

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 FA0206180 - 7-ELEVEN FOOD STORE #14267A	Site Address 1434 S WHITE RD, SAN JOSE, CA 95127	Inspection Date 09/10/2025
Program PR0301355 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name 7-ELEVEN INC	Inspection Time 13:00 - 14:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By YENIFER SILVA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/14/2025

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

Compliance of this violation has been verified on: 09/10/2025

Cited On: 08/14/2025

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

This violation found not in compliance on 09/10/2025. See details below.

Cited On: 09/10/2025

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

Inspector Observations: Repeated violation: Taquitos stored on hot dog roller case were measured between 115 oF and 130 oF. Chicken bites and pizza stored on the hot case were also measured below 120 OF. The person in charge said the food products were reheated two hours ago.

[CA] All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above. Monitor the temperature of the food products stored inside the case regularly. The case's temperature must also be kept at or above 135 oF. The PIC voluntarily condemned and destroyed about dozen of fried chicken and a dozen of Taquitos (COS).

Follow-up By
09/10/2025

Minor Violations

Cited On: 09/10/2025

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Repeated violation: There is not a food safety manager certified person in the facility.

[CA] Someone from the facility must take a food safety certificate class within a week and keep copy of the certificate on file.

Food Safety Manager certificate class may be taken on the following websites:

1. Premier Food Safety:

<https://www.premierfoodsafety.com/food-manager-certification/california>

2. Learn 2 Serve:

<https://www.360training.com/learn2serve/food-safety-manager/California>

3. Serve Safe Manager:

<https://www.servsafe.com/ServSafe-Manager>

Follow-up By
10/08/2025

Cited On: 09/10/2025

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

Inspector Observations: Heavy slime and mold-like growth was observed on the floor sink located by restroom entrance.

[CA] Conduct thorough and regular cleaning on the floor areas.

Follow-up By
09/10/2025

Measured Observations

Item	Location	Measurement	Comments
Chicken	Undercounter freezer	0.00 Fahrenheit	
Taquito	Hot Dog roller	123.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Fried chicken	Hot holding unit	120.00 Fahrenheit	

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Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 08/14/2025. The facility was issued a conditional pass for failing to store potentially hazardous foods on safe temperature zone and for the lack of supplies on the handwash station. During the time of this inspection the handwash stations have soap and paper towel supplies. However, temperature of the the fried chicken and Taquito stored on the hot holding case and the hot dog roller were measured below 125 oF. The facility is going to be issued a pass green placard. However, a second follow-up inspection shall be conducted at a charge of \$298/00 to the owner on a regular work hour inspection.

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 **9/24/2025**. 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: Yenifer Silva
Manager
Signed On: September 10, 2025