



# Legacy Business Registry Staff Report

HEARING DATE NOVEMBER 14, 2016

## SAM WO RESTAURANT

*Application No.:* LBR-2015-16-041  
*Business Name:* Sam Wo Restaurant  
*Business Address:* 713 Clay Street  
*District:* District 3  
*Applicant:* Jonathan Leong, Vice President  
*Nomination Date:* May 2, 2016  
*Nominated By:* Supervisor Aaron Peskin  
*Staff Contact:* Richard Kurylo  
legacybusiness@sfgov.org

### BUSINESS DESCRIPTION

Established in 1908 by three siblings from Taishan, China, Sam Wo Restaurant is a Chinatown institution serving inexpensive Chinese fare until 3 a.m. on most days. It originally operated out of a small space at 813 Washington Street but has since relocated a few blocks away to 713 Clay Street, between Washington and Sacramento streets. Sam Wo Restaurant follows the *siu yeh* tradition popular in Hong Kong and south China of offering late-night meals. Its signature dishes include *jook* and barbecue pork rice noodle rolls, among others. The restaurant became famous for the "world's rudest, worst, most insulting waiter," Edsel Ford Fung, whose reputation spread and attracted visitors and tourists. When Sam Wo Restaurant was forced to close in 2012 due to health and code violations, public outcry led to the formation of a coalition of community leaders and investors that rallied to keep the business alive. Now in its second location, Sam Wo Restaurant still remains under partial ownership of Chef David Ho, who has been an owner of the business for 30 years and whose daughter has also joined the business as a staff person.

### CRITERION 1: Has the applicant operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years?

Yes, the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years:

813 Washington Street from 1908-2012 (104 years)  
713 Clay Street from 2015-Present (1 year)

Although Sam Wo Restaurant was closed for 3/1/2 years between April 2012 and October 2015, the business remained in operation as it negotiated with the old landlord, sought a new site, negotiated with the new landlord and opened their new location. "No break in San Francisco operations" exceeding two years is interpreted to mean no break in the existence of the business as evidenced through the business registration. Their business registration shows continued operation through the period in which they were closed.





**CRITERION 2: Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community?**

Yes, the applicant has contributed to the Chinatown neighborhood's history and identity.

The Historic Preservation Commission recommended the applicant as qualifying, noting the following ways the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community:

- Sam Wo Restaurant is associated with late-night Cantonese cuisine, specializing in barbecue pork rice noodle rolls and porridge called *jook*, among other dishes. One of the oldest restaurants in Chinatown, Sam Wo Restaurant has kept its menu consistent over the years and has maintained affordable prices and late-night hours.
- Sam Wo Restaurant has contributed to the history and identity of Chinatown by serving affordable and late-night Chinese food to customers since 1908. Sam Wo Restaurant continues to function as a community hub for first and second generation Chinese Americans, and attracts visitors who come for the food or to hear about the restaurant's "rude waiter," Edsel Ford Fung, and his similarly "rude" signs.
- The building at 713 Clay Street is significant for its architecture. It is considered a "Category A Property" and has been identified as eligible for listing on both the California Register and National Register as a contributor to a district. Further evaluation is needed to determine if the building is associated with significant events or persons. The property has not been listed on a local, state, or federal historic resource registry.
- The business has been cited in the following publications:
  - SF Chronicle, January 3, 2016, "Sam Wo rises in Chinatown," by Michael Bauer
  - SF Weekly, April 29, 2016, "Looking for the World's Rudest Waiter," by Matt Rosen
  - SF Chronicle, October 2, 2015, "Sam Wo, century-old Chinatown noodle joint, blooms anew," by Paolo Lucchesi
  - SF Gate, July 5, 2012, "Gold Dust, Fior, Sam Wo might rise again," by Paolo Lucchesi
  - Daily News, April 21, 2012, "Sam Wo, San Francisco restaurant known for 'rudest waiter,' may not close after all," by The Associated Press
  - U.S. News, April 21, 2012, "San Francisco's 'world rudest waiter' restaurant Sam Wo shuts after 100 years," by The Associated Press
  - CBS SF Bay Area, April 20, 2012, "Sam Wo Restaurant May Get Second Chance," by Holly Quan
  - SF Examiner, "Community effort helps revive Sam Wo," by Jessica Kwong
  - Huff Post, April 20, 2012, "Sam Wo, Beloved 100-Year-Old San Francisco Chinese Restaurant Known For Rudest Waiter, Closing its Doors," by Lisa Leff

**CRITERION 3: Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms?**

Yes, Sam Wo Restaurant is committed to maintaining its culinary art form of preparing and serving affordable Chinese food in the tradition of *siu yeh*, which is a Cantonese word for describing the late-night meals popular in Hong Kong and south China.

**HISTORIC PRESERVATION COMMISSION RECOMMENDATION**

The Historic Preservation Commission recommends that Sam Wo Restaurant qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) and recommends safeguarding of the below listed physical features and traditions.



SMALL BUSINESS COMMISSION

MARK DWIGHT, PRESIDENT  
REGINA DICK-ENDRIZZI, DIRECTOR



CITY AND COUNTY OF SAN FRANCISCO

EDWIN M. LEE, MAYOR

Physical Features or Traditions that Define the Business:

- Historical projecting neon sign (over 50 years old); original sign from the previous (Washington Street) location
- Food traditions for which the restaurant is known, including:
  - Barbecue pork rice noodle roll
  - Tomato beef chow mein
  - Beef with scramble egg over rice
  - Famous raw fish salad
  - Preserved egg jook
  - BBQ pork wonton noodle soup
  - Combination chow fun noodles
  - Homemade hot mustard
  - Homemade Chinese doughnuts
  - Marble table tops and wooden stools
- The Edsel Ford Fung signs, such as those that read, "No Booze, No Jive, No Coffee, No Milk, No Soft Drinks, No Fortune Cookies"

#### **STAFF RECOMMENDATION**

Staff recommends that the San Francisco Small Business Commission include Sam Wo Restaurant currently located at 713 Clay Street in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

Richard Kurylo, Manager  
Legacy Business Program



*SMALL BUSINESS ASSISTANCE CENTER / SMALL BUSINESS COMMISSION*  
1 DR. CARLTON B. GOODLETT PLACE, ROOM 110, SAN FRANCISCO, CALIFORNIA 94102-4681  
Small Business Assistance Center (415) 554-6134 / Small Business Commission (415) 554-6481



# Small Business Commission Draft Resolution

HEARING DATE NOVEMBER 14, 2016

## SAM WO RESTAURANT

LEGACY BUSINESS REGISTRY RESOLUTION NO. \_\_\_\_\_

*Application No.:* LBR-2015-16-041  
*Business Name:* Sam Wo Restaurant  
*Business Address:* 713 Clay Street  
*District:* District 3  
*Applicant:* Jonathan Leong, Vice President  
*Nomination Date:* May 2, 2016  
*Nominated By:* Supervisor Aaron Peskin  
*Staff Contact:* Richard Kurylo  
legacybusiness@sfgov.org

### ADOPTING FINDINGS APPROVING THE LEGACY BUSINESS REGISTRY APPLICATION FOR SAM WO RESTAURANT, CURRENTLY LOCATED AT 713 CLAY STREET.

**WHEREAS**, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

**WHEREAS**, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; or

**WHEREAS**, the subject business has operated in San Francisco for more than 20 years but less than 30 years, has had no break in San Francisco operations exceeding two years, has significantly contributed to the history or identity of a particular neighborhood or community and, if not included in the Registry, faces a significant risk of displacement; and

**WHEREAS**, the subject business has contributed to the neighborhood's history and identity; and

**WHEREAS**, the subject business is committed to maintaining the physical features and traditions that define the business; and

**WHEREAS**, at a duly noticed public hearing held on November 14, 2016, the San Francisco Small Business Commission reviewed documents and correspondence, and heard oral testimony on the Legacy Business Registry application; therefore





SMALL BUSINESS COMMISSION

MARK DWIGHT, PRESIDENT  
REGINA DICK-ENDRIZZI, DIRECTOR



CITY AND COUNTY OF SAN FRANCISCO

EDWIN M. LEE, MAYOR

**BE IT RESOLVED** that the Small Business Commission hereby includes Sam Wo Restaurant in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

**BE IT FURTHER RESOLVED** that the Small Business Commission recommends safeguarding the below listed physical features and traditions at Sam Wo Restaurant:

Physical Features or Traditions that Define the Business:

- Historical projecting neon sign (over 50 years old); original sign from the previous (Washington Street) location
- Food traditions for which the restaurant is known, including:
  - Barbecue pork rice noodle roll
  - Tomato beef chow mein
  - Beef with scramble egg over rice
  - Famous raw fish salad
  - Preserved egg jook
  - BBQ pork wonton noodle soup
  - Combination chow fun noodles
  - Homemade hot mustard
  - Homemade Chinese doughnuts
  - Marble table tops and wooden stools
- The Edsel Ford Fung signs, such as those that read, "No Booze, No Jive, No Coffee, No Milk, No Soft Drinks, No Fortune Cookies"

I hereby certify that the foregoing Resolution was ADOPTED by the Small Business Commission on November 14, 2016.

\_\_\_\_\_  
Regina Dick-Endrizzi  
Director

RESOLUTION NO. \_\_\_\_\_

Ayes –  
Nays –  
Abstained –  
Absent –



SMALL BUSINESS ASSISTANCE CENTER / SMALL BUSINESS COMMISSION  
1 DR. CARLTON B. GOODLETT PLACE, ROOM 110, SAN FRANCISCO, CALIFORNIA 94102-4681  
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**Legacy  
Business  
Registry**

# Application Review Sheet

*Application No.:* LBR-2015-16-041  
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*Applicant:* Jonathan Leong, Vice President  
*Nomination Date:* May 2, 2016  
*Nominated By:* Supervisor Aaron Peskin

**CRITERION 1:** Has the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years?  X  Yes   No

Although Sam Wo Restaurant was closed for 3/1/2 years between April 2012 and October 2015, the business remained in operation as it negotiated with the old landlord, sought a new site, negotiated with the new landlord and opened their new location. No "break in San Francisco operations exceeding two years" means no break in the existence of the business as evidenced through the business registration. Their business registration shows continued operation through the period in which they were closed.

