

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 FA0204780 - 7-ELEVEN STORE #2366-18584E		Site Address 401 WAVERLY ST, PALO ALTO, CA 94301		Inspection Date 07/28/2025		Placard Color & Score GREEN 83		
Program PR0302055 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name ASJ VENTURES, INC.		Inspection Time 13:15 - 14:15			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By DEEPA				FSC Amardip Jahal 12/23/2026

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						
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						
K07	Proper hot and cold holding temperatures		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						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						S
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		X
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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

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

Inspector Observations: *Several food items located on the left side of the grab and go open display unit found above 49F and above. All food was discarded. See VCD report.*

17- sub sandwiches (italian, american, turkey and cheese 57-59F

7 - turkey ham combos 58F

4- lemon chicken wrap 49F

22 packaged burritos (beef, chicken/bean, bean/cheese) 53F-55F

8- croissant sausage sandwiches 55F

8- sausage biscuits 57F

4- chobani yogurt 56F

24- sandwiches (egg salad, tuna salad, chicken salad) 54F

4- sushi packs 55F

3- meat pizzas 55-56F

No daily temp logs for this unit were available. The grab and go open display refrigeration unit measured between 48-57F (mainly on the left hand side of the unit next to the big gulp machine.

CONTACT THIS INSPECTOR ONCE UNIT IS REPAIRED 408-918-3450.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Water temperature at 3 comp sink measured at 115F. [CA] Maintain hot water at 120F at all times.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *The grab and go open display refrigeration unit measured between 48-57F (mainly on the left hand side of the unit next to the big gulp machine.*

[CA] Repair unit immediately. Do not use the left side of this unit. Provide a copy of the service report for review, showing temperatures are in compliance (41F and below). CONTACT THIS INSPECTOR AT 408-918-3450.

Note- provide 3-4 thermometers in this unit at various areas (top middle, bottom middle, right side, bottom right side, left top side etc) as the temperature of the unit is inconsistent throughout.

The door for the walk in cooler does not completely close. [CA] Repair door/latch so the door is fully closed/sealed.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Unable to locate thermometer for the walk in cooler. [CA] Provide a thermometer and locate on shelf where hot dogs are stored.*

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

Inspector Observations: *Heavy syrup debris noted on walls behind fountain soda boxes in the back area. [CA] Clean the walls regularly.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
pizza	warmer cabinet	146.00 Fahrenheit	
quat ammonium	3 comp sink dispenser	200.00 PPM	
pork egg roll	hot roller unit	137.00 Fahrenheit	
chicken wing	warmer cabinet	172.00 Fahrenheit	
water	hand sinks	100.00 Fahrenheit	
beef hot dog	hot roller unit	152.00 Fahrenheit	
lasagna	freezer	14.00 Fahrenheit	
lunchable	grab n go (middle/right side)	41.00 Fahrenheit	
watermelon	grab n go (middle/right side)	40.00 Fahrenheit	
milk	beverage side, walk in	41.00 Fahrenheit	
steak egg roll	hot roller unit	162.00 Fahrenheit	

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 **8/11/2025**. 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

DEEPA

Received By: Deepa

Signed On: July 28, 2025