



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	05:30 PM
Time Out	06:00 PM
Inspection Type	Routine
Reinspection Date	

Facility Name (DBA) THE BARREL ROOM			
Facility Address 415 SANSOME ST SAN FRANCISCO CA 94111			
Owner GODDARD TRUBNICK LLC		Certified Food Safety Manager None current/not verified	Expiration Date
Business Email SARAH@BARRELROOMSF.COM	Business Phone (310) 402-5105	License Certificate 20121533541	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									

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) Jose Peraza		Received by Signature 	



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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 wine room lacks a food safety manager. Obtain a food safety manager for the wine room. Maintain evidence of certification onsite and available for review.
California Retail Food Code: 113947.1-113947.6, 113948

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: Observed brown mold on the cube making device inside the ice machine. Clean the mold.
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
Corrective Action: Immediately provide hot running potable water of at least 120°F or greater for the entire food preparation facility.
Observation: Measured warm water at 74F at the handwash sink inside the restroom. Provide warm water of 100F to the handwash sink.
California Retail Food Code: 113953(c), 114163(a)(3), 114189, 114192.1, 114195, 114279

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