**CRITERION 2:** Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community?  X  Yes   No

**CRITERION 3:** Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms?  X  Yes   No

**NOTES:** NA

**DELIVERY DATE TO HPC:** September 19, 2016

Richard Kurylo  
Manager, Legacy Business Program



**From:** Hepner, Lee (BOS)  
**Sent:** Monday, May 02, 2016 2:33 PM  
**To:** Dick-Endrizzi, Regina (ECN) <[regina.dick-endrizzi@sfgov.org](mailto:regina.dick-endrizzi@sfgov.org)>; Cheng, Carol (ECN) <[carol.cheng@sfgov.org](mailto:carol.cheng@sfgov.org)>  
**Subject:** D3 Legacy Business nominees

Hi Regina and Carol – can you help me verify that all of the attached letters have been received by your office? Do you have a running list of nominees sent from our office? I'm trying to verify with the running list that our front office staff has maintained, which should include all of the following nominees:

- Brownie's Hardware
- Caffe Grecco
- Caffe Trieste
- The Cinch
- Fog Hill Market
- Golden Gate Fortune Cookie
- Gypsy Rosalie's Vintage & Wig Shop
- Le Beau Market (**nominated 5/2/2016**)
- Macchiarini Creative Design
- Mario's Bohemian Cigar Store Café
- Pier 23 Café
- Sam Wo
- Swann Oyster Depot
- The Humidor
- VIP Café
- Yone Bead Shop SF

Please give me a call today to discuss – (415) 554-7419.

Best,  
Lee

Lee Hepner  
*Legislative Aide*  
Supervisor Aaron Peskin  
415.554.7450 office

APPLICATION FOR

# Legacy Business Registry

Legacy Business Registry is authorized by Section 2A.242 of the San Francisco Administrative Code. The registration process includes nomination by a member of the Board of Supervisors or the Mayor, a written application, an advisory recommendation from the Historical Preservation Commission, and approval of the Small Business Commission.

## 1. Current Owner / Applicant Information

NAME OF BUSINESS:		
SAM WO RESTAURANT		
BUSINESS OWNER(S) (Identify the person(s) with the highest ownership stake in the business)		
Sam Wo Ventures LLC David Ho - President Jonathan Leong - VP Steven Lee - Controller		
CURRENT BUSINESS ADDRESS:		TELEPHONE:
713 / 715 Clay Street San Francisco, CA 94108		(415 )910-1888
		EMAIL:
		steven.lee.ventures@gmail.com
WEBSITE:	FACEBOOK PAGE:	YELP PAGE
www.samworestaurant.com	www.facebook.com/samworestaurant	www.yelp.com/biz/sam-wo-restaurant-sanfrancisco-3

APPLICANT'S NAME	
Jonathan Leong	<input checked="" type="checkbox"/> Same as Business Owner
APPLICANT'S TITLE	
Vice President	
APPLICANT'S ADDRESS:	TELEPHONE:
2169 Harbor Way Park Way Alameda, Ca 94502	(415 )910-1888
	EMAIL:
	jonathan.leong@gmail.com

SAN FRANCISCO BUSINESS ACCOUNT NUMBER:	SECRETARY OF STATE ENTITY NUMBER (if applicable):
0473593	201433610023

NAME OF NOMINATOR: (Completed by OSB Staff)	DATE OF NOMINATION: (Completed by OSB Staff)

## 2. Business Addresses

ORIGINAL SAN FRANCISCO ADDRESS:	ZIP CODE:	START DATE OF BUSINESS
813 Washington Street	94108	1908
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATON	
<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	Until April 2012 - 104 years	

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
713 / 715 Clay Street, SF	94108	11/2015

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION

### 3. Eligibility Criteria

Attach the business's written historical narrative and supplemental documents as described under section three of the application instruction.

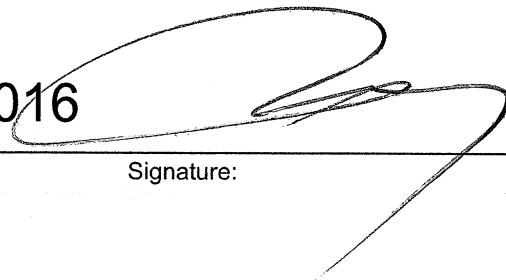
### 4. San Francisco Taxes, Business Registration, Licenses, Labor Laws, and Public Information Release

Please read the following statements and check each to indicate that you agree with the statement. Then sign below in the space provided.

- I am authorized to submit this application on behalf of the business.
- I attest that the business is current on all of its San Francisco tax obligations.
- I attest that the business's business registration and any applicable regulatory license(s) are current.
- I attest that the Office of Labor Standards and Enforcement (OLSE) has not determined that the business is currently in violation of any of the City's labor laws, and that the business does not owe any outstanding penalties or payments ordered by the OLSE.
- I understand that documents submitted with this application may be made available to the public for inspection and copying pursuant to the California Public Records Act and San Francisco Sunshine Ordinance.
- I hereby acknowledge and authorize that all photographs and images submitted as part of the application may be used by the City without compensation.
- I understand that the Small Business Commission may revoke the placement of the business on the Registry if it finds that the business no longer qualifies, and that placement on the Registry does not entitle the business to a grant of City funds.

Jonathan Leong

6/10/2016



Name (Print):

Date:

Signature:

## Sam Wo Restaurant Historical Narrative

### Criterion 1

Sam Wo Restaurant opened shortly after the 1906 earthquake at 813 Washington Street by three immigrant siblings from the village of Taishan, China. It was famous for inexpensive barbecue pork rice noodle rolls and porridge called *jook* served until 3:00 a.m. Old-timers remember when Chinatown generations ago were the destination after a night out for *siu yeh*, Cantonese for late night meals popular in Hong Kong and South China. For many people, eating at Sam Wo grew into a family tradition. For others, the restaurant came to symbolize an important time in their life.

The dive-y, hole-in-the-wall closed in April 2012 after having its health permit suspended for sanitation issues and fire and building code violations. The first attempt to restore the original location on Washington Street failed because of the cost and a breakdown in dialog with the landlord, the Ho Family. Owners of Sam Wo Restaurant could not afford the entire \$400,000 needed to restore the space – the rickety, decaying Washington Street building that prompted Herb Caen to once dub it the skinniest Chinese restaurant in town. Community leaders and new investors began their search campaign for a new location.

After a long, three year search, they secured the former Anna Bakery space at 713-715 Clay Street, across the street from Portsmouth Square and a few blocks from the Financial District. And, in a serendipitous twist, a mezzanine and basement allowed the regime to recreate a version of Sam Wo's three-story dynamic. The new Sam Wo location is a few blocks from its former home.

Chef David Ho, 60, has been an owner of Sam Wo Restaurant for 30 years. Ho's father was good friends with the father of Edsel Ford Fung, a famous waiter at the restaurant. When the uphill struggle to reopen at the former site failed, Ho couldn't imagine they would find a new location.

Ho's daughter Julie, 33, described the new restaurant materializing at 713 Clay Street as surreal. Julie Ho began joining the family at Sam Wo Restaurant after school at age 9. She helped out with food preparation, then waitressing, and became a supervisor at the restaurant. "I'm just excited because I grew up in Chinatown and I felt it was dying off and I'm hoping this will remind people of authentic Chinese food that is affordable and anyone can come eat," she said. "People came to this place as strangers and left as friends. Everyone is one big family and I want to see that again – in a grander scale."

Sam Wo Restaurant is a legacy business that has remained relevant in modern Chinatown. It continues to function as a community hub for first- and second-generation Chinese Americans.

### Criterion 2

Sam Wo Restaurant was probably best known as the workplace of Edsel Ford Fung, often called the world's rudest, worst, most insulting waiter. Fung would refuse to serve customers whose appearance he disliked and would harass patrons that complained about mistaken orders. After his passing in 1984, he left a lasting impression for a generation of San Franciscans. Some of his signs on the Washington street eatery remain such as those stating somewhat paradoxically for a Chinese restaurant, including "No Booze, No Jive, No Coffee, No Milk, No Soft Drinks, No Fortune Cookies."

Sam Wo Restaurant was "immortalized" in the media throughout the years. Some notable examples include author Armistead Maupin, journalist Herb Caen, and late night talk show host Conan O'Brien. Sam Wo Restaurant was featured as a skit on Conan O'Brien's TV show in 2007.

Customers would tell Julie Ho that Sam Wo Restaurant played a significant part of their lives. As one of the oldest restaurant in San Francisco's Chinatown, if not the oldest, Sam Wo Restaurant provides authentic Chinese food that is affordable and available even until 3 a.m. Many customers today were just children when their parents brought them to Sam Wo Restaurant. Today, they bring their own children to experience the Sam Wo style of cooking.

In a video interview, Jodi Simpson from Sacramento said that Sam Wo Restaurant was very important to her. Her late father started to bring her to the restaurant when she was only three years old; today she is 47. Prior to the closing of the original location, she would come to Sam Wo Restaurant every time she was able to. She brought her children and grandchildren, where they all learned how to use chop sticks. She also brought family members from Louisiana to Sam Wo Restaurant. When the announcement was made it was closing, she was upset because the restaurant visits were her memorial connection she had with her father. Sam Wo Restaurant was that special place he would bring the family. They would all get dressed up and came to Chinatown to eat at great Chinese food.

This sentiment is common among patrons of Sam Wo Restaurant. Online reviews include the following:

- 1) "The staff was great, I had two kids with me, and they were not sure what to order. The waiter was polite, patient and very helpful; answering all of their questions about the menu. This restaurant has earned my continued patronage. NO trip to San Francisco will be complete without a stop at Sam Wo."
- 2) "While visiting in Chinatown, my family wanted some authentic Chinese food. So we decided to visit Sam Wo and we are extremely glad we did. We came into the restaurant with 20 minutes to go and most places we go to would give dirty looks but the servers in the restaurants did not. We wanted to order quickly so they took our orders and the food came out within five minutes (great when you have little kids). At the same time, I was a little worried that it came out that fast because I didn't think it would be fresh. Not only was it fresh, it was delicious! Some of the best Chinese food I have ever had and a price that won't break the bank."
- 3) "Sam Wo was special to me. When I was just out of college, I liked to go clubbing on Saturday nights. There used to be this dance club atop of Westin St. Francis, called Oz. On Saturday evenings, it had a disproportionately large number of older white male population (30s-40s) to the female and younger Asian (early 20s) population. Every Saturday after the club was closed, my friends and I would come here, hungry and giddy, in stilettos and short skirts, almost always with some misc. white men in tow. We always sat upstairs, always ordered the same duck wonton noodle soup for everyone at the table, and always ordered them in Chinese. It was the best, cheapest food in town at 2:30 AM."
- 4) "Sam Wo is a 100 years old, according to its signage. It serves authentic San Francisco Chinatown Cantonese food. I know it's a mouthful but it's super important to note that. You can't get this anywhere else, not in Canton province, not in Hong Kong, not in Macau, not EVEN on Clement or Irving or Noriega Street. ONLY in San Francisco Chinatown. It's still super inexpensive. And, it seems that everyone has a story of their own with Sam Wo. It's a real San Francisco institution. And now it's reopened, I trust new memories will be created for generations to come."

