



# Legacy Business Registry Staff Report

Hearing Date: July 28, 2025

## BERNAL CUTLERY

*Application No.:* LBR-2024-25-044  
*Business Name:* Bernal Cutlery  
*Business Address:* 766 Valencia St.; 3505 17th St.; 1 Ferry Plaza, #26  
*District:* Districts 9, 8, and 3  
*Applicant:* Kelly Kozak, Chief Financial Officer  
*Nomination Date:* January 27, 2025  
*Nominated By:* Supervisor Jackie Fielder  
*Staff Contact:* Richard Kurylo and Michelle Reynolds  
legacybusiness@sfgov.org

### BUSINESS DESCRIPTION

Bernal Cutlery is a knife shop that also offers sharpening services. The business refurbishes and stocks vintage and antique culinary knives from all over the world and sources new culinary knives from a variety of individual craftspeople and small industries in Japan, France, Germany, the United Kingdom, Spain, Turkey, and the United States.

Owners Josh Donald and Kelly Kozak are students and writers of food and knife history who integrate a historical perspective into Bernal Cutlery. The business serves everyone who uses culinary knives, from professional chefs and avid home cooks to more casual home cooks who might only sharpen their knives every few years. The business serves professional chefs throughout Northern California and is a day-trip destination by professional cooks and culinary students on their days off. Bernal Cutlery is a mainstay of local cooks maintaining and upgrading their kitchen cutlery and looking for inspiration in the kitchen among Bernal Cutlery's pantry and cooking tools. Bernal Cutlery also serves many visitors to San Francisco who plan a visit to the Mission district shop on their San Francisco visit.

There is no other knife shop that integrates both traditional Japanese knives and sharpening with historical Western culinary knife traditions like Bernal Cutlery. They are an industry leader not only with the robust selection of hard to find knives and cooking supplies, but also with the strong relationships built between customers and long-serving members of the Bernal Cutlery staff, many of whom have been at Bernal Cutlery for more than 10 years.

### 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, Bernal Cutlery has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years:

805 Cortland Ave. from 2005 to 2007 (2 years)  
794 Moultrie St. from 2007 to 2008 (1 year)  
392 Crescent Ave. from 2008 to 2010 (2 years)  
331 Cortland Ave. from 2010 to 2013 (3 years)  
593 Guerrero St. from 2013 to 2019 (6 years)  
3505 17th St. from 2017 to Present (8 years)  
766 Valencia St. from 2019 to Present (6 years)  
1 Ferry Plaza, #26 from 2024 to Present (1 year)

#### Legacy Business Program

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[www.legacybusiness.org](http://www.legacybusiness.org)





## CRITERION 2

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

Yes, Bernal Cutlery has contributed to the history and identity of the Mission District neighborhood as well as San Francisco as a whole.

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:

- Bernal Cutlery has become a destination for food lovers and a gathering place for the community. The business has fostered a sense of local pride and has contributed to the neighborhood's reputation as a hub for culinary excellence. Professional chefs and avid home cooks come from all over the Bay Area for their unique assortment of hard-to-find knives, kitchen tools, and pantry supplies.
- Bernal Cutlery and owner Josh Donald house an archive of San Francisco's knife-making history for the public to view. It's a mini museum and a display for patrons to get a peek into 19th century San Francisco history as a culinary knife innovator and center of skilled craft on the West Coast. Once Bernal Cutlery's manufactory is established, a knife history library is included in the plans, which will include a collection of 19th-century San Francisco knives assembled over 20 years.

The collection of San Francisco culinary knives and barware is a peek into San Francisco's rich history as a hub of craft and design innovation, and is an apartment location, being around the corner from the old Levi's factory, a reminder of San Francisco's history of innovative and influential manufacturing and design. While Levi's might be more recognizable than the 19th-century California carver or lime squeezer, both serve as a reminder of the creative influence San Francisco holds.

- Bernal Cutlery has been a space for both well-known and accomplished Michelin chefs and ordinary people in and out of the professional food world. It has been a supporter and collaborator of Zero Food Print, a San Francisco-born action organization for climate change within the farming and food world. Bernal Cutlery hopes to again prove that San Francisco design and manufacturing have the potential to be an essential ambassador of the best of San Francisco.
- The primary location at 766 Valencia Street was previously surveyed and determined to be individually eligible for listing on the California Register of Historical Resources. The property has been identified for its association with LGBTQ history in the Citywide Historic Context Statement for LGBTQ History in San Francisco. A business that was commonly referred to as the first gay comedy club opened at this location in 1982. However, the property is not formally listed on the local, state, or national register.

Bernal Cutlery's physical location is an essential part of its identity. The shop's interior features original details that contribute to its historic charm. The original interior entry frames a stained glass archway with their shop's name, which is an immediately recognizable icon of the shop. The blend of antique American and Japanese displays dovetails seamlessly into the historic Mission District building. Importantly, they have been in the 18<sup>th</sup> Street corridor since 2013 and are now more associated with this location than our original namesake neighborhood of Bernal Heights.

- Bernal Cutlery has been featured in numerous local and national media outlets, including the San Francisco Chronicle, the New York Times, and Bon Appétit. These articles detail the immense care that is taken in the hands of the staff as they sharpen knives. The unique concept behind the store is also noted in these publications.

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- With regard to racial and social equity, Bernal Cutlery is woman-owned and LGBTQ+-owned. Additionally, Bernal Cutlery and its staff dedicate themselves to fundraising for the community and donating to the local schools and non-profits. The business also partners with community organizations and local schools and to promote culinary education and support food related initiatives. Bernal Cutlery also hosts knife skills workshops and culinary events.

### **CRITERION 3**

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

Yes, Bernal Cutlery is committed to maintaining the physical features and traditions that define the business.

### **HISTORIC PRESERVATION COMMISSION RECOMMENDATION**

The Historic Preservation Commission recommends that Bernal Cutlery 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.

