IDENTIFIED WITH THESE FOOD ESTABLISHMENTS.



1,779 OF THE 5,417 FOOD ESTABLISHMENTS THAT HAD VIOLATIONS HAVE SINCE CLOSED
(ACCORDING TO DATA AS OF MARCH 31, 2010)



UNDERSTANDING THE RISKS

AFTER CONDUCTING AN INSPECTION, THE HEALTH INSPECTOR CALCULATES A SCORE BASED ON THE VIOLATIONS OBSERVED. VIOLATIONS CAN FALL INTO:

001-016 HIGH RISK CATEGORY

Violations that directly relate to the transmission of food borne illnesses, the adulteration of food products and the contamination of food-contact surfaces

017-038 MODERATE RISK CATEGORY

Violations that are of a moderate risk to public health and safety

039-095 LOW RISK CATEGORY

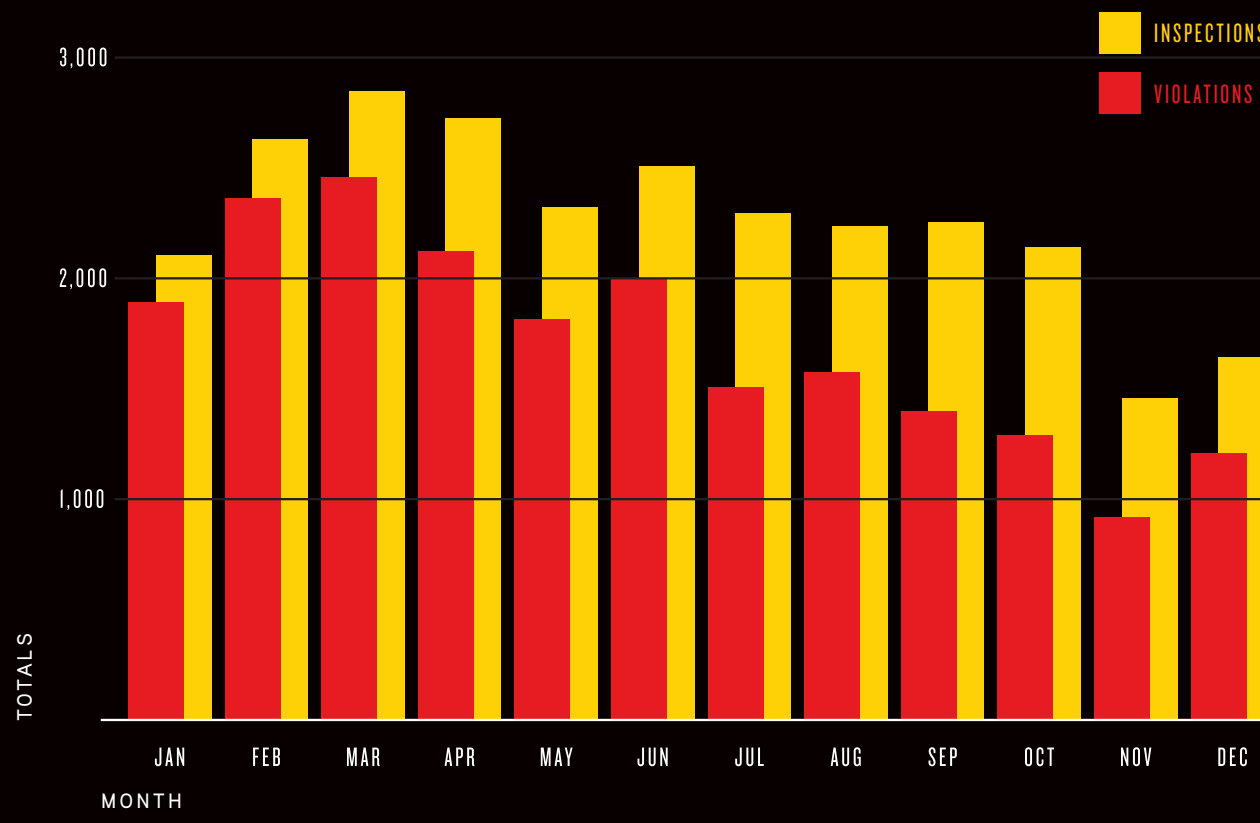
Violations of low risk or have no immediate risk to public health and safety