There have been hundreds of positive stories over the years from customers who love Sam Wo Restaurant.



### Criterion 3

The exterior of Sam Wo Restaurant is easily recognized by its historical projecting neon sign that has been in existence for over 50 years. When the restaurant moved, it secured a permit to remove the sign from the old Washington Street location and move it to the new location. Because the sign was in disrepair, it took about 3 months to get it restored and placed at the new location on Clay Street. This sign is featured in curated images of surviving classic neon signs and historic scenes of San Francisco's neon splendor in the archives of the San Francisco Public Library History Center. Sam Wo Restaurant intends to maintain and preserve the historic sign.

The restaurant is also committed to maintaining food traditions for which the restaurant is known. David Ho has been the main chef at Sam Wo Restaurant for over 30 years, and while he won't be cooking as much as he did before, but he will be overseeing the kitchen and training all the new chefs to cook the Sam Wo way. Some favorite foods that will be maintained include the following:

- Barbecue pork rice noodle roll
- Tomato beef chow mein
- Beef with scramble egg over rice
- Famous raw fish salad
- Preserved egg jook
- BBQ pork wonton noodle soup
- Combination chow fun noodles
- Homemade hot mustard
- Homemade Chinese doughnuts

"The sole reason my father and I had decided to keep Sam Wo going was to be able to provide a hub for the locals and our dedicated customers to enjoy our unique traditional food," said Julie Ho. "Food that brings back memories of childhood, food that brings back memories that were otherwise forgotten in a different place. We were a place where stories were created and memories preserved. People came to Sam Wo as a way of comfort, to have comfort of how 'things used to be' that can still be preserved this day and age. A place where 80 something year olds had come to when they were four. We preserved the marble table tops and wooden stools and are able to tell these 80 somethings, 'there are still the same tables and stool you sat on decades ago.' Family and friends have turned us into a tradition and we want to be able to continue for years to come and have people build new traditions in our new location and new staff. Our hearts and souls have been poured into resurrecting Sam Wo to once again have a place where the community can find comfort in the food we serve, there place where it's being served, and the people serving it."

Saving a business that has been around for 100 years is a no-brainer; ensuring the business lasts for another 100 years and beyond is a challenge. Inclusion on the Legacy Business Registry will assist in meeting that goal.

# Sam Wo

From Wikipedia, the free encyclopedia

*Not to be confused with Sam Woo Restaurant.*

**Sam Wo** (simplified Chinese: 三和粥粉面; traditional Chinese: 三和粥粉麵; pinyin: *Sānhé zhōu fěnmiàn*; Jyutping: Saam1 wo4 zuk1 fan2min6, literally "Three Harmonies Porridge and Noodles") is a Chinese restaurant located in San Francisco, California. The restaurant's first location on 813 Washington Street was famous for being a venerable mainstay in the local Chinatown area, having been in the same location since 1912. Sam Wo gained notoriety in the 1980s for being the employer of Edsel Ford Fung, who was known locally as the "world's rudest waiter".<sup>[1][1][2]</sup> The restaurant was closed in 2012 due to safety concerns, and reopened in 2015 on nearby Clay Street.



New 2015 location of Sam Wo Restaurant.

## Contents

- 1 History
- 2 See also
- 3 References
- 4 External links

## History

There is no documented history on Sam Wo Restaurant and its early beginnings from its founding in 1912. Sam Wo was primarily well-known by San Francisco locals for its "famous ... no-frills, late-night food and its you-get-what-you-get service" and 3 AM closing time.<sup>[2]</sup> In the 1950s Sam Wo was a Beat Generation hangout.<sup>[3]</sup>

The Sam Wo Restaurant was probably best known as the workplace of Edsel Ford Fung, often called the "*world's rudest, worst, most insulting waiter*". Fung would refuse to serve customers whose appearance he disliked and that he would harass patrons that complained about mistaken orders.<sup>[1]</sup> After his passing in 1984, he left a lasting impression for a generation of San Franciscans.<sup>[1]</sup> Some of his signs on the Washington street eatery remain such as those stating somewhat paradoxically for a Chinese restaurant, including "No Booze ... No Jive, No Coffee, Milk, Soft Drinks, Fortune Cookies."<sup>[1]</sup>

In 2012, the San Francisco Health Department ordered the restaurant closed for "rodent activity" (rat feces on kitchen floor<sup>[2]</sup>) and other violations <sup>[1]</sup> such as poor employee hand washing standards and improper food storage, as well as several fire department violations.<sup>[3]</sup> <sup>[2]</sup> Nevertheless the owners have promised to develop a remediation plan and then reopen.<sup>[1]</sup> A spokeswoman for the health department expressed hope stating, "...people are so very loyal to that restaurant, and San Francisco is a city where nothing goes down easy. I'm hoping for the best..."<sup>[1]</sup>

Generally the main problem cited by all the parties involved has been that the facilities are too old and that expensive modernization is needed.<sup>[2]</sup> In spite of the financial difficulties in revamping the century-old restaurant, the restaurant's landlord has expressed support for keeping the restaurant open.<sup>[2]</sup> In 2014, the management announced that Sam Wo would reopen, the restaurant finally reopened at a new location at 713 Clay Street on October 21, 2015.

Sam Wo was "immortalized" in the media throughout the years, some notable examples include author Armistead Maupin, journalist Herb Caen, and late night talk show host Conan O'Brien in their various reports of the experiences with the eatery.<sup>[2]</sup>

## See also

- History of the Chinese Americans in San Francisco

## References

- Calif. 'rudest waiter' eatery may stay open (<http://news.yahoo.com/calif-rudest-waiter-eatery-may-stay-open-155820895.html>), Lisa Beff, *The Associated Press*, 21-04-2012 access date 21-04-2012
- SF's Sam Wo restaurant might get chance to reopen (<http://www.sfgate.com/cgi-bin/article.cgi?f=/c/a/2012/04/21/BAJHI073B6.DTL>), Vivian Ho, Paolo Lucchesi, *San Francisco Chronicle*, 21-04-2012, access date 21-04-2012
- Chinatown institution Sam Wo is closing this weekend (<http://insidescoopsf.sfgate.com/blog/2012/04/19/chinatown-institution-sam-wo-is-closing/?tsp=1>), Paolo Lucchesi, 04-19-2012, access date 21-04-2012

## External links

- Sam Wo Restaurant official website (<http://samwo-restaurant.com/index.php>)
- Facebook page (<https://www.facebook.com/SamWoRestaurant>)

Retrieved from "https://en.wikipedia.org/w/index.php?title=Sam\_Wo&oldid=701302995"

Categories: 1912 establishments in California | 2015 establishments in California

Restaurants established in 1912 | Restaurants established in 2015 | Restaurants in San Francisco, California | History of San Francisco, California | Chinatown, San Francisco



The original location of Sam Wo Restaurant, December 2013.



Edsel with "abused" customers in 1982.

- This page was last modified on 23 January 2016, at 19:30.

Sam Wo  
Video Links

<https://www.youtube.com/watch?v=Pnrs6Hzp6Kg>

<https://www.youtube.com/watch?v=Es0-GnG8qGs>

[https://www.youtube.com/results?search\\_query=sam+wo+restaurant](https://www.youtube.com/results?search_query=sam+wo+restaurant)

[https://www.youtube.com/watch?v=zpZmf\\_nwRVw](https://www.youtube.com/watch?v=zpZmf_nwRVw)

**HISTORIC PHOTOS**  
**(813 Washington Street)**





SAM WO RESTAURANT  
Chinese Food  
Dumplings  
Noodles  
Rice

和  
SAM WO  
813  
RESTAURANT  
DUMPLING  
NOODLES  
RICE

WE'RE OPEN

粥

Red awning

Colorful fabrics hanging

和三

SAMIWOC

813

香港  
和菜

HOURS DAILY  
11 A.M. - 3 A.M.

CLOSED ON SUNDAYS

營業時間：  
由上午十一時  
至凌晨三時  
星期休息

Dining Room  
Restroom

Wan Ton Soup





**SAM WO**  
**RESTAURANT**

和蘭麵食  
CHOW MEIN - NOODLES  
SOUPS - FISH - STEAM

和蘭  
SAM WO  
813



三和

SAM WO

813

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HOURS DAILY  
11 A.M. - 3 A.M.

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Dining Room  
on stairs





# HOURS DAILY

## OPEN ON SUNDAY

APPETIZERS	
B.B.Q. Pork Rice Noodle Roll	3.00
Fried Spring Rolls (3 rolls in each order)	3.50
Fried Spring Rolls	5.25
Fried Spring Rolls	5.00
Chinese Chicken Salad	5.00

WON TON SOUP	
Combination Noodle Soup	6.00
Won Ton Soup with B.B.Q. Pork	4.75
Won Ton Soup with Shrimp	4.75
Won Ton Soup with Beef	4.75
Won Ton Soup with Beef Stew	5.00
Won Ton Soup with Chicken	4.75
Won Ton Soup with Noodle	4.00

RICE NOODLE SOUP	
Combination Rice Noodle Soup	5.00
B.B.Q. Pork Rice Noodle Soup	3.75
Beef Rice Noodle Soup	4.00
Beef Stew Rice Noodle Soup	4.00
Chicken Rice Noodle Soup	3.75
Duck Rice Noodle Soup	4.00
Beef Stew Mai Fun	4.00
Chicken Mai Fun	3.75
Pork Mai Fun	3.75

NOODLE SOUP	
Chicken Dry Mixed Noodle	4.00
Duck Dry Mixed Noodle	4.50
Beef Stew Dry Mixed Noodle	4.50
B.B.Q. Pork Dry Mixed Noodle	4.00
Beef Noodle Soup	4.00
Beef Stew Noodle Soup	3.75
B.B.Q. Pork Curry Noodle Soup	3.75
Chicken Noodle Soup	3.75

THICK RICE SOUP	
Fish Rice Soup	6.00
Mixed Rice Soup	4.50
Pork Ball Rice Soup	3.50
Beef Rice Soup	4.00
Beef Stew Rice Soup	4.00
Pork with Pork Liver Rice Soup	4.00
Shrimp Rice Soup	3.50
Chicken Rice Soup	4.00
Duck Rice Soup	3.75
Pork & Preserved Egg Rice Soup	4.25
Singapore Rice Soup	3.75
Chinese Doughnut	1.00