Physical Features or Traditions that Define the Business:

- No other knife shop integrates both traditional Japanese knives and sharpening with historical Western culinary knife traditions
- Serves professional chefs throughout Northern California.
- Received "Best Knife Shops in America" by Food & Wine Magazine.
- Interior design is a recognizable icon of the shop.
- It is a destination for travelers who have an interest in the culinary world.

### **CORE PHYSICAL FEATURE OR TRADITION THAT DEFINES THE BUSINESS**

Following is the core physical feature or tradition that defines the business that would be required for maintenance of the business on the Legacy Business Registry.

- Cutlery store.

### **STAFF RECOMMENDATION**

Staff recommends that the San Francisco Small Business Commission include Bernal Cutlery currently located at 766 Valencia St., 3505 17th St., and 1 Ferry Plaza, #26 in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

Richard Kurylo and Michelle Reynolds  
Legacy Business Program

#### **Legacy Business Program**

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# Small Business Commission

Resolution No. \_\_\_\_\_

July 28, 2025

## BERNAL CUTLERY

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*District:* Districts 9, 8, and 3  
*Applicant:* Kelly Kozak, Chief Financial Officer  
*Nomination Date:* January 27, 2025  
*Nominated By:* Supervisor Jackie Fielder  
*Staff Contact:* Richard Kurylo and Michelle Reynolds  
legacybusiness@sfgov.org

**Adopting findings approving the Legacy Business Registry application for Bernal Cutlery, currently located at 766 Valencia St., 3505 17th St., and 1 Ferry Plaza, #26.**

**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 on 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 July 28, 2025, the San Francisco Small Business Commission reviewed documents and correspondence, and heard oral testimony on the Legacy Business Registry application; therefore

**BE IT RESOLVED**, that the Small Business Commission hereby includes Bernal Cutlery 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 Bernal Cutlery.

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Physical Features or Traditions that Define the Business:

- No other knife shop integrates both traditional Japanese knives and sharpening with historical Western culinary knife traditions
- Serves professional chefs throughout Northern California.
- Received “Best Knife Shops in America by Food & Wine Magazine.
- Interior design is a recognizable icon of the shop.
- It is a destination for travelers who have an interest in the culinary world.

**BE IT FURTHER RESOLVED**, that the Small Business Commission requires maintenance of the below listed core physical feature or tradition to maintain Bernal Cutlery on the Legacy Business Registry:

- Cutlery store.

I hereby certify that the foregoing Resolution was ADOPTED by the Small Business Commission on July 28, 2025.

Katy Tang  
Director

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

Ayes –  
Nays –  
Abstained –  
Absent –

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## Legacy Business Registry

# Application Review Sheet

*Application No.:* LBR-2024-25-044  
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*Applicant:* Kelly Kozak, Chief Financial Officer  
*Nomination Date:* January 27, 2025  
*Nominated By:* Supervisor Jackie Fielder

**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?

\_\_\_\_\_ Yes \_\_\_\_\_ ☒ No

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794 Moultrie St. from 2007 to 2008 (1 year)  
392 Crescent Ave. from 2008 to 2010 (2 years)  
331 Cortland Ave. from 2010 to 2013 (3 years)  
593 Guerrero St. from 2013 to 2019 (6 years)  
3505 17th St. from 2017 to Present (8 years)  
766 Valencia St. from 2019 to Present (6 years)  
1 Ferry Plaza, #26 from 2024 to Present (1 year)

**PER CRITERION 1:** Has the business operated in San Francisco for more than 20 years but less than 30 years and significantly contributed to the history or identity of a particular neighborhood or community, and does it face a significant risk of displacement if not included in the Registry?

\_\_\_\_\_ ☒ Yes \_\_\_\_\_ No

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

\_\_\_\_\_ ☒ 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?

\_\_\_\_\_ ☒ Yes \_\_\_\_\_ No

**NOTES:** Although Bernal Cutlery is not yet 30 years old, it is still eligible for the Legacy Business Registry because the business is more than 20 years old, has significantly contributed to the history and identity of the Mission community, and would face a significant risk of displacement if not included in the Registry. The business is currently facing displacement due to sale of the building sale and upcoming lease expiration.

**DELIVERY DATE TO HPC:** June 18, 2025

Richard Kurylo and Michelle Reynolds  
Legacy Business Program

**Legacy Business Program**  
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Richard Kurylo, Legacy Business Program Manager  
Legacy Business Program, San Francisco Office of Small Business

Dear Mr Kurylo,

I am writing to nominate Bernal Cutlery for recognition as a Legacy Business in San Francisco. Founded in 2005, Bernal Cutlery has evolved into a cornerstone of the city's vibrant culinary community. With its deep roots in the Bay Area and its unwavering commitment to craftsmanship, culinary education, and community engagement, Bernal Cutlery exemplifies the spirit of a true Legacy Business.

From its humble beginnings to the opening of its flagship store on Valencia Street in 2019, Bernal Cutlery has become an essential hub where culinary enthusiasts, professional chefs, and home cooks come together to discover exceptional tools and elevate their craft. This unique gathering space not only supports the culinary aspirations of locals but also attracts visitors from across the Bay Area and beyond. Groups of culinary students, professional cooks, and even international travelers consider Bernal Cutlery a key destination.

Moreover, Bernal Cutlery stands out as one of the few retail businesses that continues to thrive through in-person engagement. Its staff, many of whom have been with the shop for over a decade, provide unparalleled expertise and personalized service, fostering a sense of tradition and connection that resonates deeply with its customers.

For the past two decades, Bernal Cutlery has played a vital role in shaping San Francisco's identity as a culinary destination. It is a cherished part of the itinerary for visiting chefs and food professionals, and its influence extends well beyond its walls, enriching the city's broader cultural fabric.

