



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	08/15/2025
Time In	01:50 PM
Time Out	02:49 PM
Inspection Type	Routine
Reinspection Date	

Facility Name (DBA) CRUMBL - LAKESHORE			
Facility Address 1567 SLOAT BLVD SAN FRANCISCO CA 94132			
Owner NEZAR ATEYEH		Certified Food Safety Manager Daniel Tsow	Expiration Date 03/24/2029
Business Email	Business Phone (415) 716-2198	License Certificate 20121559618	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							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) Cristina Fung-Autry	Inspector Phone (415) 252-3925	Inspector Email cristina.fung-autry@sfdph.org	Inspector Signature
Received by (Print name) Daniel Tsow		Received by Signature 	



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6 - ADEQUATE HAND WASHING FACILITIES; SUPPLIED AND ACCESSIBLE (CORRECTED ON SITE)
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 the back of the house handwashing sink was lacking any remaining liquid soap.
Corrected on site - Per Inspector's request, the liquid soap was immediately replenished.
California Retail Food Code: 113953, 113953.1, 113953.2, 114067(f)

13 - FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED (CORRECTED ON SITE)
Corrective Action: Discard all contaminated/adulterated food immediately if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.
Observation: -Observed one lemon in the container of lemons that appears spoiled.
Corrected on site - Per Inspector's request, the lemon was voluntarily discarded at time of inspection.
California Retail Food Code: 113967, 113976, 113980, 113988, 113990, 114035, 114254.3, 113975

14 - FOOD CONTACT SURFACES: CLEAN AND SANITIZED (CORRECTED ON SITE)
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: -Observed no sanitizing solution was readily available during active food preparation.
Corrected on site - Per Inspector's request, manager immediately remade sanitizing solution to the proper concentration.
California Retail Food Code: 113984(d), 114097, 114099.1, 114099.4, 114099.6, 114101(b, c, d), 114105, 114109, 114111, 114113, 114115 (a, b, D), 114117, 114125(b), 114141

30 - FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED
Corrective Action: Elevate all food at least 6 inches off of the floor to prevent contamination. Properly label bulk ingredient/food containers with common name.
Observation: 1. DISCONTINUE storing the bottom of a bowl in direct contact with food as this may cause contamination. Parchment paper may be used in between bowls.
-Observed a metal bowl of strawberries stored directly on top of limes. Per manager, the limes are washed.
California Retail Food Code: 114047, 114049, 114051, 114053, 114055, 114069(b)

34 - WAREWASH FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS
Corrective Action: Provide an approved warewashing facility. Obtain chlorine test strips to monitor chlorine sanitizer solutions and mechanical dishwasher. Obtain quaternary ammonia test strips to monitor quaternary ammonia sanitizer solutions.
Observation: 1. USE left to right orientation to wash, rinse and sanitize dishes.
-Observed unclean dishes on the right hand side of the warewash sink. Per manager, warewashing happens from right to left when left to right is the standard orientation.
California Retail Food Code: 114067(f, g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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: 1. REPAIR leak to prevent temperature abuse.
-Observed a leak from the refrigerator closest to the refuse receptacle is leaking. Per manager, the condenser is having issues. No temperature issues were observed with unit.
California Retail Food Code: 114130-114130.5, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

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39 - WIPING CLOTHS; PROPERLY USED AND STORED (CORRECTED ON SITE)
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 wiping cloths stored on food preparation surfaces in the kitchen.
Corrected on site - Per Inspector's request, wiping cloths were moved into sanitizing bucket.
California Retail Food Code: 114135, 114185.1 114185.3 [d-e]

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