IN SAN FRANCISCO, THE FOOD SAFETY PROGRAM

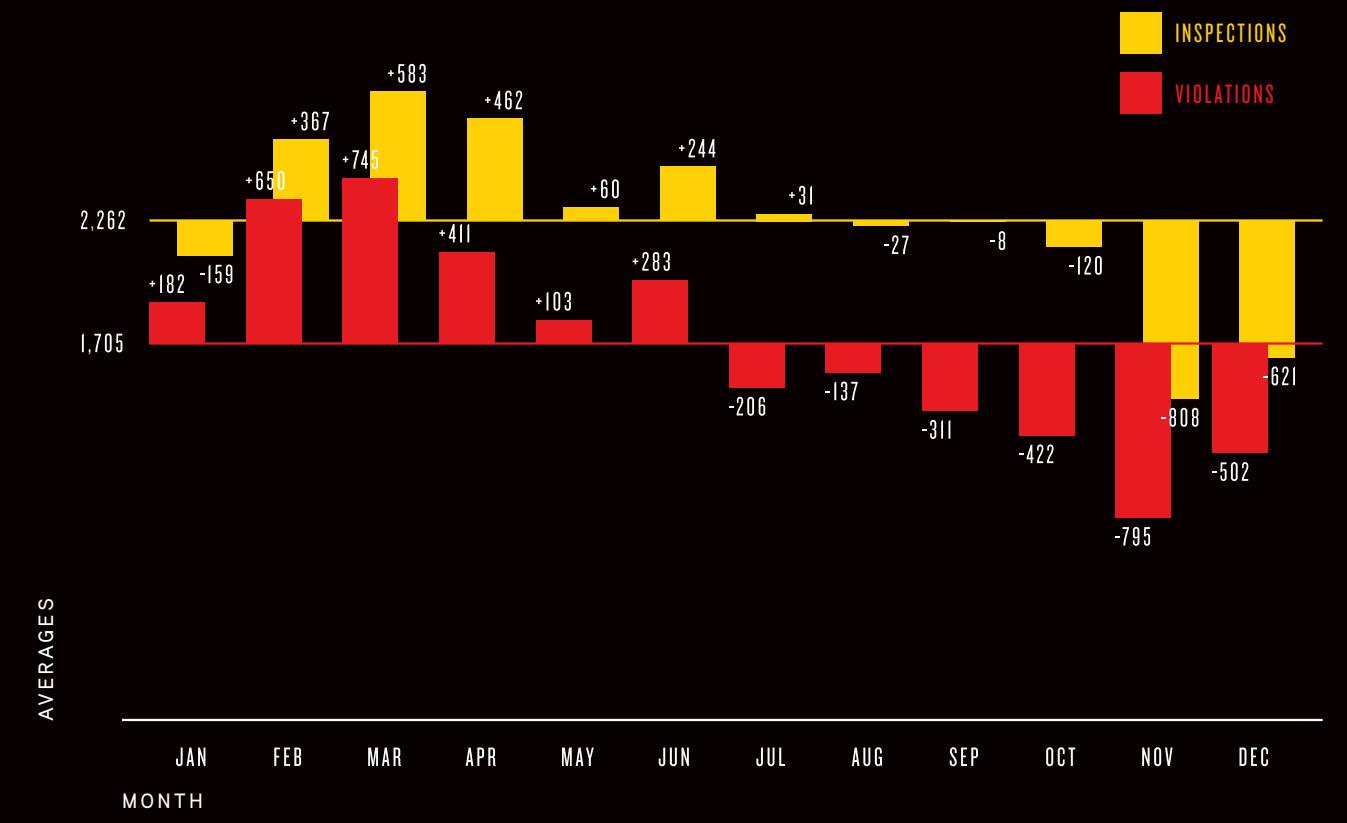
ENFORCES HEALTH CODE REGULATIONS WHICH MAY RESULT IN ADMINISTRATIVE ACTIONS AND SUSPENSION OR REVOCATION OF A FOOD ESTABLISHMENT'S **PERMIT TO OPERATE** WHEN VIOLATIONS ARE IDENTIFIED.