In honoring Bernal Cutlery with Legacy Business status, the City of San Francisco would recognize not only its contributions to the local economy but also its enduring impact on the culinary and cultural heritage of our community.

Thank you for considering this nomination.

Sincerely,

A handwritten signature in blue ink, appearing to read "Jackie Fielder", written over a horizontal line.

Jackie Fielder

Supervisor, District 9

01/27/2025

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415-554-5144 • E-mail: [Jackie.Fielder@sfgov.org](mailto:Jackie.Fielder@sfgov.org)



# Legacy Business Registry Application



## Business Information

**Business name:** Bernal Cutlery

**Business owner name(s):** Kelly Kozak; Ethan Joshua Donald

*Identify the person(s) with the highest ownership stake in the business*

**Current business address:** 766 Valencia St., San Francisco, CA 94110

**Telephone:** ( 415 ) 355 – 0773

**Email:**

**Mailing address (if different than above):**

**Website:** https://bernalcutlery.com

**Facebook:** https://www.facebook.com/bernalcutlery/

**Twitter:**

**7-digit San Francisco Business Account Number (BAN):**

1

1

0

5

7

8

7

**Do any of these describe your business?** (select all that apply)

*Requires at least 51% of the business be owned, operated, and controlled by the business designation below.*

☐ Immigrant-Owned Business

☐ Owned by Person with a Disability

☒ LGBTQ+-Owned Business

☐ Veteran-Owned Business

☐ Minority-Owned Business\*

☒ Woman-Owned Business

*\*Minority is defined as one or more of the following racial or ethnic groups: American Indian or Alaska Native; Asian; Black or African American; Hispanic or Latino; Middle Eastern or North African; Native Hawaiian/Other Pacific Islander*

## Contact Person Information

**Contact person name:** Kelly Kozak

**Contact person title:** Chief Financial Officer

**Contact telephone:** ( ) –

**Contact email:**

**Business Location(s)**

List the business address of the original San Francisco location, the start date of business, and the dates of operation at the original location. Check the box indicating whether the original location of the business in San Francisco is the founding location of the business.

If the business moved from its original location and has had additional addresses in San Francisco, identify all other addresses and the dates of operation at each address.

**Original San Francisco address:** 805 Cortland Ave. **Zip Code:** 94110

**Is this location the founding location of the business? (Y/N):** Y

**Dates at this location:** From: 2005 To: 2007

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**Other address (if applicable):** 794 Moultrie St. **Zip Code:** 94110

**Dates at this location:** From: 2007 To: 2008

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**Other address (if applicable):** 392 Crescent Ave. **Zip Code:** 94110

**Dates at this location:** From: 2008 To: 2010

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**Other address (if applicable):** 331 Cortland Ave. **Zip Code:** 94110

**Dates at this location:** From: 2010 To: 2013

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**Other Address (if applicable):** 593 Guerrero St. **Zip Code:** 94110

**Dates at this location:** From: 2013 To: 2019

---

**Other address (if applicable):** 3505 17th St. **Zip Code:** 94110

**Dates at this location:** From: 2017 To: 2019

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Business Location(s)

List the business address of the original San Francisco location, the start date of business, and the dates of operation at the original location. Check the box indicating whether the original location of the business in San Francisco is the founding location of the business.

If the business moved from its original location and has had additional addresses in San Francisco, identify all other addresses and the dates of operation at each address.

Original San Francisco address: Zip Code:

Is this location the founding location of the business? (Y/N):

Dates at this location: From: To:

Other address (if applicable): 766 Valencia St. Zip Code: 94110

Dates at this location: From: 2019 To: Present

Other address (if applicable): 1 Ferry Plaza, #26 Zip Code: 94111

Dates at this location: From: 2024 To: Present

Other address (if applicable): 69 Duboce Ave. Zip Code: 94103

Dates at this location: From: 2024 To: Present

Other Address (if applicable): Zip Code:

Dates at this location: From: To:

Other address (if applicable): Zip Code:

Dates at this location: From: To:



## Applicant Disclosures

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

This section is verification that all San Francisco taxes, business registration, and licenses are current and complete, and there are no current violations of San Francisco labor laws. This information will be verified. A business deemed not current with all San Francisco taxes, business registration, and licenses, or has current violations of San Francisco labor laws, will not be eligible to apply for grants through the Legacy Business Program.

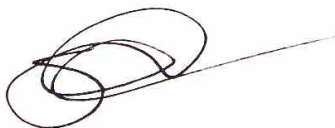
In addition, we are required to inform you that all information provided in the application will become subject to disclosure under the California Public Records Act.

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.

Name: Kelly Kozak

Signature:



Date: 12.29.2024

# **BERNAL CUTLERY**

## **Written Historical Narrative**

### **INTRODUCTION**

#### **a. Describe the business. What does it sell or provide?**

Bernal Cutlery is more than just a knife shop and sharpening service. Bernal Cutlery refurbishes and stocks vintage and antique culinary knives from all over the world, and sources new culinary knives from a variety of individual craftspeople and small industries in Japan, France, Germany, the United Kingdom, Spain, Turkey, and the United States. Owners Josh Donald and Kelly Kozak are students and writers of food and knife history who integrate a historical perspective into Bernal Cutlery.

#### **b. Describe whom the business serves.**

Bernal Cutlery potentially serves everyone who uses culinary knives and who cooks, from professional chefs and avid home cooks to more casual home cooks who might only sharpen their knives every few years. The business serves professional chefs throughout Northern California and is a day-trip destination by professional cooks and culinary students on their days off. Bernal Cutlery is a mainstay of local cooks maintaining and upgrading their kitchen cutlery and looking for inspiration in the kitchen in Bernal Cutlery's pantry and cooking tools. Bernal Cutlery also serves many visitors to San Francisco who plan a visit to the Mission district shop in their San Francisco visit.

