



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	09:15 AM
Time Out	11:00 AM
Inspection Type	Routine
Reinspection Date	On or After: 08/20/2025

Facility Name (DBA) FISH AND FARM			
Facility Address 424 CLAY ST SAN FRANCISCO CA 94111			
Owner DAR NADIA INC		Certified Food Safety Manager None current/not verified	Expiration Date
Business Email CLUBTEMPEST@AOL.COM	Business Phone (310) 666-3002	License Certificate 20121528742	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									
							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) John Wells	Inspector Phone (415) 252-3801	Inspector Email john.wells@sfdph.org	Inspector Signature
Received by (Print name) Stefan Lisiak		Received by Signature 	



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- VOLUNTARY CONDEMNATION AND DESTRUCTION: (CORRECTED ON SITE)
Food, equipment, or utensils that are found to be unsanitary or in disrepair may be Voluntarily Condemned and Destroyed by the person in charge.
Observation: Multiple foods were discarded due to temperature abuse. See violation #7 below for details.

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: The facility was unable to provide evidence of a food safety manager. Obtain a food safety manager as needed. Maintain evidence of certification onsite and available for review.

The facility could not provide evidence that the employees have food handler cards. The bartender and person in charge stated he has his food handler card, but none of the food handler cards could be verified. Require all employees to obtain a food handler card. Maintain evidence of certification onsite and available for review.
California Retail Food Code: 113947.1-113947.6, 113948

6 - ADEQUATE HAND WASHING FACILITIES; SUPPLIED AND ACCESSIBLE
Corrective Action: Provide soap and single-use towels in dispensers, or a drying device at each handwash sink at all times. Maintain all handwash sinks unobstructed and accessible at all times.
Observation: Observed a lack of towels at the handwash sink near the two-compartment food preparation sink to the left of the upstairs walk-in cooler. Provide soap and towels to all handwash stations at all times.

Observed a lack of towels at the handwash sink across from the ice machine downstairs. Provide soap and towels to all handwash stations at all times.
California Retail Food Code: 113953, 113953.1, 113953.2, 114067(f)

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: Measured ham at 47F, cubed ham at 47F, marinated chicken at 49F, raw chicken at 49F, oat milk at 47F, rice at 50F, macaroni at 48F, pooled eggs at 45F, and Caesar dressing at 47F inside the upstairs walk-in cooler. These foods had all been in the cooler for over four hours and were discarded.

Measured ham at 50F, cut tomatoes at 50F, sausage at 56F, and cut honeydew melon at 60F stored on a bed of ice on the cooks' island. These foods had been there for less than four hours and were moved to a working cooler.

Measured ground beef at 47F and salmon at 47F inside the downstairs, left side, walk-in cooler. These foods had been there less than four hours and were moved to the walk-in freezer. Live mussels were also found in the cooler and moved to the walk-in freezer.
California Retail Food Code: 113996, 113998, 114037, 114429, 114429.3, 114429.5

14 - FOOD CONTACT SURFACES: CLEAN AND SANITIZED
Corrective Action: Properly wash, rinse and sanitize all food contact surfaces. Make a 100 ppm bleach sanitizing solution or a 200 ppm quaternary ammonia solution for the third compartment.
Observation: Measured 0 ppm of chlorine sanitizer in both towel buckets in the bar. Provide 100 ppm of chlorine sanitizer to all towel buckets.
California Retail Food Code: 113984(d), 114097, 114099.1, 114099.4, 114099.6, 114101(b, c, d), 114105, 114109, 114111, 114113, 11415 (a, b, D), 114117, 114125(b), 114141

21 - HOT AND COLD RUNNING WATER AVAILABLE

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Corrective Action: Immediately provide hot running potable water of at least 120°F or greater for the entire food preparation facility.

Observation: Measured hot water at 80F at the faucet attached to the sprayer next to the dishwasher machine. This faucet had a hot handle and cold handle, as well as a master handle that can turn both hot and cold off. The cold handle does not turn off, so this faucet is always mixing hot water with cold and is only capable of reaching 80F. Repair the faucet so it is capable of providing hot water of 120F.