PAN FRIED NOODLE (Chow Mein)	
House Chow Mein	5.50
Chow Mein with Bean Sprouts & Beef	5.50
Chow Mein with Bean Sprouts & BBQ Pork	5.25
Chow Mein with Green & Beef	5.50
Chow Mein with Green & B.B.Q. Pork	5.25
Chow Mein with Broccoli & Beef	5.50
Chow Mein with Broccoli & B.B.Q. Pork	5.25
Chow Mein with Shrimp	6.00
Chow Mein with Fish	6.00
Chow Mein with Duck	6.00
Chow Mein with Chicken	5.50
Chow Mein with Chicken & Broccoli	5.50
Chow Mein with Sweet and Sour Pork	5.25
Chow Mein with Mixed Vegetable	5.00

(Pan Fried Rice Noodle) CHOW FUN	
Combination Chow Fun	6.30
Singapore Style Chow Mai Fun	5.25
Chow Fun with Chicken & Broccoli	5.50
Chow Fun with Bean Sprouts & Beef	5.25
Chow Fun with Bean Sprouts & BBQ Pork	5.25
Chow Fun with Green & Beef	5.50
Chow Fun with Green & B.B.Q. Pork	5.25
Chow Fun with Broccoli & Beef	5.50
Chow Fun with Broccoli & B.B.Q. Pork	5.50
Chow Fun with Fish	7.50
Chow Fun with Shrimp	6.00
Chow Fun with Duck	6.00
Chow Fun with Chicken	5.50
Chow Fun with Mixed Vegetable	5.00

RICE PLATES	
Chicken with Broccoli over Rice	5.50
Beef with Broccoli over Rice	5.50
Oyster Sauce Beef over Rice	5.50
Fish with Green over Rice	7.50
Tomato Beef over Rice	5.50
Chicken with Green over Rice	5.25
Chinese Green with Beef over Rice	5.50
Shrimp with Tender Green over Rice	5.50
Mixed Vegetables over Rice	5.50
Beef with Scrambled Egg over Rice	5.50
Sweet and Sour Pork over Rice	5.50
Beef with Bean Cake over Rice	5.50
Chicken with Bean Cake over Rice	5.50
Curry Chicken over Rice	5.50
Curry Beef Stew over Rice	5.25
Pork with Preserved Vegetables over Rice	5.25
Pork with Preserved Vegetable over Rice	5.50
Chicken with Black Bean Sauce over Rice	6.00

FRIED RICE	
Chicken with Salted Fish Fried Rice	6.00
Combination Fried Rice	6.00
Fried Rice with B.B.Q. Pork	(S) 4.00 (L) 5.25
Fried Rice with Shrimp	(S) 4.00 (L) 5.25
Fried Rice with Duck	(S) 4.00 (L) 5.50
Fried Rice with Beef	(S) 4.00 (L) 5.50
Fried Rice with Chicken	(S) 4.00 (L) 5.25
Yang Chow Fried Rice	5.25

SPECIAL DISHES	
Deluxe Sea Fish Salad	12.00

SHRIMP	
Shrimp with Broccoli	7.00
Shrimp with Tender Green	7.00
Kung Pao Shrimp	7.00
Shrimp with Chop Suey	7.00

PORK	
Roast Pork with Soft Noodle	5.25
B.B.Q. Pork with Chop Suey	6.00
Sweet and Sour Pork	6.00
Pork Intestine	5.50

BEEF	
Mung Bean Beef	6.75
Beef with Broccoli	6.75
Beef with Tender Green	6.75
Curry Beef Stew	6.75
Beef Stew	6.00
Tomato Beef	6.75

CHICKEN	
Kung Pao Chicken	6.75
Chicken with Broccoli	6.75
Chicken with Tender Green	6.75
Sweet and Sour Chicken	6.75

VEGETABLE	
Broccoli with Oyster Sauce	4.25
Chinese Green with Oyster Sauce	5.25
Chop Suey	5.25
Ma Po Tofu	4.75

DRINKS			
Coke	Diet Coke	Pepsi	Diet Pepsi
7-Up	Iced Tea	Bottled Water	

We are not responsible for lost or stolen orders.  
Cash only. No Credit Cards. No Checks.

Won Ton Soup  
Dining Room  
Upstairs

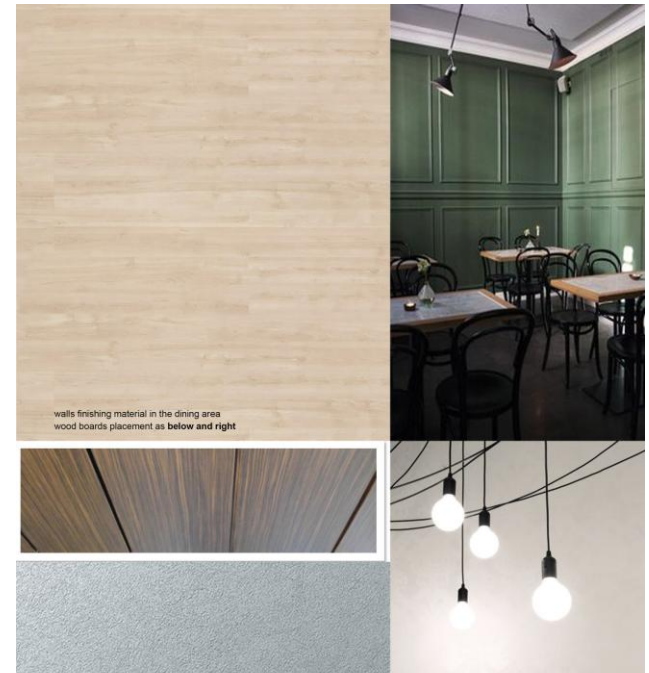


海雲

**RECENT PHOTOS**  
**(713/715 Clay Street)**



# SAM WO RESTAURANT DESIGN STAGE



walls finishing material in the dining area  
wood boards placement as below and right





64 | **Michael Bauer** | 10/24/2014

**MICHAEL BAUER**



Sam Wo rises in Chinatown

Spiffed-up restaurant again alligs chow mein, and new dishes, for locals and tourists alike

When I walked the streets back in San Francisco, I saw a sign that said "Sam Wo". I knew who it was, but I didn't know where it was. I went to Chinatown and found it. It was a small, old-fashioned restaurant. I went in and had a bowl of chow mein. It was delicious. I went back several times. I loved it. I was looking for a place to eat. I found it. I was looking for a place to eat. I found it. I was looking for a place to eat. I found it.

Sam Wo

10/24/2014 10:00 AM

FOOD-HOME

On the cover

Stay up on the latest dining trends.

Timber Crest Farms

Koko Domo

Professional Event Photography by Frank Jang



FINISH REMODEL OF BASEMENT KITCHEN & GROUND FLOOR SOUP KITCHEN





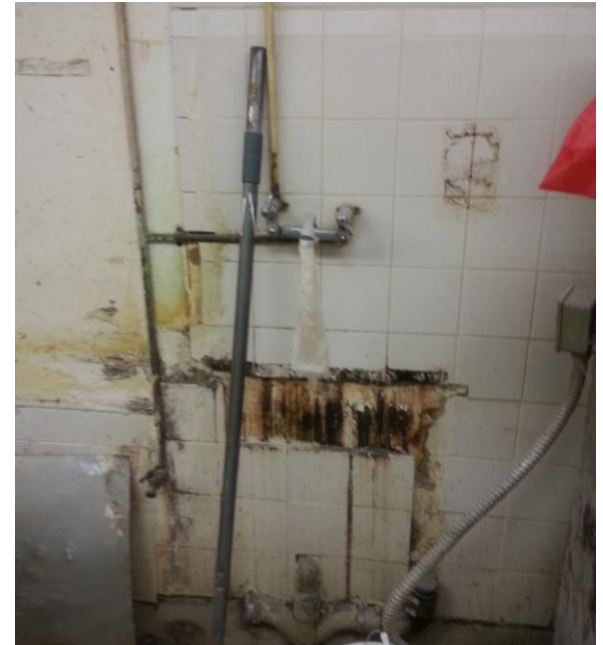


SAM WO RESTAURANT INTERIOR DESIGNER SONG GAO









KITCHEN DEMO AND NEW PLACEMENT OF SINKS





Professional Event Photography by Frank Jang



Professional Event Photography by Frank Jang



Professional Event Photography by Frank Jang









Professional Event Photography by Frank Jang



**SAM WO**  
**RESTAURANT**  
麵粉粥和三  
Cooking for 100 years

華商貿易公司  
**POWELL**  
TRADING COMPANY

**SAM WO**  
**RESTAURANT**  
麵粉粥和三

Professional Event Photography by Frank Jang





Professional Event Photography by Frank Jang



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**RESTAURANT**  
麵粉粥和三  
Cooking for 100 years

藝髮軒









**SAM WO**  
**RESTAURANT**

麵粉粥和三

CHOW MEIN - NOODLES

SOUPS - FISH - SALAD

# EVENTS













Professional Event Photography by Frank Jang





Professional Event Photography by Frank Jang

**EDSEL FONG**  
**(“The World’s Rudest Waiter”)**





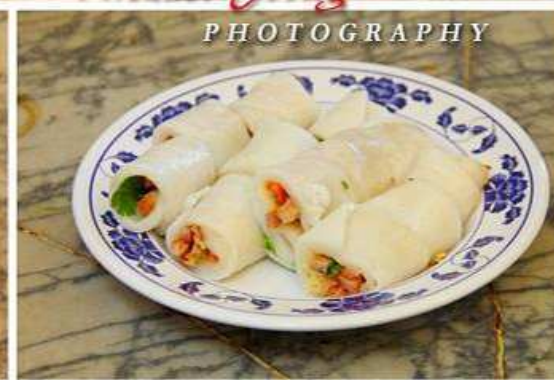
# **THE PRODUCT**





Michael Jeong

PHOTOGRAPHY





# SAM WO RESTAURANT

麵粉粥和三

*Cooking for 100 years*

713 Clay Street  
(below Grant Avenue)  
San Francisco, Chinatown  
(415) 989-8898

Online ordering and merchandise  
[samworestaurant.com](http://samworestaurant.com)



Bring this coupon and  
enjoy **10% off**  
on your next visit  
to Sam Wo Restaurant

*Offer valid until July 31, 2016*

Sam Wo Restaurant has been serving home style Chinese recipes since 1907



“The chicken jook has an intense flavor, and in the plain wonton soup the deeply flavored chicken broth also stars.” -- **Michael Bauer**, *Executive restaurant critic for the San Francisco Chronicle*