There is no other knife shop that integrates both traditional Japanese knives and sharpening with historical Western culinary knife traditions like Bernal Cutlery. They are an industry leader not only with the robust selection of hard to find knives and cooking supplies, but also with the strong relationships built between customers and long-serving members of the Bernal Cutlery staff, many of whom have been at Bernal Cutlery for more than 10 years.

#### **c. In about 2-5 words (15-30 characters), describe what the business is known for.**

Knives, sharpening, culinary culture, and community building within the Bay Area food world.

### **CRITERION 1: The business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years**

#### **a. Provide a short history of the business, including locations and owners.**

Bernal Cutlery was founded in 2005 by Ethan Joshua Donald and Kelly Kozak in Bernal Heights as a sharpening service in the back of Kozak and Donald's apartment at 805 Cortland Avenue. For five years it remained a small, home-based operation with sharpening and selling refurbished vintage and antique knives, moving to 794 Moultrie Street in 2007 and 392 Crescent Avenue in 2008.

In 2010, Bernal Cutlery opened its first brick and mortar location in the 331 Cortland marketplace, a small business incubator project. The business quickly gained a reputation for its carefully curated selection of knives, knowledgeable staff, and commitment to customer satisfaction.

In 2013, Bernal Cutlery moved to the Mission District opening a shop at 593 Guerrero Street at 18th Street.

In 2017, Bernal Cutlery added a workshop and class space at 3505 17th Street, and the next year added a second retail location in Oakland.

In 2019, Bernal Cutlery closed the 3505 17th Street space and moved all San Francisco operations to the new 766 Valencia Street location. Late 2019 saw a fire at the Valencia shop shortly before the COVID pandemic closures, which claimed their Oakland location.

In 2024, they opened a second satellite location in the San Francisco Ferry Building as well as a manufacturing facility at 69 Duboce Avenue.

In many ways, Bernal Cutlery is the poster child for a small business being affected by fast moving gentrification.

Although Bernal Cutlery is not yet 30 years old, it is still eligible for the Legacy Business Registry because the business is more than 20 years old, has significantly contributed to the history and identity of the Mission community, and would face a significant risk of displacement if not included in the Registry. The business is currently facing the challenge of potential displacement due to the sale of the building and the upcoming lease expiration. They are in a vulnerable position of having their landlord waiting out their lease, which is expiring soon, and the building is currently for sale.

**b. Provide the ownership history of the business in a consolidated year-to-year format.**

2005 to Present:       Ethan Joshua Donald; Kelly Kozak

Donald and Kozak have remained owners of Bernal Cutlery continuously.

**c. Describe any circumstances that required the business to cease operations in San Francisco for any significant length of time.**

Bernal Cutlery has never ceased operations in San Francisco for any significant length of time.

**CRITERION 2: The business has contributed to the neighborhood's history and/or the identity of a particular neighborhood or community**

**a. Describe the business' contribution to the history and/or identity of the neighborhood, community, business sector, or San Francisco as a whole.**

Bernal Cutlery has played a significant role in shaping the identity of the Mission District . It has become a destination for food lovers and a gathering place for the community. The business has fostered a sense of local pride and has contributed to the neighborhood's reputation as a hub for culinary excellence. Professional chefs and avid home cooks come from all over the Bay Area for their unique assortment of hard-to-find knives, kitchen tools, and pantry supplies.

Bernal Cutlery runs a sharpening service specializing in Japanese-style whetstone sharpening and traditional craft based Western and Japanese knife restoration. Owner Josh Donald has trained in Japan and Europe with traditional knife-makers and currently has a trained crew of six professional sharpeners. Bernal Cutlery operates the only sharpening service in San Francisco to offer Japanese whetstone sharpening and the largest Japanese whetstone sharpening service in California through the Valencia Street sharpening workshop. Donald also offers lessons in Japanese whetstone sharpening and does traveling workshops in restaurants and community centers teaching sharpening. Bernal Cutlery also hosts classes in knife skills and knife skill-based cooking techniques from members of its crew who have backgrounds in fine dining, butchery, and Japanese home cooking. Bernal Cutlery also sells sharpening supplies and cooking supplies for professional and home kitchen culinary enthusiasts. Bernal Cutlery's pantry sells foods from local producers and international sources and stocks a rotating selection of culinary books and periodicals.

**b. Is the business associated with significant people or events, either now or in the past?**

Bernal Cutlery and owner Josh Donald house an archive of San Francisco's knife-making history for the public to view. It's a mini museum and a display for patrons to get a peek into 19th century San Francisco history as a culinary knife innovator and center of skilled craft on the West Coast.

Once Bernal Cutlery's manufactory is established, a knife history library is included in the plans, which will include a collection of 19th century San Francisco knives assembled over 20 years. Josh Donald's collection of San Francisco culinary knives and barware is a peek into San Francisco's rich history as a hub of craft and design innovation, and is an apt location, being around the corner from the old Levi's factory, a reminder of San Francisco's history of innovative and influential manufacturing and design. While Levi's might be more recognizable than the 19th century California carver or lime squeezer, both serve as a reminder of the creative influence San Francisco holds.

Bernal Cutlery has been a space for both well-known and accomplished Michelin chefs and ordinary people in and out of the professional food world. It has been a supporter and collaborator of Zero Food Print, a San Francisco-born action organization for climate change within the farming and food world. Bernal Cutlery hopes to again prove that San Francisco design and manufacturing have the potential to be an essential ambassador of the best of San Francisco.

**c. How does the business demonstrate its commitment to the community?**

Bernal Cutlery and its staff dedicate themselves to fundraising for the community and donating to the local schools and non-profits. The business also partners with community organizations and local schools and to promote culinary education and support food-related initiatives. Bernal Cutlery also hosts knife skills workshops and culinary events.

