

**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**

<b>Facility</b> FA0205518 - QUIK STOP MARKET #6086		<b>Site Address</b> 1100 LUCRETIA AV, SAN JOSE, CA 95122		<b>Inspection Date</b> 01/23/2025	
<b>Program</b> PR0301767 - NO FOOD PREP <5,000 SQ FT - FP06			<b>Owner Name</b> RANDHAWA, JAGJIT SINGH		<b>Inspection Time</b> 11:35 - 12:25
<b>Inspected By</b> HENRY LUU		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> SADIQ K.	
				<b>FSC</b> Jagjit Randhawa 09/29/2027	

**Placard Color & Score**  
**YELLOW**  
**64**

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						S
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		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		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		X
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	X

## 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 in the back area by the three-compartment sink lacked paper towels. [CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Hand soap and paper towels shall be readily available and easily accessible at all times. [COS] Paper towels were provided.**

Follow-up By  
01/27/2025

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

**Inspector Observations: Commercially processed hot dogs and taquitos on the rolling warming unit measured between 118F to 135F. Employee stated that items were placed on the warming unit to be reheated to above 135F approximately 2 hours prior.**

Follow-up By  
01/27/2025

**[CA] RTE commercially processed food shall be reheated to >135°F for hot holding. [COS] Items were VC&D due to improper reheating.**

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Dead rodent observed on snap trap below the storage shelf for beverages next to the CO2 cannister by the back door.**

Follow-up By  
01/27/2025

**Employee stated that pest control services facility monthly. Latest pest control report unavailable for review.**

**[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.**

**[COS] Rodent and trap was removed.**

### Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: Build up of mold like growth inside the ice chute of the soda machine on the sales floor. [CA] Clean, sanitize, and maintain.**

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

**Inspector Observations: Hot water at the three-compartment sink measured at 108F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: Ventilation fan inside the restroom appears inoperable. [CA] Restrooms shall have an openable screened window, an air shaft, or a light switch-activated exhaust fan, consistent with the requirements of local building codes.**

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 syrup and debris observed on the floor below the storage rack for soda syrups. Observed the floors around the area to be sticky. [CA] Clean and maintain floors.**

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K58 - 2 Points - Placard not properly displayed/posted

**Inspector Observations:** *Health placard has been removed. Employee stated that the window where the placard was placed was broken and that the placard was discarded.*

**[CA]** *The placard shall be posted and clearly visible to the general public and patrons entering the food establishment. Notify this Division for a replacement placard when necessary.*

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
Ambient	Dip-n-dot freezer	-3.20 Fahrenheit	
Warm water	Hand wash sink - service area	117.00 Fahrenheit	
Tuna salad sandwich	Quik Quencher opened face refrigerator	41.00 Fahrenheit	
Bean cheese burrito	Quik Quencher - opened face refrigerator	41.00 Fahrenheit	
Warm water	Restroom hand wash station	108.00 Fahrenheit	
Ambient	Good Humor ice cream freezer	0.30 Fahrenheit	
Milk	8-door merchandiser refrigerator/walk-in	42.00 Fahrenheit	
Milk	Sureshot milk/cream dispenser	41.00 Fahrenheit	
Ambient	La Michoacana ice cream freezer	1.20 Fahrenheit	

## Overall Comments:

- ***On-site for facility evaluation for a change of ownership.***
- ***Two or more major violations were observed during the routine inspection.***
- ***A follow-up inspection will be conducted to verify compliance of all major violations.***
- ***Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.***
- ***The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.***
- ***Permit to new owner was not issued at this time.***

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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 **2/6/2025**. 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.

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**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



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**Received By:** Jasvir  
Employee

**Signed On:** January 23, 2025