



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	03:30 PM
Time Out	04:30 PM
Inspection Type	Routine
Reinspection Date	

Facility Name (DBA) BLACK CAT			
Facility Address 400 EDDY ST SAN FRANCISCO CA 94109			
Owner BLACK CAT HOSPITALITY GROUP LLC		Certified Food Safety Manager Jason Moore	Expiration Date 06/09/2028
Business Email ACCOUNTS@BLACKCATSF.COM	Business Phone (415) 358-1999	License Certificate 20121526436	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) Jesus Zapien	Inspector Phone (415) 252-3814	Inspector Email jesus.zapien@sfdph.org	Inspector Signature
Received by (Print name) Jason Moore		Received by Signature 	



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- NOTES

Observation: At time of inspection, no health code violations observed.

- A cold holding units observed at 41F or below.
- Facility observed to be clean and and sanitary.
- 3 compartment sink observed at 120F or above.
- All hand wash sinks observed at 100F minimum and fully stocked with soap and paper towels.
- Mechanical dishwasher reached a minimum of 50ppm chlorine sanitizing solution.

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Received by (Print name) Jason Moore		Received by Signature 	