**d. Has the business ever been referenced in the media, business trade publication, and/or historical documents?**

Bernal Cutlery has been featured in numerous local and national media outlets , including the San Francisco Chronicle, the New York Times, and Bon Appétit. Following are several key articles:

- **In San Francisco, making things is sharp business**  
San Francisco Business Times  
May 19, 2025  
<https://www.bizjournals.com/sanfrancisco/news/2025/05/19/bernal-cutlery-knife-factory-heath-tartine-ritual.html>
- **Stay sharp with the country's best knife shops**  
The Week  
November 1, 2024  
<https://theweek.com/culture-life/food-drink/knife-shops-online>
- **S.F.'s favorite knife and cookware shop is opening in the Ferry Building**  
San Francisco Chronicle  
August 20, 2024  
<https://www.sfchronicle.com/food/restaurants/article/bernal-cutlery-ferry-building-19666532.php>
- **Knife Shop Bernal Cutlery Is the Newest Ferry Building Tenant**  
Eater San Francisco  
August 20, 2024  
<https://sf.eater.com/2024/8/20/24224485/knife-shop-bernal-cutlery-ferry-building>
- **Cult-favorite knife shop Bernal Cutlery joins flood of new names at the Ferry Building**  
San Francisco Standard  
August 20, 2024  
<https://sfstandard.com/2024/08/20/bernal-cutlery-ferry-building/>
- **This SF Shop Is Where Your Favorite Chef Got Their Favorite Knife**  
Secret San Francisco  
August 9, 2022  
<https://secretsanfrancisco.com/bernal-cutlery-sf/>
- **The Best Knife Sharpening Services to Rescue Dull Knives**  
Saveur  
February 8, 2022  
<https://www.saveur.com/shop/knife-sharpening-services/>

- **People We Meet: Bernal Cutlery and the ‘rabbit hole of sharpening’**  
Mission Local  
February 6, 2022  
<https://missionlocal.org/2022/02/people-we-meet-descending-the-rabbit-hole-of-sharpening-with-bernal-cutlery/>
- **S.F. knife store whets kosher appetites with region’s first kosher knife sharpening service**  
The Jewish News of Northern California  
August 17, 2021  
<https://jweekly.com/2021/08/17/s-f-knife-store-whets-kosher-appetites-with-regions-first-kosher-knife-sharpening-service/>
- **San Francisco knife shop Bernal Cutlery to open new location**  
San Francisco Chronicle  
June 4, 2019  
<https://www.sfchronicle.com/food/article/San-Francisco-knife-shop-Bernal-Cutlery-expands-13936441.php>
- **In San Francisco's Mission District, One Man Makes Art of a Good, Sharp Knife**  
KQED  
November 25, 2014  
<https://www.kqed.org/news/10351656/the-art-of-a-good-sharp-knife>

**e. Has the business ever received any awards, recognition, or political commendations?**

The business has received multiple awards and recognitions , including being named one of the "Best Knife Shops in America" by Food & Wine Magazine.

**f. How would the community be diminished if the business were to be sold, relocated, shut down, etc.?**

If Bernal Cutlery were to close, the Mission District would lose a beloved institution and a vital resource for the culinary community. The city of San Francisco would also lose a unique and culturally significant business.

**CRITERION 3: The business is committed to maintaining the physical features or traditions that define the business**

**a. Is the business associated with a culturally significant building, structure, object, signage, mural, architectural detail, neon sign, or any other special physical feature that defines the business?**

Bernal Cutlery's physical location is an essential part of its identity. The shop's interior features original details that contribute to its historic charm. The original interior entry frames a stained glass archway with their shop’s name, which is an immediately recognizable icon of the shop.



The blend of antique American and Japanese displays dovetails seamlessly into the historic Mission district building. Importantly, they have been in the 18th Street corridor since 2013 and are now more associated with this location than our original namesake neighborhood of Bernal Heights.

**b. In a few words, describe the main business activity you commit to maintaining.**

The main business activity that Bernal Cutlery commits to maintaining is providing high-quality cutlery and sharpening services to the community. Bernal Cutlery has grown steadily since its founding in 2005 to be Northern California's premier culinary cutlery shop and an often imitated, never duplicated innovator in the specialty culinary knife industry.

**c. What is the plan to keep the business open in the long term beyond the current ownership?**

The current owners are exploring options to ensure the long-term survival of the business.

**d. What challenges is the business facing today?**

The business is currently facing the challenge of potential displacement.

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**Legacy Business Program staff will add the following details:**

**a. Features or traditions that define the business and should be maintained for the business to remain on the Legacy Business Registry.**

Cutlery shop.

**b. Other special features of the business location, such as if the property associated with the business is listed on a local, state, or federal historic resources registry.**

The Planning Department Historic Resource Status of the building at 766 Valencia Street is "A - Historic Resource Present." It appears eligible for listing on the California Register as an individual property through survey evaluations in 2004 and 2011.

The Planning Department Historic Resource Status of the Ferry Building is "A - Historic Resource Present."

766 Valencia St. location



















NATURAL STONES

























Ferry Building location







FOCUS ON MANUFACTURING • RETAILING

# IN SAN FRANCISCO, MAKING THINGS IS SHARP BUSINESS

Bernal Cutlery is one of several manufacturers forging a future in San Francisco despite the city's high costs

San Francisco Business Times 2025

Bernal Cutlery's founder Josh Donald works on a knife inside the current Bernal Cutlery's location on Valencia Street in San Francisco, Calif. on March 26, 2025.

ADAM PARDEE



By [Alex Barreira](#) – Staff Reporter, San Francisco Business Times  
May 19, 2025



San Francisco Business Times 2025

Bernal Cutlery hopes to expand from its current stores on Valencia Street, shown here, and the Ferry Building to a manufacturing site at the edge of the Mission District and South of Market.

