



CONSUMER PROTECTION PROGRAM
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	02:30 PM
Time Out	03:00 PM
Inspection Type	Reinspection
Reinspection Date	

Facility Name (DBA) MOM DUMPLING			
Facility Address 31 CAMBON DR SAN FRANCISCO CA 94132			
Owner EXPANDING FUTURE LLC		Certified Food Safety Manager Kaniel Ng	Expiration Date 06/27/2027
Business Email EXPANDINGFUTURE@GMAIL.COM	Business Phone (415) 539-9552	License Certificate 20251430039	Expiration Date 03/31/2025

- VOLUNTARY CONDEMNATION AND DESTRUCTION:
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: See Violation #7.

- DOCUMENTS REQUIRED:
Submit additional documents as instructed.
Observation: -Submit food handler cards for all employees and at least one food safety manager certification.

Correct By Date: 08/21/2025

14 - FOOD CONTACT SURFACES: CLEAN AND SANITIZED (CORRECTED ON SITE) (REPEAT)
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. WASH, RINSE, and SANITIZE ice machine on a regular basis when no ice is present to prevent contamination.
-Observed a yellowish residue on the interior of the ice machine.
2. MAINTAIN 100 ppm bleach sanitizing solution or 200 ppm quaternary ammonia for sanitizing buckets at all food preparation areas. CHANGE solution at least every 4 hours or when turbid.
-Observed turbid sanitizing solution in the kitchen and no measurable sanitizing solution when no active food preparation was taking place in the front service area.
Corrected on site - Per Inspector's request, the Person in Charge remade the sanitizing solution to the correct concentration, used test strips to verify the concentration, and placed in all food preparation areas.
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

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. PLACE signage on unit indicating for employee use only.
-Observed one refrigeration units in the customer area that is not restricted to the customers but contain food for employee use only.
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)

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
	X	Voluntary Condemnation & Destruction	X 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
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33 - NONFOOD CONTACT SURFACES CLEAN

Corrective Action: Maintain nonfood contact surfaces clean. Thoroughly clean and degrease the cooking equipment and shelves above cooking equipment.

Observation: -Observed grease accumulation on the underside of the cook's line equipment.

California Retail Food Code: 114115 (b,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: 1. IMMEDIATELY discontinue using bottom two drawers for any potentially hazardous foods such as but not limited to meat. PROVIDE signage stating unit is not working and SERVICE unit to hold at 41F or below.

-Observed bottom two refrigeration drawers on the cold top in the kitchen are above 41F; no potentially hazardous foods were observed in the drawers at time of inspection.

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 (REPEAT)

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: 1. PROVIDE scoops with handles and store scoops in a manner that the handle does not contact the food.

-Observed scoop handle in contact with the food being used as scoops for dry ingredients.

California Retail Food Code: 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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: 1. SERVICE ventilation hood by a professional.

-Observed the baffles on the ventilation hood have heavy grease accumulation on them and past due on the service date observed on sticker.

California Retail Food Code: 1114149-114149.3, 114252, 114252.1

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38 - THERMOMETERS PROVIDED AND ACCURATE
Corrective Action: Maintain onsite an accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A display thermometer +/- 2F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines.
Observation: 1. PROVIDE thermometers for all refrigeration units.
-Observed no stand alone thermometers for one drink refrigeration unit in the front.
California Retail Food Code: 114157, 114159

43 - PREMISES; PERSONAL/CLEANING ITEMS; VERMIN PROOFING
Corrective Action: Keep clean and free of litter or rubbish the premises of each food facility; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof; open-air barbecues shall be operated in an approved manner.
Observation: 1. REPAIR holes in kitchen ceiling to prevent vermin harborage.
-Observed holes in the kitchen ceiling.
California Retail Food Code: 114067(h), 114123, 114143(a, b), 114256-114256.2, 114256.4, 114257-114257.1, 114259, 114259.2-114259.3, 114279, 114281, 114282

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. PROVIDE full deep steam cleaning of the floors and CLEAN floors on a regular basis to prevent vermin attraction.
-Observed an excessive amount of food particles and grease on the floors in the kitchen.
California Retail Food Code: 114143(d), 114266, 114268, 114268.1, 114271, 114272

- NOTES
Observation: REINSPECTION following the routine inspection conducted on 08/04/2025.
On this date, the following critical risk factor violations (major & minor) were observed to be corrected: 6, 7, 30, 34, & 37.
Facility received a PASS placard on this date.

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