



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	04:20 PM
Time Out	05:30 PM
Inspection Type	Routine
Reinspection Date	Call Inspector to Follow-up

Facility Name (DBA) CHASKA RESTAURANT			
Facility Address 5120 GEARY BLVD SAN FRANCISCO CA 94118			
Owner CHASKA FOOD SERVICES, LLC.		Certified Food Safety Manager See 1 b	Expiration Date
Business Email CHASKALLC@GMAIL.COM	Business Phone (415) 570-3313	License Certificate 20121393774	Expiration Date 03/31/2025

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				
X	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) Jessica Jang	Inspector Phone (415) 252-3825	Inspector Email jessica.jang@sfdph.org	Inspector Signature
Received by (Print name) Pooja		Received by Signature 	



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- IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE:
IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE The permit to operate the above named food facility is hereby temporarily suspended, and the facility is ordered immediately closed under the authority of Sections 114405 and 114409 of Division 104, Part 7, Chapter 13, Article 3 of the California Health and Safety Code and/or City and County of San Francisco Health Code §§ 440 (j) and 440.1. The attached Inspection Report specifies the conditions that warrant this closure and the Sections of the law that are being violated. Any food facility for which the permit has been temporarily suspended shall cease all food handling, close and remain closed until all conditions warranting the closure are corrected and your permit has been reinstated by a representative of Environmental Health.

You are hereby notified that you have the right to request a hearing, within 15 calendar days after service of this Notice to show cause why the permit suspension is not warranted. Your failure to request a hearing within 15 calendar days shall be deemed a waiver of your right to a hearing.

An owner, manager or operator who fails to comply with this Closure Notice may be found guilty of a misdemeanor, with a possible fine of \$1,000.00 and/or imprisonment for not more than six months for each offense. This Health Permit Suspension and Closure Notice is issued to you under the authority of the California Health and Safety Code, Division 104, Part 7, Chapter 13, Article 3. Copies of the Code Sections referred to herein may be reviewed at most public libraries, the Internet, or at Environmental Health. Contact this office at the number noted above, during normal days of business to request a re-inspection, or if you have any questions. If you are calling after 4:30 pm or on weekends, leave a message at (415) 252-3800 and an inspector/on call staff will call you back at their earliest convenience.

The CLOSED placard was issued and posted this date. The Closure placard shall not be removed, moved, blocked, or obstructed in any manner. The Closure placard shall only be removed by an inspector from this Department.
Observation: See Violation #21

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: 1) Observed no valid food safety certification. There are food handler cards available.
PROVIDE food safety certification documentation to Jessica.Jang@sfdph.org.
California Retail Food Code: 113947.1-113947.6, 113948
Correct By Date: 08/27/2025

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: 1) Observed naan dough out on the speed rack at 66 F. There has not been any work done on the naan since the start of inspection. COS- Operator put the naan back into the refrigerator.
KEEP all PHFs at 41 F or below when not doing active food preparation within 20 minutes.
California Retail Food Code: 113996, 113998, 114037, 114429, 114429.3, 114429.5

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: 1) Observed no sanitizer available at food prep areas. COS- Inspector showed employees how to make adequate sanitizer buckets.
MAKE adequate sanitizers for each food prep area and change the sanitizer solution every 4 hours.
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: 1) Observed no hot running water at any of the sinks. The temperature is at 85 F. Operator told inspector that the facility has not had hot

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Received by (Print name) Pooja		Received by Signature 	



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water for nearly a week.
IMMEDIATELY PROVIDE HOT WATER of at least 120 F. Contact your district inspector Jessica.Jang@sfdph.org once hot water is available.
California Retail Food Code: 113953(c), 114163(a)(3), 114189, 114192.1, 114195, 114279
Correct By Date: 08/14/2025

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: 1) Observed raw eggs on top of ready to eat foods in the up right refrigerator. COS- Employee relocated the eggs to the lowest shelf.
KEEP all raw eggs and proteins below ready-to-eat foods to minimize cross contamination.
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)

29 - TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED AND USED
Corrective Action: Administer all pesticides through a state licensed pest control operator. Immediately discontinue the use of unapproved pesticide at the food facility. Store all poisonous substances, detergents, bleaches, and cleaning compounds away from food, utensils, packaging materials, and food-contact surfaces. Provide label to working containers of chemicals taken from bulk supplies with the common name of the material. Provide legible manufacturer's label to containers of poisonous or toxic materials and personal care items.
Observation: 1) Observed multiple raid roach cans throughout the facility.
REMOVE all self-applied pesticide items and contact a licensed professional pest control contractor.
California Retail Food Code: 114254-114254.2
Correct By Date: 08/15/2025

44 - FLOORS, WALLS AND CEILING: BUILT, MAINTAINED AND CLEAN
Corrective Action: Provide walls / ceilings using materials that are durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable, and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair.
Observation: 1) Observed debris build up at the walls next to and behind the three compartment sink.
CLEAN and SANITIZE all surfaces.
California Retail Food Code: 114143(d), 114266, 114268, 114268.1, 114271, 114272
Correct By Date: 08/20/2025

- NOTES
Observation: This facility permit to operate has been suspended temporarily until hot water is accessible to all service sinks. Contact Jessica.Jang@sfdph.org once hot water is at least 120 F.

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