ADAM PARDEE

In a spot where the Central Freeway veers north, at the confluence of the Mission District and South of Market, a gritty landscape of auto repair shops and fenced-off parking lots appears to speak to San Francisco's postindustrial future. But in a former motorcycle shop, a different vision of the city's manufacturing sector is unfolding,



one that marries community support with global reach. A sign speaks to those artisanal ambitions: "Bernal Cutlery Manufactory, Coming Soon 2025."



Bernal Cutlery founders Kelly Kozak and Josh Donald are building a future for their small manufacturing business in San Francisco.

ADAM PARDEE

Manufacturing is far from dead in San Francisco. Though employment in the sector dropped 71% from 1991 to 2010, it has since rebounded by 45%. The 12,600 people employed in manufacturing in 2023, the most recent year for which figures are available, represent 2.5% of San Francisco's workforce — a small but vital group embracing business innovations alongside old-school craft.



Heath Ceramics CEO Robin Petravic says the site's showroom and factory are open by design.

ADAM PARDEE

The manufactory model — small-scale production, often inviting the community in to tie consumers more closely to a brand — has flourished in the Mission, exemplified by

makers like Tartine, Dandelion Chocolate and Heath Ceramics.

The manufactory is a leap of faith for Kozak and Donald, whose business turned 20 in April. They hope to raise \$2.5 million through equity instruments to build out the space and start spinning out blades. For Bernal Cutlery and its investors, it's a bet that there's still a path to success for manufacturing in San Francisco.

## **Happy accident**

At Heath Ceramics the factory tours began almost by accident.

Owner Robin Petravic, who with his wife acquired the pottery business in 2003, recalls that shoppers at the Sausalito store felt a natural curiosity about the adjacent 30,000-square-foot factory. He'd find them poking around the building, peeking in the windows, even setting up a picnic on the courtyard lawn.

"I couldn't blame them," said Petravic, familiar as a product designer with the nagging itch to know just how things work.

So he and other employees started regular, low-priced tours to walk the curious through the manufacturing process and the company's origins with Edith Heath in 1948. They followed suit after [opening a more imposing factory building](#) in the Mission in 2012.

The building's street-level windows peer into the factory, an intentional touch. An almost seamless glass wall sits between where workers make the tiles and the showroom where they're sold among Heath plates and vases.



Heath Ceramics' showroom is designed to invite the public in.

ADAM PARDEE

“We don't want those people to be hidden away like they are in a lot of factories,” Petravic said of Heath's employees.

And it goes both ways: The people making the product can see who's buying and why.

“That connection is what builds that pride,” he said. And, he added, it's “an asset that balances out the additional cost” of doing it in San Francisco, versus, say, an industrial park in Livermore.

## **Forging community**

Heath's Mission factory takes up less than half of the 60,000-square-foot building it fully rents. The rest consists of an outpost of Tartine, a clay-throwing studio, a newsstand that will soon become a cafe, and another 5,000 or 6,000 square feet of individual studio spaces rented to similarly minded artists.

Donald and Kozak also hope to display a museum-like "knife library" from their personal collections to draw people in.

“There's just so much crossover with the culinary world from chefs here to people coming to San Francisco for restaurants,” said Eileen Rinaldi, CEO of Ritual Coffee Roasters. “Any opportunity for people to witness manufacturing is transformative.”

Bernal Cutlery is also trying to outmaneuver copycat competitors. Taking more of the manufacturing process in-house means more time to capitalize on ideas before someone else

can swoop in at a lower price.



Eileen Rinaldi, the CEO of Ritual Coffee Roasters, says allowing the public to witness manufacturing is "transformative."

MARK CALVEY

“All the heritage (knifemaking) places that really tried to compete on price with newer places with cheaper costs, they lost,” Donald said.

A distinguishing characteristic of Bernal’s Cutlery is its use of the kaiten wheel, which offers the sharpener more precision and is rare to find in U.S. knife shops. Even with an edge, going from a sheet of steel to a finely honed blade is still tedious. To make its Greenfield Gyuto series, Bernal sends the same metal out three times to co-manufacturers over the course of months, before grinding the knife face personally on the kaiten. The resulting product blends the benefits of handwork with the larger volumes and lower costs of partners' machining.

The manufactory’s space’s concrete floor can handle heavy machines, were Bernal to move forging on site — which would solve a major bottleneck. Kozak and Donald aren't waiting, though: The goal is to open in some capacity in 2025.





Bernal Cutlery co-founder Josh Donald works on a knife inside the knifemaker's Valencia Street store.

ADAM PARDEE

The new manufactory could house as many as eight kaiten wheels. Bernal is already hiring to staff those and rotate employees through Bernal Cutlery's existing stores on Valencia Street and in the Ferry Building, the latter of which will soon add sharpening service. As many as 12 people working the manufactory wheels, versus the current two, would produce hundreds more blades per month, and the site would save other parts of the process from needing to be outsourced.

### **Cutting through the gloom**

For now, the manufactory is still aspirational.

Bernal Cutlery is still seeking a lead investor for the project who would put in roughly a third to a half of the total capital. So far Kozak and Donald have raised \$550,000 from about a dozen private investors. The average backer has chipped in about \$25,000, a testament to the loyalty they've cultivated over two decades in business.

"Part of it is still a challenge, we'd never done this before," Donald said. "But every time I talk with somebody about it I leave more convinced."

The investments are structured as simple agreements for future equity, a structure first popularized in the tech startup world; the contracts give investors an option to purchase shares in the future at a discount to what later investors pay. It's not the



first time Bernal Cutlery has pursued creative funding; in 2019, it borrowed money by issuing specialized bonds through SMBX, a San Francisco startup.

Bernal Cutlery is scaling up in an uncertain postpandemic economy. While President Trump has said his market-roiling tariffs are meant to encourage domestic manufacturing, much of the sector depends on complex global supply chains. The unfolding trade war Trump launched in April could [threaten the sector](#).



Tartine, the popular Mission District bakery, is among the businesses that has popularized the manufactory concept.