MONTHLY INSPECTIONS AND VIOLATIONS IN 2009

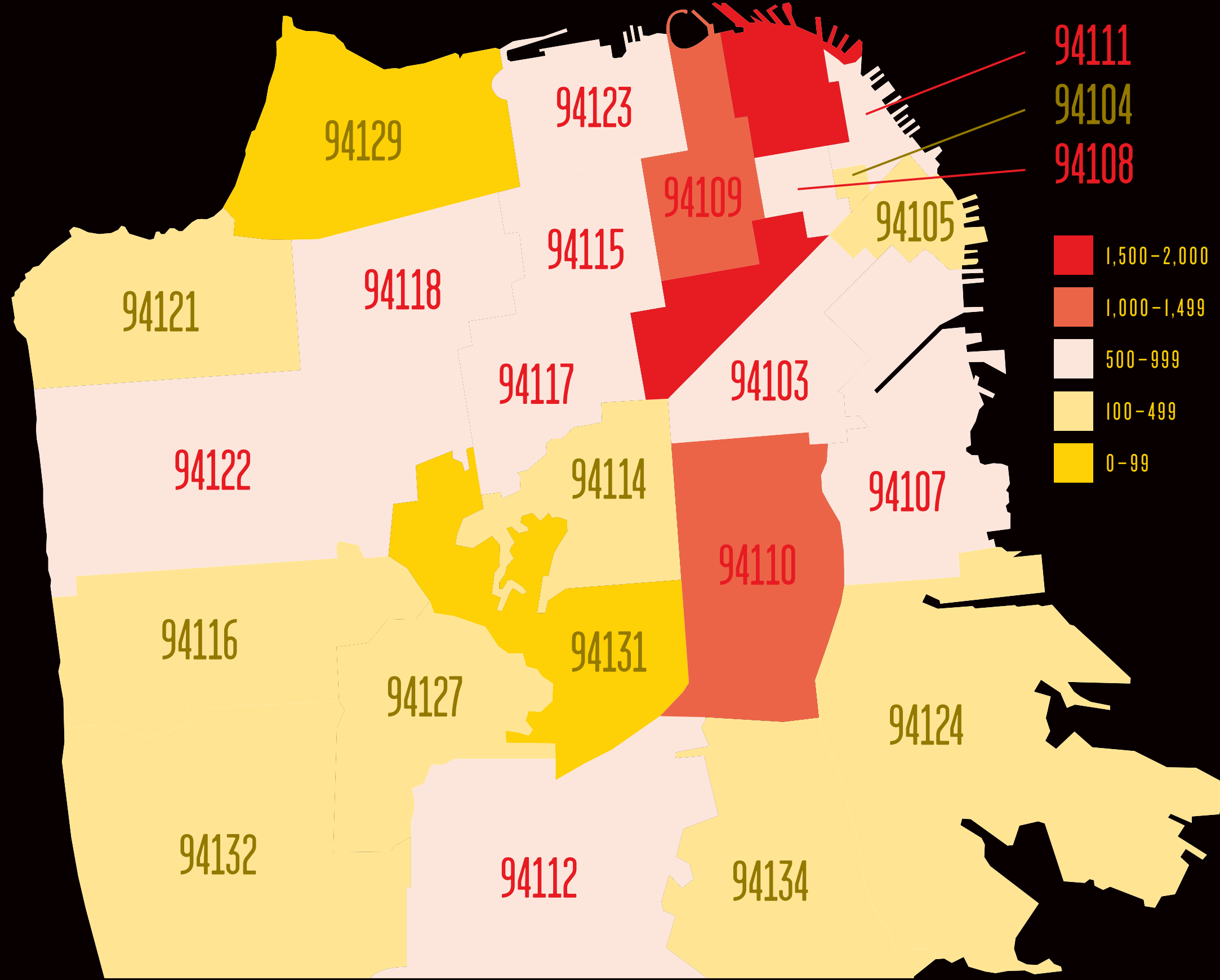


MONTHLY DEVIATIONS FROM THE AVERAGE NO. OF INSPECTIONS AND VIOLATIONS

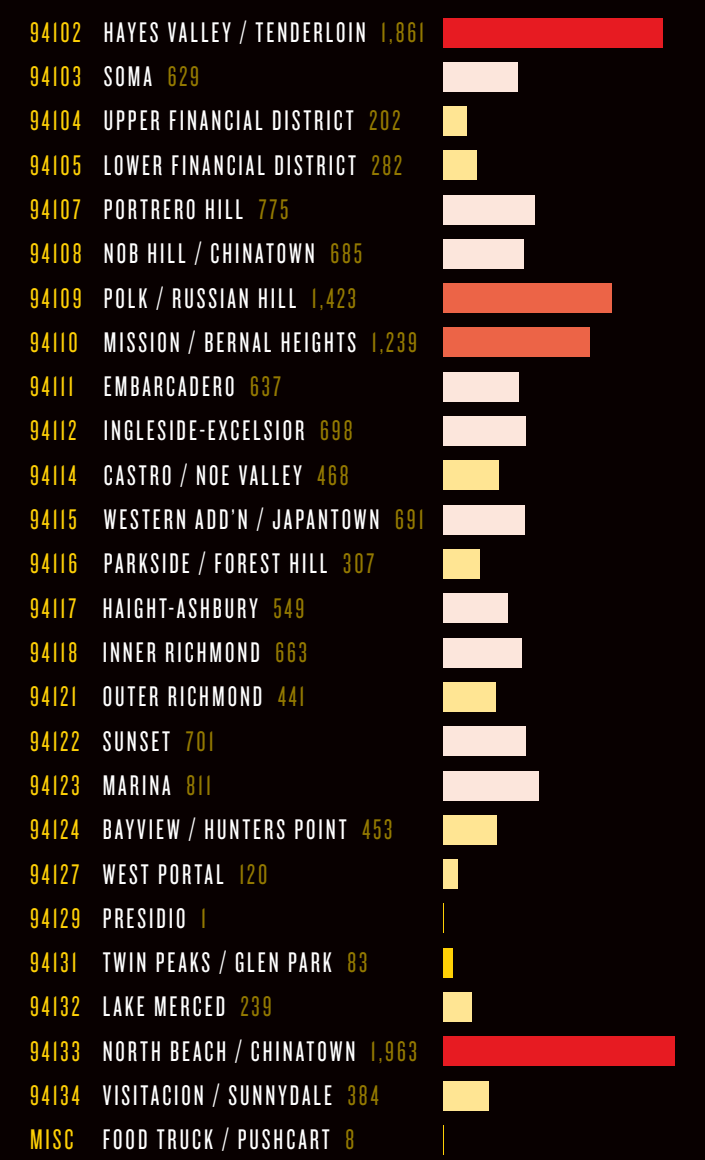


BEST & WORST SCORING NEIGHBORHOODS

BEFORE YOU SIT DOWN AGAIN AT YOUR FAVORITE LOCAL FOOD ESTABLISHMENT, SEE HOW THEY FAIRED AMONG THE 5,000+ BUSINESSES OPERATING IN SAN FRANCISCO.



