

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0208198 - 7-ELEVEN FOOD STORE #14253		Site Address 2577 S KING RD, SAN JOSE, CA 95122		Inspection Date 06/13/2025		Placard Color & Score GREEN 77		
Program PR0300637 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name 7-ELEVEN INC		Inspection Time 13:30 - 14:30			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By ALICIA				FSC Linh Nguy 09/08/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use			X				N
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods						X	
K10	Proper cooking time & temperatures						X	
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed			X				
K23	No rodents, insects, birds, or animals			X				

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Hand wash sink at the ware wash area is partially obstructed with numerous cases of beverages. Hand sink observed heavily soiled and lacked paper towels at the time.*

Hand wash sink at the cashier observed cluttered with ware washing sponges and employee's used utensils.

[CA] *Handwashing facility shall be clean, unobstructed, and accessible at all times. A handwashing facility shall not be used for purposes other than handwashing. Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Handwashing cleanser and sanitary towels shall be readily available and easily accessible at all times.*

[COS] *Obstructions at the hand sink at the cashier were removed. Paper towels were provided at the hand sink in the ware wash area.*

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: *Employees opened food and used eating utensils observed stored in areas of food preparation and/or food storage; by the oven and inside the hand wash sink at the cashier.*

[CA] *No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.*

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Minor leak observed below the waste drain pipe of the hand wash sink in the ware wash area. Drain observed held on by black electrical tape.*

[CA] *Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Investigate cause and repair in an approved manner.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *One dead cockroach observed on floor at the cashier area. Three dead cockroaches observed in-between the metal shelving for the beverage dispensers.*

Old rodent droppings observed on floor behind the one-door upright freezer closes to the manager's work station.

Manager stated that facility has two pest control services that treats facility twice per month. No signs of live or dead activity. Monitoring traps appear clear.

[CA] *Clean and sanitize area of dead cockroaches or old droppings.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Observed cases of food and beverages maintained directly on the floor.*

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Toilet tissue maintained on top of trash can instead of inside dispenser.*

[CA] *Toilet tissue shall be provided in a permanently installed dispenser at each toilet.*

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K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Heavy accumulation of grime and debris observed on floors underneath the storage shelf for soda syrup.*

[CA] *Regularly clean under equipment to prevent accumulation of debris.*

Performance-Based Inspection Questions

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Measured Observations

Item	Location	Measurement	Comments
Prepackaged pepperoni pizza	Opened face refrigerator	41.00 Fahrenheit	
Taquitos	One-door reach-in refrigerator	41.00 Fahrenheit	
Hot dogs	One-door reach-in refrigerator	40.00 Fahrenheit	
Egg salad sandwich	Opened face refrigerator	41.00 Fahrenheit	
Milk	Milk dispenser	41.00 Fahrenheit	
Chili	Chili & nacho cheese dispenser	156.00 Fahrenheit	
Cut watermelon	Opened face refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	125.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink - dispenser	300.00 PPM	
Ambient	Ice cream chest freezer	2.00 Fahrenheit	
Hot dogs	Heated roller	140.00 Fahrenheit	
Warm water	Hand wash sink - cashier	110.00 Fahrenheit	
Prepackaged burrito	Opened face refrigerator	41.00 Fahrenheit	
Milk	Walk-in refrigerator	44.00 Fahrenheit	
Fried chicken	Hot holding display	151.00 Fahrenheit	Subjected to TPHC

Overall Comments:

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/27/2025**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Henry N.
Manager

Signed On: June 13, 2025