

'Woodstock' comes to life

Ang Lee takes viewers to iconic event **PAGE 21**



Bobcat at the helm

Comic is writer, director of new 'Greatest Dad' **PAGE 21**

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69° 55° Patchy fog, then mostly sunny. **PAGE 31**

Food safety permits bogus

Health inspector scam involving 345 eateries in The City revealed

By Brent Begin
Examiner Staff Writer

Three Department of Public Health food inspectors are under investigation for allegedly giving out hundreds of unauthorized food tests for profit.

On Tuesday, health officials sent out letters to 345 San Francisco restaurants that their certification for food safety managers is invalid. More than 180 restaurants outside The City have also been affected.

The notices do not accuse the restaurants of wrongdoing or immediate food safety problems, but those restaurants now have to certify another

manager in the next 60 days, at a cost of about \$90 a certificate.

California requires businesses that sell food to certify at least one employee, usually someone in management, to learn basic food safety techniques. Those lessons include correct temperatures, color codes for cutting boards and documenting the chain of food supplies.

The idea is that the knowledge will spread among other employees who work with the manager, according to Dr. Rajiv Bhatia, San Francisco Occupational and Environmental Health director.

An anonymous tip in 2008 started the investigation, he said.

"At least three individuals were moonlighting, offering to provide food certification testing for a fee," Bhatia said.

In a joint investigation, the City

Attorney's Office said the food inspectors were working independently and without the authority of the Health Department. Their names, which have not been released, were also passed on to the District Attorney's Office.

The City Attorney's Office also contacted the two certification organizations who licensed the three city food inspectors to conduct the examinations — the National Registry of Food Safety Professionals and National Restaurant Association Solutions — telling them they are responsible for establishing effective safeguards against such misconduct.

The list of restaurants where the letters were sent consisted mostly of chain restaurants in The City, many of them cafes or diners.

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THE 3-MINUTE INTERVIEW

Yehouda Saket-Khou

The Iran native has been in the jewelry business in San Francisco for 25 years, and his company, Yael Designs, is premiering its new Mosaic Collection this week in the prestigious Prime Jewelry Group Show in Boston.



How did you get into jewelry making?

I got into jewelry making probably the first day I got into the country. My uncles were in the business, so it was something fun for me to do. I would go over after school and hang out with them and work in their stores.

What makes your jewelry different or unique?

In general, most of my designs come from architectural designs, from very old buildings, or arches on the buildings, or the windows. I like the sophistication of architecture, the style. And since [architecture] has a lot of depth and jewelry is in a way architectural, it's really easy for me when I see a design ... to imagine how I can make it look by placing a stone on a piece of jewelry.

Tell me about the Mosaic Collection.

The new collection was inspired by the patterns that I found in mosques and carpets in the Middle East. My dad was in the carpet business in Iran, so I was always around it.

Have you had your jewelry at the Prime Jewelry Group Show before?

This is the first year we got accepted to the show. It's a show with 30-some luxury designers in our industry, and these are some of the top designers that are doing this show, and they have to vote you in. — Katie Worth

th contract approval

Following a marathon negotiating session, the three largest BART unions came to tentative contract agreements Aug. 1. Those agreements, however, still had to be approved by workers.

Two of BART's largest unions ratified their contracts in early August, but on Aug. 10, the train operators and station agents that make up Local 1555 voted down the proposed contract by a 2-1 margin.

In response to Local 1555's rejection of the contract, BART's board decided to unilaterally impose working terms and conditions on workers, to which the union responded by notifying the public they would strike in 72 hours.

On Aug. 16, with less than six hours before the strike deadline, BART and union leaders came to a new agreement on a tentative contract.

The new contract is in many ways similar to previous iterations, but the union conceded to lengthen the time employees must work before they qualify for medical retirement benefits. The union was able to keep its six floating vacation days and write in to the contract the possibility



EXAMINER FILE PHOTO

Sigh of relief: The train operators union endorsed a new contract Tuesday night that will keep trains running.

of a wage increase in 2012 or 2013, if savings are found elsewhere.

By no means is the deal a sweet one for workers, but it was good enough to be ratified in Tuesday night's vote, Hunt said.

BART's board is expected to vote on the contract at its next regularly scheduled meeting, in September.

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