

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 FA0205547 - QUIK STOP MARKET #551069		Site Address 1105 LEEWARD DR, SAN JOSE, CA 95122		Inspection Date 07/10/2025		Placard Color & Score GREEN 85		
Program PR0301533 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name HARJOT SINGH		Inspection Time 14:35 - 15:30			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By PARAS				FSC Harjot Singh 07/23/2027

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						
K05	Hands clean, properly washed; gloves used properly					X		
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		
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						N
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		
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: The only hand wash station in the back area observed completely obstructed with bags of rags and a damaged can of root beer maintained inside the wash basin. Hand wash station also lacked hand soap inside the dispenser. Station lacked a paper towel dispenser and had towels maintained on top of the soap dispenser.

Hand wash station inside the restroom also lacked hand soap.

PIC stated that they had just ran out of hand soap and the manager is currently out buying more hand soap.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Install paper towel dispenser. Paper towels and hand soap shall be readily available and easily accessible at all times.

Handwashing facility shall be clean, unobstructed, and accessible at all times.

Paper towels shall be stored inside the dispenser to prevent potential contamination.

[COS] Manager provided large bottle of hand soap to refill dispensers.

Minor Violations

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

Inspector Observations: 5+ dead cockroaches observed on the floor underneath the racks for the soda syrup.

No live activity was observed. Manager stated that the facility is treated monthly. Pest control reports were unavailable for review.

[CA] Clean and sanitize area of dead cockroaches.

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: Cases of beverages maintained directly on the floor.

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

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

Inspector Observations: Heavy build up of grime and debris observed on floors underneath storage racks and three-compartment sink in the back area.

Observed accumulation of syrups and grime on walls behind storage racks in the back area.

[CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Raw shelled eggs	Merchandiser refrigerator	41.00 Fahrenheit	
Prepackaged burger	Merchandiser refrigerator	14.00 Fahrenheit	
Hot dog	Hot holding roller	147.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink - dispenser	200.00 PPM	
Warm water	Hand wash sink	101.00 Fahrenheit	
Milk	Merchandiser refrigerator	42.00 Fahrenheit	
Hot water	Three-compartment sink	120.00 Fahrenheit	
Taquito	Hot holding roller	149.00 Fahrenheit	

Overall Comments:

**** Discussed with employee regarding the frequency of washing and sanitizing utensils (serving tongs for hot dogs and taquitos).
- In use food contact surfaces shall be cleaned and sanitized at least every 4 hours or as required.**

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 7/24/2025. 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: Gurbinder S.
Manager
Signed On: July 10, 2025