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# **PRESS COVERAGE**

## 百年老店揭新一頁 延續華埠集體回憶

# 「三和」註冊商標捲土重來

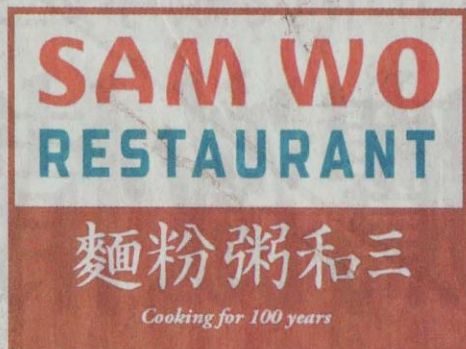
百年老店「三和粥粉麵」(SAM WO)是華埠歷史的一部分，令人懷念的除了那裡的食物、極具特色的服務，還有說也說不完的故事。

本報記者崔林子三藩市報道

何家三代經營三和粥粉麵多年，這塊老字號招牌至少也有上百年的歷史。東主何繼形從小跟著爺爺與父親打理這家餐館，自己接手也超過了30年。平日裡，他的一雙子女也常在店裡幫忙。「三和」除了是這一家人傳承下來、賴以生存的生計，還是許多土生土長的三藩市人對舊時華埠的記憶、情結。

去年4月，「三和」相繼被市衛生局和消防局勒令停業整改。東主何繼形表示整修的費用高達30萬元，加上各方無法協調的爭議才無奈作出結業的決定。何繼形的女兒何婉婷表示：「土著(土生土長在美國的華裔)、遊客，太多人來三和是因為一種情感上的需要，一種溫暖親切的感受，和三和獨一無二的風格。」

在公告即將結業後的三天，華盛頓街上，三和門外大排長龍。何婉婷說，有老食客從聖地牙哥驅程前來，排隊等了6小時，就是為了在三和吃最後一頓做留念。老闆和伙計見此番場



▲合夥人之一的李德志提供的「SAM WO」商標雛形。

▶「SAM WO」品牌持有人合照，何繼形(前左)、女兒何婉婷(前右)與孫女。後排左起：李德志、梁孝維。



景，無不為之動容。

### 共同持有商標

從小光顧「三和」的三藩市娛樂委員李德志(Steven Lee)在得知餐館被迫結業的消息後，主動聯繫了何繼形。李德志表示，自己從小愛到三和吃東西，三和是他童年記憶裡不可或缺的一部分，同時也是華埠小商業的一塊招牌：「許多外來遊客第一次接觸中國食物，是在三和。」

他與另一名合夥人梁孝維(Jonathan Leong)一拍即合，決定與前東主何繼形合作，幫助三和走出困

境，並順理成章地成為「SAM WO」商標的共同持有人。

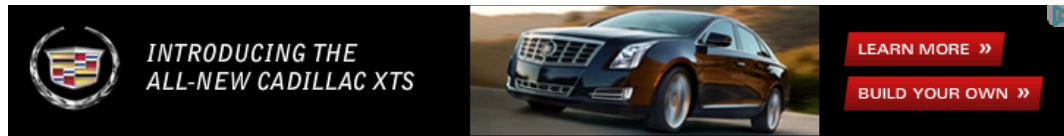
「SAM WO」成為食物原料和加工食品的商標，李德志表示，三個合夥人各司其職、各展所長。何繼形將繼續專注在食物出品，保持三和的原貌。而李德志和梁孝維則改變老式風格，站在商業立場考慮來經營品牌。合夥人之一的梁孝維表示，註冊商標，是因為三和這個金字招牌除了是華埠飲食文化不可少的一員，更是因為其在全世界範圍內被廣為人知，希望「SAM WO」牌的商品也能繼續受到歡迎。

### 電子化發展順應潮流

至於「SAM WO」同時被註冊成電子商務品牌，李德志則表示是順應潮流，通過網絡讓更多人知道「SAM WO」，電子化發展，讓新一代年輕人也認識「SAM WO」，並喜歡它。作為電子商務品牌，將來傾向於與本地的點評、訂餐網站合作，宣傳本地的中餐。

三名合夥人對於「SAM WO」將來的發展充滿了信心，並表示正在積極選址，幫助「SAM WO」餐館重回華埠。





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May 27, 2013

## HUFF POST SAN FRANCISCO AROUND TOWN

# Sam Wo, Beloved 100-Year-Old San Francisco Chinese Restaurant Known For Rudest Waiter, Closing Its Doors

By LISA LEFF 04/20/12 11:34 PM ET **AP**

SAN FRANCISCO — A 100-year-old Chinese restaurant in San Francisco once known for having "the world's rudest waiter" is slinging its last insults and barbecued pork noodle rolls.

Sam Wo, a Chinatown hole-in-the-wall that typified the kind of ethnic eateries for which the city's culinary scene was lauded before it became a trendy haven for foodies, planned to serve its last customers early Saturday.

David Ho, a descendent of one of the restaurant's original owners, decided to shut down after officials demanded extensive health and safety upgrades.

Heartbroken customers lined up down the block Friday to get a seat at one of the eight lunch tables and to mourn the loss of another San Francisco institution over bowls of won ton soup.

"I know change is good, but sometimes you want to hold onto the happy memories," said customer Darlene Lee, 71, who had been coming to the restaurant for 60 years and said its inexpensive fare was comfort food that reminded her of going home.

For those who did not grow up dining at Sam Wo, it became a cultural mainstay in the 1970s through reports by the late San Francisco Chronicle columnist Herb Caen and the "Tales of the City" novels of Armistead Maupin.

Both men immortalized the restaurant by writing about the antics of Edsel Ford Fung, the waiter who was known for verbally abusing patrons and slamming dishes on tables.

Fung died in 1984 at age 57, but for a long time a sign listing the restaurant's house rules maintained his gruff demeanor. Among its warnings: "No Booze ... No Jive, No Coffee, Milk, Soft Drinks, Fortune Cookies."

Sam Begler, a caterer who had been dining at Sam Wo since 1976, recalled how Fung would refuse to serve people he didn't like the looks of and chastise customers who dared to complain when they were brought the wrong dishes. It was never quite clear whether his crustiness was genuine or an act, but it was always an experience, especially for locals who wandered in to take advantage of the restaurant's 3 a.m. closing time.

"The Soup Nazi is the Dalai Lama compared to Edsel Ford Fung," Begler said as he tucked into pork rolls and chow mein. "He is the Don Rickles of restaurants."

Another devoted customer who showed up to savor the last-day atmosphere, Michael Lyons, said it seemed odd for city inspectors to crack down on Sam Wo's managers now for failing to institute modern food safety techniques, when the restaurant's old-fashioned methods, such as chopping and preparing meat dishes on a wood table near the front door, was part of its charm.

"It's always been a litmus test in a new relationship," Lyons said about people he took to the restaurant. "If they can appreciate the humble character of a place like this, they passed the test."

Information from: San Francisco Chronicle, <http://www.sfgate.com>

Filed by Robin Wilkey |

212 people are discussing this article with 378 comments  
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SAN FRANCISCO EXAMINER

# Community effort helps revive Sam Wo

By [Jessica Kwong](#) @JessicaGKwong



Old timers remember when Chinatown generations ago were the destination after a night out for “siu yeh,” Cantonese for late night meals popular in Hong Kong and south China. Those days may be decades past, but local leaders are banking on the reopening of the neighborhood’s oldest restaurant for a rebirth of area nightlife.

Sam Wo, built shortly after the 1906 earthquake at 813 Washington St., was famous for inexpensive barbecue pork rice noodle rolls and porridge called “jook” until 3 a.m. It was also infamous for employing the late Edsel Ford Fong, regarded as the world’s rudest waiter.

When the dive-y hole-in-the-wall closed in April 2012 after having its health permit suspended for sanitation issues and fire and building code violations it could not afford to fix, it wasn’t just the 100-year-old restaurant, but Chinatown’s last late-night spot that went dark.

Now after three years of community organizing and a handful of San Francisco nightlife investors, the family that owns Sam Wo is preparing to open its doors this summer at 713 Clay St., the site of shuttered Anna Bakery, as Sam Wo Restaurant and Bakery, The San Francisco Examiner has learned.

While the marble table tops will be resurrected at the new location, other fixtures will be replaced with up-to-code models, like the old dumbwaiter to be swapped with an electrical version to continue delivering food from the basement kitchen.



Owner and chef David Ho, 60, said he couldn't even begin to imagine a promising business model a couple years ago, in the uphill struggle to reopen at the former site.

“The best part is that Sam Wo is a legacy restaurant and will be able to revive itself in modern Chinatown,” Ho said in Cantonese. “It’s probably the only business built after the earthquake that remains to this day.”

## Nightlife takes a hit

In the 1960s and 1970s, Chinatown late at night and into the morning bustled with people, both from and outside of the neighborhood, seeking a midnight snack or a hearty meal to sober up. Sam Wo, with Fong serving up insulting jokes and often the wrong dishes, was one of the most beloved eateries.

However, around 2 a.m. on Sept. 4, 1977, gunfire erupted between two Chinese youth gangs nearby at the Golden Dragon Restaurant at 818 Washington St. The Golden Dragon Massacre, as it became known, left five innocent dead and 11 injured, none who were confirmed gangsters.

Following the shooting, the number of late night visitors plummeted, but the local clientele returned within a few years, said Norman Fong, a longtime Sam Wo patron and executive director of the Chinatown Community Development Center.

Then the 1989 Loma Prieta earthquake hit.

The tremor significantly damaged the double-decker Embarcadero Freeway that fed into Chinatown, and despite much opposition from Chinese merchants whose business had declined without the State Route 480, the San Francisco Board of Supervisors voted by a narrow margin to support then-Mayor Art Agnos' plan to demolish the structure altogether.

But the biggest hit to Chinatown nightlife, according to Steven Lee, a Sam Wo investor and project leader who used to eat at the restaurant late at night in his



college years, was street sweeping starting at 2 a.m. around the mid-1980s to 1990s. People issued parking tickets stopped frequenting Chinatown, restaurants started closing earlier and Sam Wo, the last to open until 3 a.m., went out of business. Now the latest Chinatown restaurants stay open is around 11 p.m., and it's only a few that do.

Grant Palace Restaurant at 737 Washington St. used to close at 1 a.m. but a couple years ago began closing at 11 p.m. When business is particularly slow, owner Elaine Chiu, 61, shuts the doors at 10 p.m.

“We stay open hoping we can have a little bit of business,” she said in Cantonese, “Because even though we have fixed rent with a long-term lease, it's still hard to survive.”

## **The new Sam Wo**

Reopening Sam Wo “will be an experiment” on reinvigorating nightlife in Chinatown, said Norman Fong, who helped build community support and fundraise for the restaurant after its health permit was suspended for severe rat and cockroach infestation, improper refrigeration, food contamination and lack of a separate hand washing station.