VIOLATIONS PER ZIP CODE



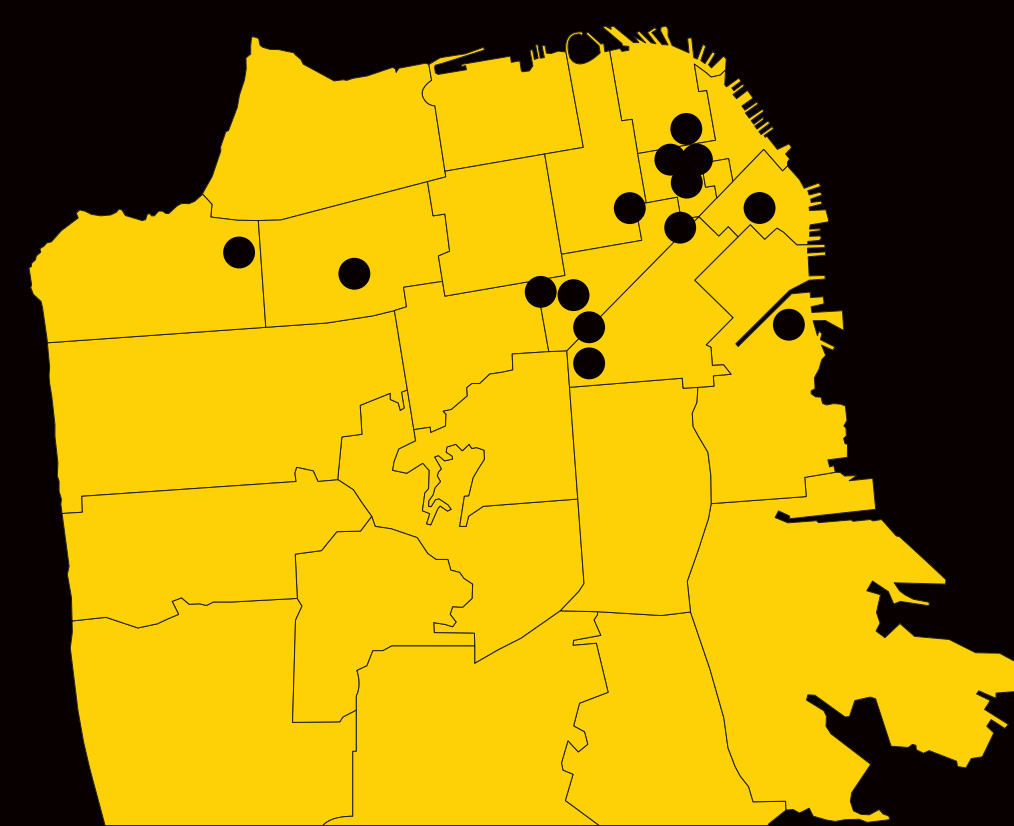
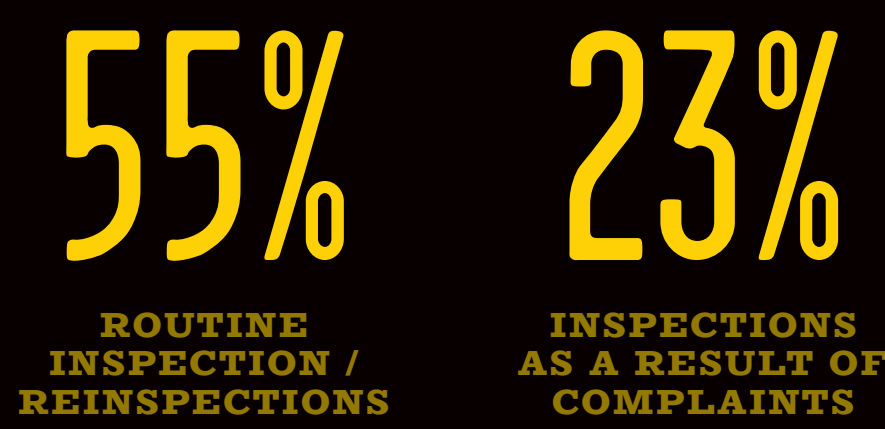
BEST SCORING (LEAST VIOLATIONS)