ADAM PARDEE

Paawan Kothari, director of programs at nonprofit SFMade, which [supports local manufacturing](#), said such policies “might just kill small businesses.”

“Big business you can kind of survive this,” she said. “But as a small business you don’t have that runway of several years.”

That being said, Kothari, who founded and grew a tea business, the Chai Cart, in San Francisco, said she would choose the city again if she were to start over today.

“If you’re making specialty products that involve skill, care and technique, I think there’s a wider customer base than people who want to buy local,” she added. “You would associate those qualities with a product made in San Francisco.”

Rinaldi, who planted Ritual’s production roastery in SoMa in 2009 and became a founding member of SFMade, said the biggest threat to manufacturing is the city’s lack of affordable housing, which hobbles attempts to recruit and maintain a

workforce. But there's plenty of [space available](#) for retail and manufacturing, including a proliferation of shared arrangements. The former motorcycle shop housing Bernal Cutlery, for example, was divided in two, with the back going to a woodworking shop. Kozak said the two ventures hoped to host joint events.

Add to that sense of camaraderie a growing sense of optimism that the city is on the upswing, and there's a heady environment for taking a chance at starting or growing a business.



Bernal Cutlery's future manufacturing location is getting built out in a former motorcycle repair shop.

ADAM PARDEE

“I wouldn’t talk somebody out of it right now,” Rinaldi said. “It’s a much lower barrier to entry now than it was 20 years ago.”



# LEGACY BUSINESS REGISTRY EXECUTIVE SUMMARY

**HEARING DATE: JULY 16, 2025**

*Filing Date:* June 18, 2025  
*Case No.:* 2025-005805LBR  
*Business Name:* Bernal Cutlery  
*Business Address:* 766 Valencia Street  
*Zoning:* Valencia Street Neighborhood Commercial Transit District  
*Cultural District:* Not Applicable  
*Block/Lot:* 3588/009  
*Applicant:* Kelly Kozak  
*Nominated By:* Supervisor Jackie Fielder  
*Located In:* District 9  
*Staff Contact:* Heather Samuels - 628-652-7545  
Heather.Samuels@sfgov.org

**Recommendation:** Adopt a Resolution to Recommend Approval

## Business Description

Bernal Cutlery is a knife shop and offers sharpening services. Bernal Cutlery refurbishes and stocks vintage and antique culinary knives from all over the world, and sources new culinary knives from a variety of individual craftspeople and small industries in Japan, France, Germany, the United Kingdom, Spain, Turkey, and the United States.

Owners Josh Donald and Kelly Kozak are students and writers of food and knife history who integrate a historical perspective into Bernal Cutlery. Bernal Cutlery serves everyone who uses culinary knives, from professional chefs and avid home cooks to more casual home cooks who might only sharpen their knives every few years. The business serves professional chefs throughout Northern California and is a day-trip destination by professional cooks and culinary students on their days off. Bernal Cutlery is a mainstay of local cooks maintaining and upgrading their kitchen cutlery and looking for inspiration in the kitchen in Bernal Cutlery's pantry and cooking

tools. Bernal Cutlery also serves many visitors to San Francisco who plan a visit to the Mission district shop on their San Francisco visit.

There is no other knife shop that integrates both traditional Japanese knives and sharpening with historical Western culinary knife traditions like Bernal Cutlery. They are an industry leader not only with the robust selection of hard to find knives and cooking supplies, but also with the strong relationships built between customers and long-serving members of the Bernal Cutlery staff, many of whom have been at Bernal Cutlery for more than 10 years.

## Staff Analysis

### Review Criteria

#### **1. *When was business founded?***

Bernal Cutlery was founded in 2005.

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

Yes. Bernal Cutlery qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- a. Bernal Cutlery has operated continuously in San Francisco for 20 years.
- b. Bernal Cutlery has contributed to the history and identity of the Mission District neighborhood as well as San Francisco as a whole.
- c. Bernal Cutlery is committed to maintaining the physical features and traditions that define the business.

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

Yes. The business has become a destination for food lovers and a gathering place for the community. The business has fostered a sense of local pride and has contributed to the neighborhood's reputation as a hub for culinary excellence. Professional chefs and avid home cooks come from all over the Bay Area for their unique assortment of hard-to-find knives, kitchen tools, and pantry supplies.

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

Yes. Bernal Cutlery and owner Josh Donald house an archive of San Francisco's knife-making history for the public to view. It's a mini museum and a display for patrons to get a peek into 19th century San Francisco history as a culinary knife innovator and center of skilled craft on the West Coast. Once Bernal Cutlery's manufactory is established, a knife history library is included in the plans, which will include a collection of 19th-century San Francisco knives assembled over 20 years.

Josh Donald's collection of San Francisco culinary knives and barware is a peek into San Francisco's rich history as a hub of craft and design innovation, and is an apartment location, being around the corner from the old Levi's factory, a reminder of San Francisco's history of innovative and influential manufacturing and design. While Levi's might be more recognizable than the 19th-century California carver or lime squeezer, both serve as a reminder of the creative influence San Francisco holds.

Bernal Cutlery has been a space for both well-known and accomplished Michelin chefs and ordinary people in and out of the professional food world. It has been a supporter and collaborator of Zero Food Print, a San Francisco-born action organization for climate change within the farming and food world. Bernal Cutlery hopes to again prove that San Francisco design and manufacturing have the potential to be an essential ambassador of the best of San Francisco.

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

No. The primary location at 766 Valencia Street was previously surveyed and determined to be individually eligible for listing on the California Register of Historical Resources. However, the property is not formally listed on the local, state, or national register.

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

Yes. This property had been identified for its association with LGBTQ history in the Citywide Historic Context Statement for LGBTQ History in San Francisco.

Notes: A former mortuary, the theater, commonly referred to as the first gay comedy club, opened at this location in 1982.