About \$350,000 was required for building and sanitation upgrades, and just as the Ho family and community members were coming up with sufficient funds, the landlord sold 813 Washington St. to people planning to open a spa. Back to the drawing board, Fong reached out to Lee, a member of the Entertainment Commission and founder of the South of Market nightclub The Grand, for help.

Well-connected in the nightlife industry, Lee found about 12 investors and identified 713 Clay St. -- where Anna Bakery faced similar rat and sanitation issues and closed down -- and bought the space for the new Sam Wo.

The new location for Sam Wo is not only centrally located across from Portsmouth Square, which has 24-hour paid underground parking, and Clay Street doesn't have street cleaning until 4 a.m. Initially, Lee's business sense to balance the books recommended having Sam WO open Monday through Saturdays from 7 a.m. to 3 p.m. and back to late night dining 9 p.m. to 4 a.m., but original owner Mr. David Ho & family members volunteered to service the middle shift when seniors traditionally came to Anna Bakery for tea or coffee.

“I think what will happen is the Tourists will start to think this was the old place,” Lee said.



On Tuesday, when the site was still dusty with visible markings where out-of-code cooking equipment had been removed and scattered mousetraps, Lisa O'Malley, a principal environmental health inspector with the Department of Public Health, met with the Sam Wo owners and architect to go over what still needed to be done.

“Their plans look excellent. I don't foresee any major problems or hopefully any problems in the future of the new Sam Wo,” O'Malley said. “I'm really excited for them and I think this is going to be a great success story.”

Once Sam Wo obtains its health and building permits and is up and running – the target is late July – Lee's group plans to sell Sam Wo branded frozen or instant food products to Asian food stores and national grocers like Costco and Walmart and incorporate items from old Anna Bakery.

The next step to bringing back late night business is to push street cleaning on Washington and Jackson streets to from 2 a.m. to 4 a.m., said Lee, who also wants to encourage promoters to take partygoers on a Chinatown bar crawl ending at Sam Wo's and other restaurants in Chinatown.

Despite such efforts, some existing restaurants are hesitant to open late. R&G Lounge at 631 Kearny St. has had “really good business” since the restaurant underwent renovation into a modern look, but a year ago changed its closing time from 10 p.m. to turning away customers at 9:30 p.m. sharp to save on overhead costs and for safety reasons, owner Kinson Wong said.

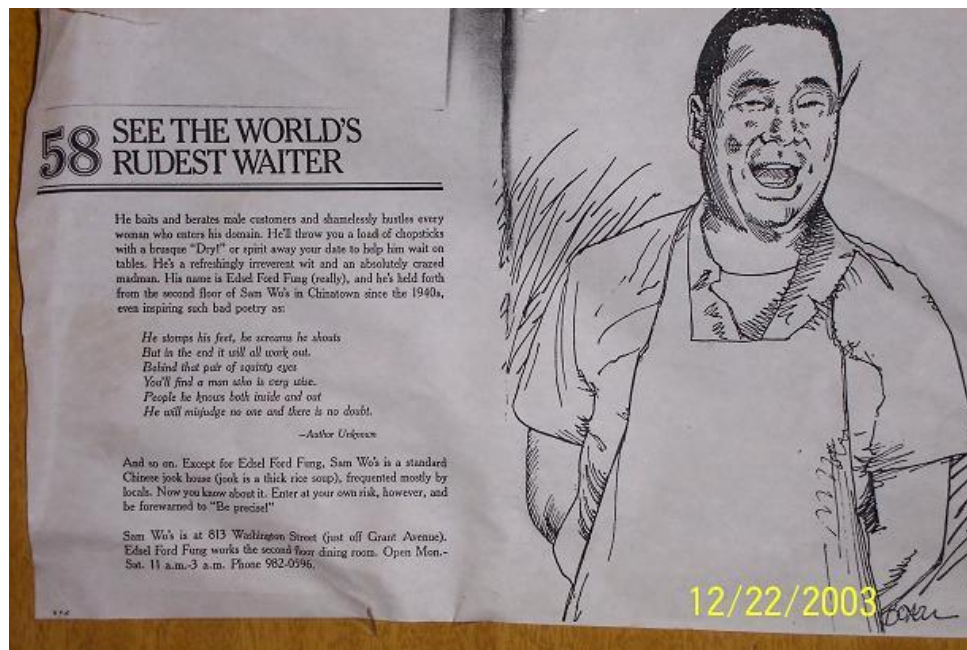
“I know we can do it but we don't want to do it,” Wong said. “We just try to close the doors to make sure everything is OK.”

Past efforts at spurning night activity in Chinatown were short-lived. A night market at Portsmouth Square on Saturdays came to an end in 2010. The golden age of nightlife in Chinatown is “gone, gone, really. Hopeless, I can say hopeless,” said Eddie Au, president of the Chinese Chamber of Commerce and owner of Arts of China at 843 Grant Ave. for nearly 50 years. He is having a preretirement sale.

But the Ho family and investors are confident that Sam Wo will have renewed success. Ho's daughter Julie, 33, who at age 9 began waitressing, food preparation became a supervisor at the restaurant, described the new restaurant materializing as “surreal.”

“I'm just excited because I grew up in Chinatown and I felt it was dying off and I'm hoping this will remind people of authentic Chinese food that is affordable and anyone can come eat,” she said. “People came to this place as strangers and

left as friends. Everyone is one big family and I want to see that again – in a grander scale.”



# SAM WO RESTAURANT

麵粉粥和三

*Cooking for 100 years*



# MICHAEL BAUER

Michael Bauer is The San Francisco Chronicle restaurant critic. Find his blog at <http://insidescoops.sfgate.com> and his reviews on [www.sfgate.com](http://www.sfgate.com). E-mail: [mbauer@sfchronicle.com](mailto:mbauer@sfchronicle.com) Twitter: @michaelbauer1



Photos by John Storey / Special to The Chronicle

Sam Wo in its new S.F. location, just a few blocks from its original spot, caters to both locals and tourists looking for a meal in Chinatown.

## Sam Wo rises in Chinatown

Spiffed-up restaurant again slings chow mein, and new dishes, for locals and tourists alike

When I ordered the chicken jook at Sam Wo, the waiter thanked me. "Many Americans don't know what it is and I'm always explaining, but they never order it."

By "Americans" he meant the non-Chinese tourists who come here, looking for a slice of "real" Chinatown and ordering one of the restaurant's Americanized dishes, such as its famous beef and tomato chow mein (\$7.95) — the Chef Boyardee of Chinese food, with the noodles thickly coated in a gelatinous sauce that could only obtain its sweetness from a hefty dose of sugar, mixed with chunks of raw tomatoes and tough slivers of beef.

But look around: At lunch just about every Asian customer at the many tables throughout both levels of the restaurant is eating a bowl of jook. This thick rice porridge, where the grains melt into a velvety pudding, can be flavored many ways — with fish, beef, pork liver, duck — and costs a modest \$5 to \$7.50 a bowl.

These two dishes say a lot about Sam Wo, and Chinatown. Most San Franciscans consider this area a tourist mecca on par with Fisherman's Wharf. But unlike the Wharf, Chinatown serves both local residents and visitors, and the two groups seem to coexist happily among the trinket shops that line Grant Avenue and the crowded food stands on Stockton Street.

Sam Wo is where the two worlds meet. The restaurant is a city institution that survived more than 100 years on Washington Street, a popular hangout during the Beat Generation, and is perhaps best known for its most famous employee, Edsel Ford Fong, who was repeatedly proclaimed "the rudest waiter in the world." The restaurant closed in 2012 when owner David Ho was unable to bring the building up



Beef stew with dry mixed noodles offers rich, meaty broth.



### Sam Wo

Food: ★★

Service: ★½

Atmosphere: ★½

Price: \$

Noise: ★★

713 Clay St. (between Grant and Kearny), San Francisco

(415) 989-8898 or [samworestaurant.com](http://samworestaurant.com).

Lunch 11 a.m.-4 p.m. Monday-Saturday, Dinner 6 p.m.-midnight Wednesday-Saturday. No alcohol. Reservations accepted for six or more. Difficult street parking.

to health and fire codes. Finding a new location became a cause celebre in the Chinese American community; Steven Lee and Jonathan Leong came on as investors to help the owners reopen and run the business. The Ho family searched for three years before they found a building surprisingly similar to the original, just a few blocks away on Clay Street.

Sam Wo reopened in October to much fanfare. Like its predecessors, it has a basement, a main floor and a narrow staircase that leads up to a cramped dining room. The place has a fresh coat of paint, and the walls are studded with signs and photos that previously hung in the original space. The owners are in the process of getting a beer and wine license and haven't yet begun their late-night hours. However, credit cards are now accepted, diners don't need to go to the cash register to pay and the staff actually thanks customers for visiting.

David Ho has again taken his place behind the stove, manning at least four steaming pots of broth. If you go early on a weekday, the dining room fills up with people of all ages. Some are young and on their lunch break; others are guiding their walkers, often accompanied by relatives.

It tastes as if the chef takes pride in these dishes. The chicken jook (\$6.25) has an intense flavor, and in the plain wonton soup (\$6.50) the deeply flavored chicken broth also stars. The nine plump dumplings are filled with pork and crunchy cubes of water chestnuts, making the soup as filling as the jook. More popular, however, is a combination of wonton soup (\$8.50) chock-full of shrimp, meat and vegetables.

Later in the lunch hour, more Americanized items begin to appear on each table, such as



The exterior of Sam Wo, above, an S.F. institution for more than 100 years and famous for rude waiter Edsel Ford Fong.



Left: Julie Ho and her father, David Ho, at the restaurant, which closed in 2012 and reopened recently near its original location.

the mixed chow mein (\$8.95) with thin egg noodles, and chow fun (\$8.95), which has wider rice noodles and a more toothsome texture.

At night the menu expands with more entrees, but it's still much shorter than in the previous location. We asked Julie Ho, David Ho's daughter, whether the sesame chicken was sweet.

"A little bit," she said. "It's kind of like what they have at Panda Express."

We passed on that and ordered beef with string beans (\$8.50); the vegetables were perfectly cooked with a crunchy pop. In fact, the kitchen is at its best with vegetables such as Chinese broccoli (\$7.50) lightly coated in oyster sauce. The ma po tofu (\$8.50), with a chile sauce and strips of pickled jalapeños, has a pleasant spiciness missing in some dishes, including the kung pao chicken (\$10.25), which we were told was spicy but was actually mild. At both lunch and dinner, filling rice plates with various toppings are available, like curry chicken (\$7.95), scrambled eggs with shrimp (\$8.25) and sweet and sour pork (\$8.25).

