

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 FA0252526 - 7 ELEVEN #38459H		Site Address 6211 SANTA TERESA BL, SAN JOSE, CA 95119		Inspection Date 10/23/2025	
Program PR0367587 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name 7 ELEVEN INC		Inspection Time 10:45 - 11:45
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By HARJINDER DHINDSA	FSC Cao Nguyen Lieng 06/08/2028		

Placard Color & Score
GREEN
89

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
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			N
K07 Proper hot and cold holding temperatures		X		X			N
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						S
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		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0252526 - 7 ELEVEN #38459H	Site Address 6211 SANTA TERESA BL, SAN JOSE, CA 95119	Inspection Date 10/23/2025
Program PR0367587 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name 7 ELEVEN INC	Inspection Time 10:45 - 11:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Observed potentially hazardous foods that measured in the temperature danger zone located in the small food prep cold hold unit (pico de gallo 46F, diced tomatoes 46F). PIC unsure when PHFs were loaded into unit and decided to toss them just in case. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. REpair, adjust or replace units if necessary. [COS] PIC voluntarily discarded the PHFs and refilled them with new product. He will adjust the unit and monitor the temperature.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: No paper towels in dispenser at one of the handwash stations. [CA] ENSure paper towel dispenser is stocked with soap and paper towels at all times. [COS] PIC had employees refill dispenser.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
cut watermelon	grab n go cooler	40.00 Fahrenheit	
hot dog	roller warmer	155.00 Fahrenheit	
milk	walk-in cooler	35.00 Fahrenheit	
cheese	lowboy cooler	34.00 Fahrenheit	
chicken	hot hold	135.00 Fahrenheit	
tomatoes	food prep cold hold	46.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
ice cream	2 door reach-in freezer	-3.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
chicken	lowboy freezer	15.00 Fahrenheit	
pico de gallo	food prep cold hold	46.00 Fahrenheit	
ice cream	chest freezer	10.00 Fahrenheit	
pizza	hot hold	140.00 Fahrenheit	
pizza	lowboy cooler	38.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: 7-ELEVEN 38459A

NEW OWNER: EVERPEAK RETAIL INC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP09. An invoice for the permit fee in the amount of \$652.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 11/1/2025 - 10/31/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

OFFICIAL INSPECTION REPORT

Facility FA0252526 - 7 ELEVEN #38459H	Site Address 6211 SANTA TERESA BL, SAN JOSE, CA 95119	Inspection Date 10/23/2025
Program PR0367587 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name 7 ELEVEN INC	Inspection Time 10:45 - 11:45

***Structural Review inspection conducted on 10/23/2025**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **11/6/2025**. 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: Harjinder Dhindsa
Owner

Signed On: October 23, 2025