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

Yes. Bernal Cutlery has been featured in numerous local and national media outlets, including the San Francisco Chronicle, the New York Times, and Bon Appétit. These articles detail the immense care that is taken in the hands of the staff as they sharpen knives. The unique concept behind the store is also noted in these publications.

**Racial and Social Equity Analysis**

On July 15, 2020 the San Francisco Historic Preservation Commission adopted [Resolution No. 1127](#) centering Preservation Planning on racial and social equity. Understanding the benefits, burdens, and opportunities to advance racial and social equity that proposed Preservation Planning documents provide is part of the Department's Racial and Social Equity Initiative. This is also consistent with the Mayor's Citywide Strategic Initiatives for equity and accountability and with the Office of Racial Equity, which required all Departments to conduct this analysis.

The Legacy Business Program is deeply intertwined with these goals. One of the primary purposes of the Legacy Business Program is to maintain San Francisco's cultural fabric and to foster civic engagement and pride by assisting long-operating businesses to remain in the city. The Legacy Business Registry was established to recognize longstanding, community-serving businesses that are valuable cultural assets of the city. These businesses, ranging from restaurants to art galleries to tire shops to community shelters, are key to sustaining the racial and social diversity in San Francisco and adding to the identity and character of our city and the many communities within it.

Bernal Cutlery is woman-owned and LGBTQ+-owned. Additionally, Bernal Cutlery and its staff dedicate themselves to fundraising for the community and donating to the local schools and non-profits. The business also partners with community organizations and local schools and to promote culinary education and support food-related initiatives. Bernal Cutlery also hosts knife skills workshops and culinary events

Bernal Cutlery's physical location is an essential part of its identity. The shop's interior features original details that contribute to its historic charm. The original interior entry frames a stained glass archway with their shop's name, which is an immediately recognizable icon of the shop. The blend of antique American and Japanese displays dovetails seamlessly into the historic Mission District building. Importantly, they have been in the 18th Street corridor since 2013 and are now more associated with this location than our original namesake neighborhood of Bernal Heights.

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

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

Current Locations:

- 766 Valencia St. from 2019 to Present (6 years)
- 1 Ferry Plaza, #26 from 2024 to Present (1 year)
- 69 Duboce Ave. from 2024 to Present (1 year)

Previous (No Longer Extant) Locations:

- 805 Cortland Ave. from 2005 to 2007 (2 years)
- 794 Moultrie St. from 2007 to 2008 (1 year)
- 392 Crescent Ave. from 2008 to 2010 (2 years)
- 331 Cortland Ave. from 2010 to 2013 (3 years)
- 593 Guerrero St. from 2013 to 2019 (6 years)
- 3505 17th St. from 2017 to 2019 (2 years)

#### **Recommended by Applicant**

- No other knife shop integrates both traditional Japanese knives and sharpening with historical Western culinary knife traditions

- Serves professional chefs throughout NorCal
- Received “Best Knife Shops in America by Food & Wine Magazine
- Interior design is a recognizable icon of the shop

**Additional Recommended by Staff**

- It is a destination for travelers who have an interest in the culinary world.

**Basis for Recommendation**

The Department recommends the Historic Preservation Commission adopt a resolution recommending the business listed above be adopted by the Small Business Commission to the Legacy Business Registry.

**ATTACHMENTS**

Draft Resolution

Legacy Business Registry Application:

- Application Review Sheet
- Section 1 – Business / Applicant Information
- Section 2 – Business Location(s)
- Section 3 – Disclosure Statement
- Section 4 – Written Historical Narrative
  - Criterion 1 – History and Description of Business
  - Criterion 2 – Contribution to Local History
  - Criterion 3 – Business Characteristics
- Contextual Photographs and Background Documentation





# HISTORIC PRESERVATION COMMISSION

## DRAFT RESOLUTION NO. ###

**HEARING DATE: JULY 16, 2025**

*Case No.:* 2025-005805LBR  
*Business Name:* Bernal Cutlery  
*Business Address:* 766 Valencia Street  
*Zoning:* Valencia Street Neighborhood Commercial Transit District  
*Cultural District:* Not Applicable  
*Block/Lot:* 3588/009  
*Applicant:* Kelly Kozak  
*Nominated By:* Supervisor Jackie Fielder  
*Located In:* District 9  
*Staff Contact:* Heather Samuels - 628-652-7545  
Heather.Samuels@sfgov.org

ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR BERNAL CUTLERY CURRENTLY LOCATED AT 766 VALENCIA ST (PRIMARY ADDRESS), BLOCK/LOT 3588/009.

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 20 or more years, with no break in San Francisco operations exceeding two years; and

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

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

**WHEREAS**, at a duly noticed public hearing held on July 16, 2025, 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 Bernal Cutlery at Bernal Cutlery 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 Bernal Cutlery.

*Location(s):*

Current Locations:

- 766 Valencia St. from 2019 to Present (6 years)
- 1 Ferry Plaza, #26 from 2024 to Present (1 year)
- 69 Duboce Ave. from 2024 to Present (1 year)

Previous (No Longer Extant) Locations:

- 805 Cortland Ave. from 2005 to 2007 (2 years)
- 794 Moultrie St. from 2007 to 2008 (1 year)
- 392 Crescent Ave. from 2008 to 2010 (2 years)
- 331 Cortland Ave. from 2010 to 2013 (3 years)
- 593 Guerrero St. from 2013 to 2019 (6 years)
- 3505 17th St. from 2017 to 2019 (2 years)

*Physical Features or Traditions that Define the Business:*

- Specialty Knife Shop and kitchen goods
- Sharpening Service (including lessons and workshops)

**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 Case No.: 2025-005805LBR of Small Business on July 16, 2025.

Jonas P. Ionin  
*Commission Secretary*

AYES:

NOES:

ABSENT:

RECUSE:

ADOPTED: July 16, 2025