



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	01:30 PM
Time Out	02:45 PM
Inspection Type	Routine
Reinspection Date	

Facility Name (DBA) DOVRE CLUB INC			
Facility Address 1498 VALENCIA ST SAN FRANCISCO CA 94110-3717			
Owner DOVRE CLUB INC		Certified Food Safety Manager	Expiration Date
Business Email	Business Phone (415) 285-4169	License Certificate 20121530083	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) Tiombe Wiley	Inspector Phone (415) 252-3885	Inspector Email tiombe.wiley@sfdph.org	Inspector Signature
Received by (Print name) Sandra ramirez		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: Renew Food Manager Safety Certification within 60 days and post copy of certification on site.
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 a mold-like substance on the interior of the ice machine near the ice chute located on the back side of the condenser cover.
- routinely clean and sanitize ice machine interior to prevent mold-like growth.
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

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: Observed drain fly activity behind bar.
- Have professionally licensed pest control service company treat all drains for drain flies in addition to regular service.
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: Observed water leaking on the ground to the right of the out-of order ice tray
- eliminate water source for vermin that may gain access to facility

Discard non-operable items and declutter floor areas in back of house to eliminate vermin harborage.
California Retail Food Code: 114143(d), 114266, 114268, 114268.1, 114271, 114272

- NOTES

Observation: Inspection time includes travel

SIGNATURES OF ACKNOWLEDGMENT			
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Received by (Print name) Sandra ramirez		Received by Signature 	