Ho and the rest of the staff are mindful of the range of diners and try to help out. On one visit we ordered beef stew noodle soup (\$6.50).

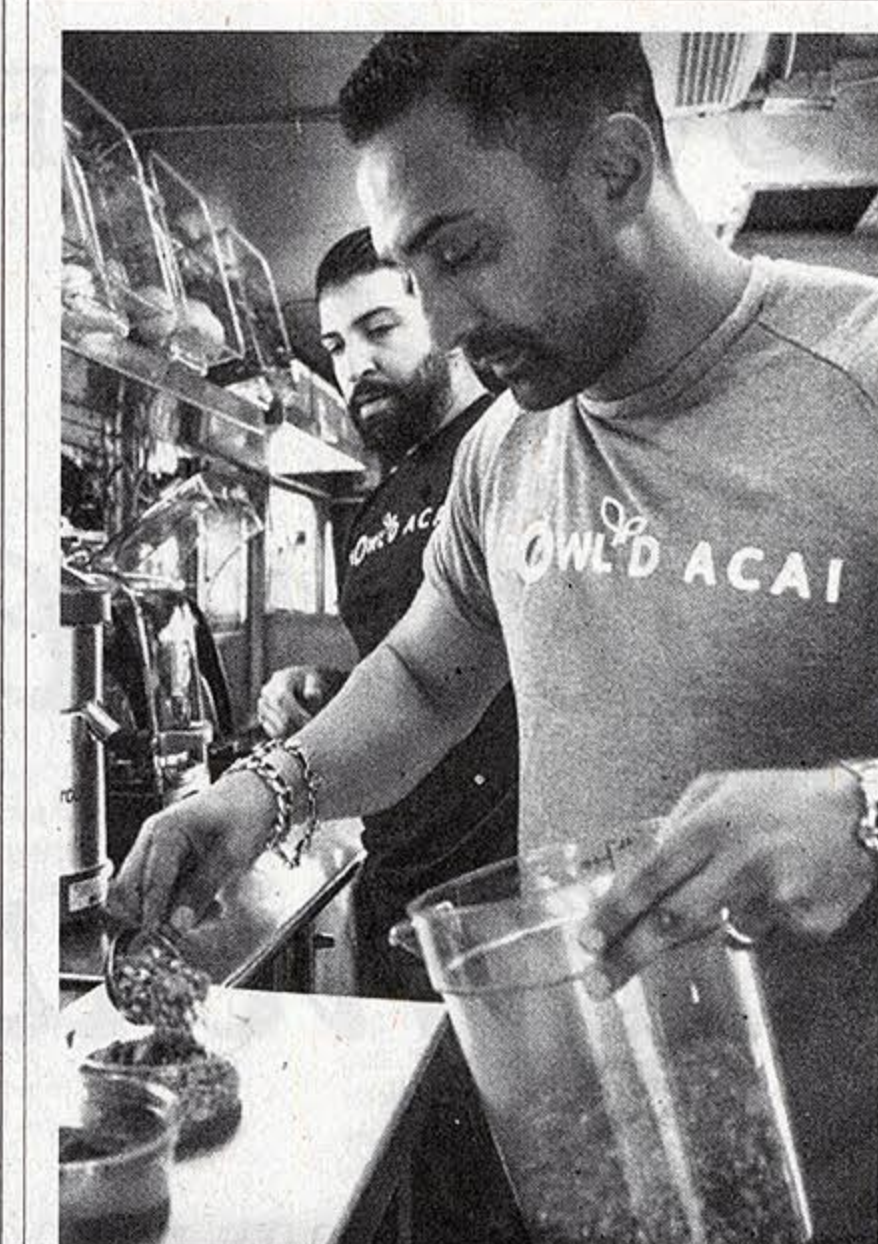
"Do you know what it is?" Julie Ho asked pleasantly. "It's made with the tendons. Is that OK?" In fact it was excellent, with a rich, beefy broth and gelatinous, sometimes chewy, pieces of meat.

Whether appealing to the tourist or local clientele, the salt and pepper chicken wings (\$6.95 for six), which are new to the menu, have a distinct crunch and are a must-order item. So is the restaurant's most celebrated dish, barbecue pork rice noodle roll (\$4.95). The thick, doughy noodles wrap around slices of pork, and the chef cuts the rolls into bite-size pieces so they are easier to eat. Throughout the day, dozens emerge from the kitchen, seemingly loved by just about everyone.

Those who wander into Sam Wo not knowing the history will marvel at the unique space, the narrow stairway leading to the low-ceiling dining room and the low, backless stools. It feels like it's been there for decades, but those in the know can see this is a sanitized, spruced-up version.

Fortunately it retains its special character and will begin to feel even more like the original when the windows fog over with layers of grease and the already well-worn stools become as creaky as their predecessors.

Sam Wo is back and feels, thankfully, like it never left.



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## FOOD+HOME

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### On the cover

1. Chicken soup with sliced mushrooms
2. Spinach and endive salad with blueberries and tangerines
3. "Non" flatbread
4. Heirloom bean and kale salad
5. Roasted vegetables in a tapioca crepe
6. Lemon custard with glazed blackberries and toasted oat crumble
7. Salmon with quinoa, olives, almonds and wilted spinach
8. Caramelized cauliflower
9. Roasted chicken with harissa-glazed carrots

Photo by Santiago Mejia / Special to The Chronicle

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# Looking for the World's Rudest Waiter | Feature | San Francisco | San Francisco News and Events | SF Weekly



## Matt RosenSam Wo Restaurant

Besides its appalling health conditions, the original Sam Wo was known for delicious late-night Chinese food and a mouthy server named Edsel Ford Fong, once named the "rudest, worst, most insulting waiter" of all time. Fong's legend has persisted long after his death in 1984, leaving big shoes to fill at the revived Sam Ho, which opened in 2015, three years after the original closed. Before heading there one night secretly hoping to have our souls defiled, my friend Telmo and I stopped in for a few rounds at the nearby Mr. Bing's bar on the strip-club-filled border of Chinatown and North Beach.

Mr. Bing's is a tight, U-shaped dive that smells like vomit and hard liquor. Anthony Bourdain once stopped by — but that celebrity legacy seemed to have taken a vacation, which was fine by me.

A very intoxicated man — one of those types who could have been a vagrant or a millionaire, but nothing in between — wandered to the ATM for jukebox and booze money. The machine whirred, signaling the



flow of cash, and he declared, "My babies! My babies are being born!" He took the money and ran, never to be seen again. Moments later, an Eastern European immigrant joined us, hitting on every female in the bar, of which there were only four. He was excited because he'd just passed his citizenship test, so he bought everyone a Mind Eraser. (It would have been truly un-American to refuse our country's newest resident.)

Minds thus erased, it was time for Chinese food. We arrived without much delay, ready to eat and to suffer personal attacks. Borderline blackout drunk, I can safely say I remember the restaurant looked entirely up-to-code, and found the chow mein and spring rolls fresh and perfectly portioned. The staff, however, was disappointingly friendly. They're aware of Sam Wo's legacy as a place to get a good berating, but it seems that duty fell firmly on Fong's shoulders. I appreciated every attempt to send an insult my way per my request, but they couldn't stifle their laughter long enough to make me cry.

I did witness the waitress pick up the phone — presumably the phone where people call in orders — and shout "*Who is this?!*" into the receiver, leaving no chance for the caller to speak. Even though Sam Wo's insulting days may be over, a little spark lives on in there somewhere. Maybe it only comes out when they think you're so drunk you won't remember it.



# **LETTERS OF SUPPORT**





Chinatown Community  
Development Center  
華協中心

1525 Grant Avenue  
San Francisco, CA 94133  
TEL 415.984.1450  
FAX 415.362.7992  
TTY 415.984.9910  
[www.chinatowncdc.org](http://www.chinatowncdc.org)

December 2, 2015

Ms. Claudine Asbagh  
San Francisco Planning Commission  
1650 Mission Street  
San Francisco CA 94103

Re: SAM WO RESTAURANT  
Conditional Use Application 2015-005078CUA  
Approval letter from a Limited Restaurant to a Restaurant  
With hours of operating for a Type 41 license from 9:00am to 2:00am daily

Dear Ms. Asbagh:

We are supplementing this letter to a previous support letter submitted to the Commission back in April 2015. The Chinatown Community Development Center is in full support of the applicant changing the conditional use of a Limited Restaurant to a Bonafide Restaurant establishment.

In today's challenging economy, it is important for small restaurants especially legacy business like Sam Wo in the Chinatown neighborhood to be able to offer expanded hours of operation. Most of Chinatown businesses including eateries close early in the evening, we hope this will help to bring a bit of night life positive activities back to Chinatown and hoping it can provide "eyes to the park" at Portsmouth Square.

It also enhances the local and tourist experiences who venture into Chinatown to experience a legacy restaurant.

Sincerely Yours,

Malcolm Yeung  
Chinatown Community Development Center



Chinatown Community  
Development Center  
華協中心

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TEL 415.984.1450  
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www.chinatowncdc.org

August 19, 2016

To: Legacy Business Registry,  
Office of Small Business, SF

**Re: Supporting Sam Wo Restaurant for Legacy Business Registry Application.**

I am writing to support Chinatown Sam Wo Restaurant's application for the Legacy Business.

Chinatown Community Development Center is a 39 year-old place-based community development organization with a belief in a comprehensive vision of community. We organize tenants, merchants and community members and organizations for the preservation, prosperous, affordable and the sustaining of the nation's oldest Chinatown and work with community on economic stabilization strategy in response to escalating rent and eviction of long time businesses and residents.

Sam Wo is one of the oldest Chinese restaurant in SF Chinatown and the Americas. Sam Wo has been cooking for the community for over 100 years and symbolizes the important values and contribution of small family run and owned business have on the city's unique neighborhoods. I've been a fan of Sam Wo since the late '60s!

Sam Wo provides authentic Chinese food to meet the needs of so many people from morning to late night. Aside from the food, it has become a social institution and physical place with so many rich stories created inside Sam Wo. Its rich history, identity and classic neon sign and Chinese calligraphy shop signage have help to play a key role to the overall unique character of Chinatown and streets as a whole.

Sam Wo was closed after close to a century of serving the community at its Washington Street location due to code concern in the old 1900s brick building. After a two years break, the new Sam Wo at Portsmouth Square reopened with great community support. While the new location offers more spacious and upgraded environment, it rightly preserves many of the historic features and ambiance of the old Sam Wo, including the dump waiter, traditional wooden stools etc. The new Sam Wo at Portsmouth Square since its opening has brought much foot traffic and pedestrian life to the sidewalk of Clay Street facing the park and Sam Wo's neon light and signage facade complement the popular park nicely.