Measured warm water at 73F at both handwash sinks in the downstairs men's restroom, and warm water at 71F at both handwash sinks in the downstairs women's restroom. Provide warm water of between 100F and 108F to all handwash sinks.

Measured hot water at 105F at the two-compartment sink in the food preparation area to the left of the upstairs walk-in cooler. Provide hot water of 120F to this sink.

California Retail Food Code: 113953(c), 114163(a)(3), 114189, 114192.1, 114195, 114279

22 - SEWAGE AND WASTEWATER PROPERLY DISPOSED

Corrective Action: Eliminate sewage backflow into the facility. Clean and sanitize all areas contaminated with sewage with a bleach solution (1 cup bleach per 9 cups water). Hire a licensed plumbing contractor if necessary. All contaminated food items must be discarded. All items that cannot be properly sanitized must be discarded.

Observation: Observed a wastewater leak at the handwash across from the ice machine downstairs. Repair the leak.

California Retail Food Code: 114123, 114197, 114328(o)

27 - FOOD SEPARATED AND PROTECTED

Corrective Action: Ensure all food is separated and protected from potential cross contamination. Store produce and ready-to-eat foods completely separate or above raw foods including but not limited to raw eggs, fish, meat, ratites, game animals, and poultry. Provide adequate sneeze-guard protection, a container that has a tight fitting and securely attached lid, or dispense food from an approved mechanical dispenser.

Observation: Observed a bottle of orange juice atop ice intended for human consumption. Use ice either for cooling items or as an ingredient in food/drinks, not both. The operator immediately moved the bottle of juice.

California Retail Food Code: 113980, 113984 (a, b, d, e, f), 113986, 114060, 114067 (a, d, e), 114069, 114073, 114077, 114089.1(c), 114143(c)

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: Observed mold in two out of three soda gun holsters in the bar. Clean the mold.

Observed an unapproved wooden cutting board in use for cutting bread. The cutting board is made from a soft, not tight-knit wood, that is neither smooth nor cleanable. Remove the cutting board from the premises.

Measured an ambient temperature of 47F inside the upstairs walk-in cooler. Foods inside the cooler measured 45F to 50F. Repair/adjust the cooler so it holds foods at/below 41F.

Measured an ambient temperature of 47F inside the left-side, downstairs walk-in cooler. Foods inside the cooler measured 47F. Repair/adjust the cooler so it holds foods at/below 41F.

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

36 - EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

Corrective Action: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. Utensils and equipment shall be handled and stored so as to be protected from contamination.

Observation: Observed two unsecured CO2 cylinders in the beer walk-in cooler (right side walk-in) downstairs. Chain up or otherwise secure all CO2 cylinders to a solid surface so that they cannot fall over.

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37 - ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREAS, USE
Corrective Action: Provide exhaust hoods to remove toxic gases, heat, grease, vapors, and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields.
Observation: Observed gaps between the ventilation hood filters. Reseat the filters to eliminate the gaps.
California Retail Food Code: 1114149-114149.3, 114252, 114252.1

39 - WIPING CLOTHS; PROPERLY USED AND STORED
Corrective Action: Store wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food in clean water with sanitizer or use only once; separate sanitizing containers shall be provided for wiping cloths used with raw animal foods.
Observation: Observed a wiping towel in direct contact with Brussel sprouts in the cooks' left side food preparation cooler. Cease placing linens in direct contact with food (exception: bread or similar items may be served to customers wrapped in a clean linen inside a basket or other container).
California Retail Food Code: 114135, 114185.1 114185.3 [d-e]

40 - PLUMBING; PROPER BACKFLOW DEVICES
Corrective Action: Protect the potable water supply with a backflow protection device, as required by applicable plumbing codes. All plumbing, plumbing fixtures, and grease interceptors shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose.
Observation: Observed the mop sink to be missing a backflow prevention device. It appears the backflow preventor has been removed and replaced with alternative plumbing. Either: reinstall the backflow prevention device ---or--- detach the hose from the sink when not in use.
California Retail Food Code: 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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