PRESIDIO

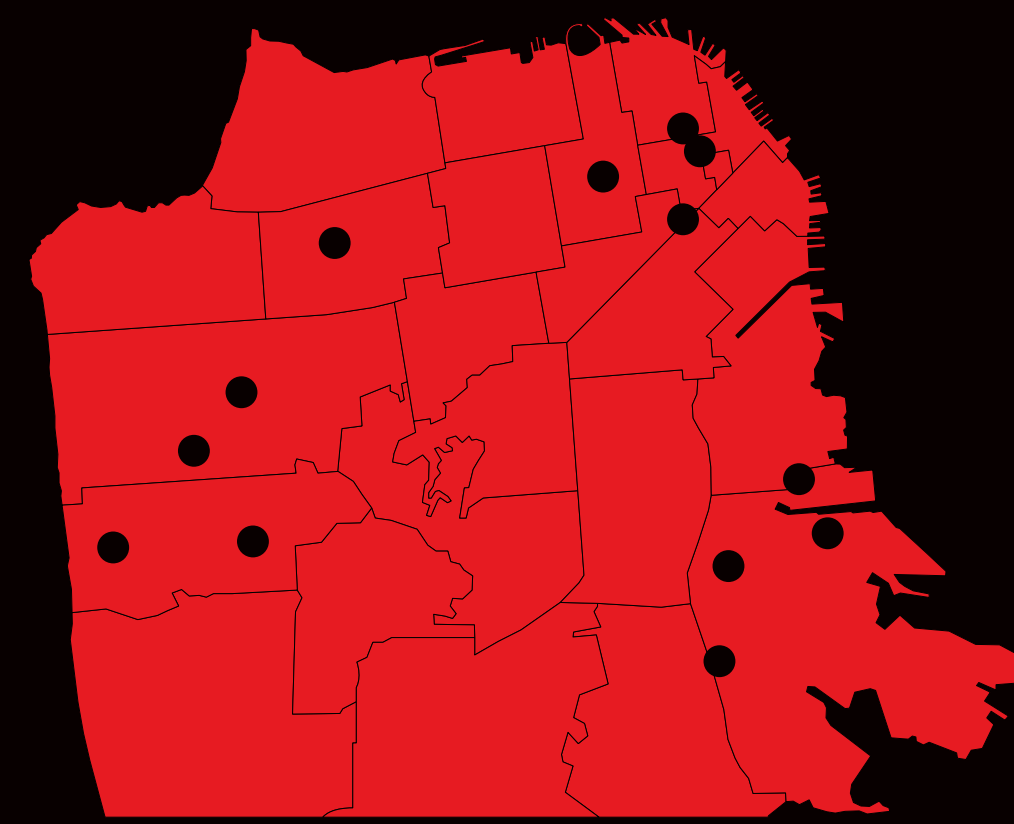
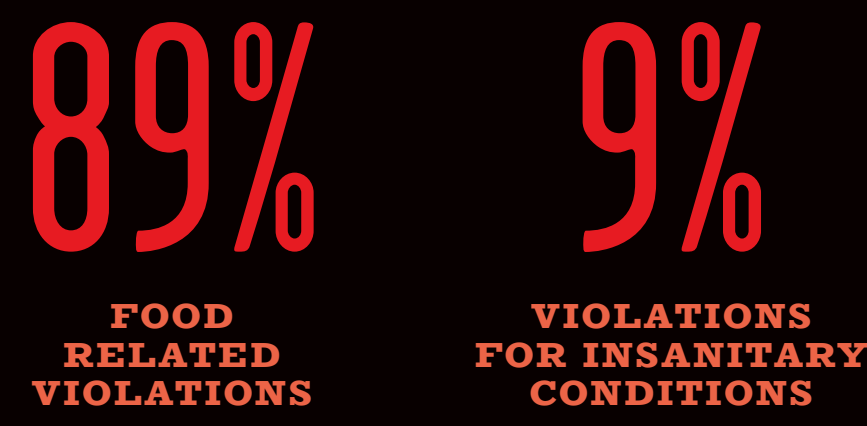
WORST SCORING (MOST VIOLATIONS)