Chinatown is richer because of Sam Wo and Sam Wo is richer because of Chinatown. That said, Chinatown Community Development Center urge you and the city to support making Sam Wo a Legacy Business in Chinatown and San Francisco.

Sincerely,

Rev. Norman Fong  
Executive Director  
Founder of Adopt An Alleyway Youth Project





Rotary   
Club of San Francisco Chinatown

---

237 Kearny St., #381  
San Francisco, Ca 94108

August 17, 2016

Dear Steven,

As a native of San Francisco and having the experience of growing up in and around San Francisco Chinatown, the news that Sam Wo Restaurant closing back in 2012 was devastating. When you read or hear news like this, your fond memories of an establishment that you frequented most your life seemed be equal to the news that someone you are fond of has passed away. I attended St. Mary's Chinese School and my Grandparents as well as my Mother all had businesses in Chinatown that spanned beyond five decades. Generations of our family were raised enjoying BBQ noodle rolls and "jook" from Sam Wo.

Sam Wo contributed to the Chinatown culinary tradition & neighborhood's history, especially late at night when most other parts of the city slept. We got a kick out of the tourist who came to Chinatown to stroll and shop and would all end up at Sam Wo's! They came from all parts of the world as this is what every tourist guide book said to do. They didn't mind waiting in line just to say they ate there!

With its recent resurrection, we the community feel that we have gotten back a valuable & cultural culinary asset. Sam Wo defines the true sense of tradition that best describes San Francisco Chinatown.

Sincerely,

Vanita Louie  
President 2016-17'  
Rotary Club of San Francisco Chinatown

*Filing Date:* September 19, 2016  
*Case No.:* 2016-012295LBR  
*Business Name:* Sam Wo Restaurant  
*Business Address:* 713 Clay Street  
*Zoning:* CCB (Chinatown-Community Business)  
50-N Height and Bulk District  
*Block/Lot:* 0226/047  
*Applicant:* Jonathan Leong, Vice President  
713 Clay Street  
San Francisco, CA 94108  
*Nominated By:* Supervisor Aaron Peskin, District 3  
*Staff Contact:* Desiree Smith – (415) 575-9093  
desiree.smith@sfgov.org  
*Reviewed By:* Tim Frye – (415) 575-6822  
tim.frye@sfgov.org

## BUSINESS DESCRIPTION

Established in 1908 by three siblings from Taishan, China, Sam Wo Restaurant is a Chinatown institution serving inexpensive Chinese fare until 3 a.m. on most days. It originally operated out of a small space at 813 Washington Street but has since relocated a few blocks away to 713 Clay Street, between Washington and Sacramento Streets. Its current location at 713 Clay Street formerly housed Anna Bakery and is a three-story mixed residential and commercial building. Sam Wo Restaurant follows the *siu yeh* tradition popular in Hong Kong and south China of offering late-night meals. Its signature dishes include *jook* and barbecue pork rice noodle rolls, among others. The restaurant became famous for the “world’s rudest, worst, most insulting waiter,” Edsel Ford Fung, whose reputation spread and attracted visitors and tourists. When Sam Wo Restaurant was forced to close in 2012 due to health and code violations, public outcry led to the formation of a coalition of community leaders and investors that rallied to keep the business alive. Now in its second location, Sam Wo Restaurant still remains under partial ownership of Chef David Ho, who has been an owner of the business for 30 years and whose daughter has also joined the business as a staff person.

## STAFF ANALYSIS

### *Review Criteria*

1. *When was business founded?*

1908

2. *Does the business qualify for listing on the Legacy Business Registry? If so, how?*

Yes, Sam Wo Restaurant qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. Sam Wo Restaurant has operated for 108 years.
- ii. Sam Wo Restaurant has contributed to the history and identify of Chinatown by serving affordable and late-night Chinese food to customers since 1908. Known for



its barbecue pork rice noodle rolls and porridge called *jook*, Sam Wo Restaurant continues to function as a community hub for first and second generation Chinese Americans, and attracts visitors who come for the food or to hear about the restaurant's "rude waiter," Edsel Ford Fung, and his similarly "rude" signs.

- iii. Sam Wo Restaurant is committed to maintaining its culinary art form of preparing and serving affordable Chinese food in the tradition of *siu yeh*, which is a Cantonese word for describing the late-night meals popular in Hong Kong and south China.

3. *Is the business associated with a culturally significant art/craft/cuisine/tradition?*

Yes, Sam Wo Restaurant is associated with late-night Cantonese cuisine, specializing in barbecue pork rice noodle rolls and *jook*, among other dishes. One of the oldest restaurants in Chinatown, Sam Wo Restaurant has kept its menu consistent over the years and has maintained affordable prices and late-night hours.

4. *Is the business or its building associated with significant events, persons, and/or architecture?*

Yes. The building at 713 Clay Street is significant for its architecture. It is considered a "Category A Property" and has been identified as eligible for listing on both the California Register and National Register as a contributor to a district. Further evaluation is needed to determine if the building is associated with significant events or persons.

5. *Is the property associated with the business listed on a local, state, or federal historic resource registry?*

No, the property has not been listed on a local, state, or federal historic resource registry. It has, however, been identified as eligible for listing on both the California Register and National Register as a contributor to a district.

6. *Is the business mentioned in a local historic context statement?*

No.

7. *Has the business been cited in published literature, newspapers, journals, etc.?*

Yes. SF Chronicle, January 3, 2016, "Sam Wo rises in Chinatown," by Michael Bauer; SF Weekly, April 29, 2016, "Looking for the World's Rudest Waiter," by Matt Rosen; SF Chronicle, October 2, 2015, "Sam Wo, century-old Chinatown noodle joint, blooms anew," by Paolo Lucchesi; SF Gate, July 5, 2012, "Gold Dust, Fior, Sam Wo might rise again," by Paolo Lucchesi; Daily News, April 21, 2012, "Sam Wo, San Francisco restaurant known for 'rudest waiter,' may not close after all," by The Associated Press; U.S. News, April 21, 2012, "San Francisco's 'world rudest waiter' restaurant Sam Wo shuts after 100 years," by The Associated Press; CBS SF Bay Area, April 20, 2012, "Sam Wo Restaurant May Get Second Chance," by Holly Quan. SF Examiner, "Community effort helps revive Sam Wo," by Jessica Kwong; Huff Post, April 20, 2012, "Sam Wo, Beloved 100-Year-Old San Francisco Chinese Restaurant Known For Rudest Waiter, Closing its Doors," by Lisa Leff

### ***Physical Features or Traditions that Define the Business***

**Location(s) associated with the business:**

- 713 Clay Street

**Recommended by Applicant**

- Historical projecting neon sign (over 50 years old); original sign from previous (Washington Street) location
- Food traditions for which the restaurant is known, including:
  - Barbecue pork rice noodle roll
  - Tomato beef chow mein
  - Beef with scramble egg over rice
  - Famous raw fish salad
  - Preserved egg jook
  - BBQ pork wonton noodle soup
  - Combination chow fun noodles
  - Homemade hot mustard
  - Homemade Chinese doughnuts
- Marble table tops and wooden stools

**Additional Recommended by Staff**

- The Edsel Ford Fung signs, such as those that read, “No Booze, No Jive, No Coffee, No Milk, No Soft Drinks, No Fortune Cookies.”





# SAN FRANCISCO PLANNING DEPARTMENT

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## Historic Preservation Commission Resolution No. 803 HEARING DATE OCTOBER 19, 2016

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San Francisco,  
CA 94103-2479

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*Case No.:* 2016-012295LBR  
*Business Name:* Sam Wo Restaurant  
*Business Address:* 713 Clay Street  
*Zoning:* CCB (Chinatown-Community Business)  
50-N Height and Bulk District  
*Block/Lot:* 0226/047  
*Applicant:* Jonathan Leong, Vice President  
713 Clay Street  
San Francisco, CA 94108  
*Nominated By:* Supervisor Aaron Peskin, District 3  
*Staff Contact:* Desiree Smith – (415) 575-9093  
desiree.smith@sfgov.org  
*Reviewed By:* Tim Frye – (415) 575-6822  
tim.frye@sfgov.org

**ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR SAM WO RESTAURANT, CURRENTLY LOCATED AT 713 CLAY STREET (BLOCK/LOT 0226/047).**

**WHEREAS**, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

**WHEREAS**, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; and

**WHEREAS**, the subject business has contributed to the Chinatown community's history and identity; and

**WHEREAS**, the subject business is committed to maintaining the physical features and traditions that define the business; and

**WHEREAS**, at a duly noticed public hearing held on October 19, 2016, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

**THEREFORE BE IT RESOLVED** that the **Historic Preservation Commission** hereby recommends that Sam Wo Restaurant qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) as it has operated for 30 or more years and has continued to contribute to the community.

**BE IT FURTHER RESOLVED** that the **Historic Preservation Commission** hereby recommends safeguarding of the below listed physical features and traditions for Sam Wo Restaurant

*Location (if applicable)*

- 713 Clay Street

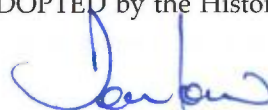
*Physical Features or Traditions that Define the Business*

- *Historical projecting neon sign (over 50 years old); original sign from the previous (Washington Street) location*
- *Food traditions for which the restaurant is known, including:*
  - *Barbecue pork rice noodle roll*
  - *Tomato beef chow mein*
  - *Beef with scramble egg over rice*
  - *Famous raw fish salad*
  - *Preserved egg jook*
  - *BBQ pork wonton noodle soup*
  - *Combination chow fun noodles*
  - *Homemade hot mustard*
  - *Homemade Chinese doughnuts*
- *Marble table tops and wooden stools*
- *The Edsel Ford Fung signs, such as those that read, "No Booze, No Jive, No Coffee, No Milk, No Soft Drinks, No Fortune Cookies"*

**BE IT FURTHER RESOLVED** that the **Historic Preservation Commission's findings and recommendations** are made solely for the purpose of evaluating the subject business's eligibility for the Legacy Business Registry, and the Historic Preservation Commission makes no finding that the subject property or any of its features constitutes a historical resource pursuant to CEQA Guidelines Section 15064.5(a).

**BE IT FURTHER RESOLVED** that the **Historic Preservation Commission** hereby directs its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2016-012295LBR to the Office of Small Business.

I hereby certify that the foregoing Resolution was **ADOPTED** by the Historic Preservation Commission on October 19, 2016.



Jonas P. Ionin  
Commission Secretary

AYES: Hasz, Johnck, Johns, Pearlman



NOES: None

ABSENT: Hyland, Matsuda, Wolfram

ADOPTED: October 19, 2016