NORTH BEACH / CHINATOWN

MOST COMMON TYPES OF INSPECTIONS



MOST COMMON CATEGORIES OF VIOLATIONS



MOST INSPECTED BUSINESSES



BUSINESSES WITH THE MOST VIOLATIONS



- 001 HOLDING OF HIGHLY HAZARDOUS FOOD
- 002 POOLED SHELLED EGGS
- 003 COOKING HAZARDS
- 004 REHEATING HAZARDS
- 005 COOLING HAZARDS
- 006 ADULTERATED FOOD
- 007 DISEASE TRANSMISSION
- 008 HANDWASHING
- 009 RODENTS
- 010 COCKROACHES
- 011 FLIES
- 012 SANITIZING
- 013 NO HOT WATER
- 014 NO WATER
- 015 SEWAGE DISPOSAL SYSTEM
- 016 TOILETS

- 017 HOLDING OF MODERATELY HAZARDOUS FOOD
- 018 HOLDING OF SINGLE, MODERATELY HAZARDOUS FOOD
- 019 SHELL EGGS
- 021 THAWING
- 022 RISKS FOR CONTAMINATION
- 023 FOOD STORAGE
- 024 READY-TO-EAT FOOD HAZARDS
- 025 FOOD NOT PROTECTED FROM CONSUMER
- 026 UNAPPROVED SOURCE
- 027 REUSED/RE-SERVED
- 028 SOAP/DRYING DEVICE
- 029 HAZARDOUS MATERIALS/CHEMICALS
- 030 EMPLOYEE PRACTICES
- 031 IMPROPERLY CLEANED/NOT MAINTAINED CLEAN
- 032 SANITIZING
- 033 BACKFLOW/BACK SIPHONAGE
- 034 CRITICAL SINK/FIXTURE
- 035 LABELS
- 036 MISREPRESENTATION
- 037 OYSTER WARNING SIGNS
- 038 DISCLOSURE NOTIFICATION

- 039 PURE FOOD/SPOILAGE
- 040 CUSTOMER SELF-SERVICE UTENSILS
- 041 RE-FROZEN FOODS
- 042 IMPROPER INSPECTION AT DELIVERY/TRANSPORTATION
- 043 DISPENSERS: DISREPAIR/NON-FUNCTIONAL/SUPPLIES
- 044 HAIR RESTRAINTS/OUTER GARMENTS/NAILS/RINGS
- 045 SHELLFISH TAGS/RECORDS
- 046 HAZARDOUS MATERIALS/CHEMICALS
- 047 INTERIOR PREMISES
- 048 SPOILS AREA
- 049 LIVING/SLEEPING QUARTERS
- 050 ANIMAL/BIRD/FOWL
- 051 CONDITION
- 052 STORAGE UTENSILS AND EQUIPMENT
- 053 UNAPPROVED INSTALLATION
- 054 WIPING RAGS
- 055 SANITIZER
- 056 THERMOMETER
- 057 DETERIORATION/UNAPPROVED MATERIALS
- 058 NOT MAINTAINED CLEAN
- 059 RODENTS - LOW RISK/RODENT PROOFING

- 060 COCKROACH - LOW RISK/COCKROACH PROOFING
- 061 OTHER INSECTS
- 062 OPEN DOOR/AIR CURTAIN/WINDOW
- 063 SINK & FIXTURES/FLOOR SINK/FLOOR DRAIN
- 064 DRAIN LINE/SUPPLY LINE
- 065 NO HOT WATER: NO IMMEDIATE RISK
- 066 HOOD: NOT CLEAN/DISREPAIR/MISSING FILTERS
- 067 VENTILATION
- 068 VENTILATION: GENERAL
- 069 LIGHTING/LIGHT SHIELDS
- 070 TOILET/TOILET ROOMS: DISREPAIR/INADEQUATE #
- 071 DRESSING ROOM/PERSONAL ITEMS
- 072 JANITORIAL: SUPPLIES/EQUIPMENT
- 073 REFUSE/CONTAINERS
- 074 EXTERIOR/PREMISES
- 090 PERMIT NOT POSTED
- 091 LICENSE NOT VALID
- 092 LICENSE NOT POSTED
- 093 PREVIOUS INSPECTION REPORT NOT AVAILABLE
- 094 RETAIL TOBACCO PERMIT
- 095 CERTIFIED FOOD HANDLER