

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0208984 - 7-ELEVEN FOOD STORE #2233-14269		Site Address 350 N WHITE RD, SAN JOSE, CA 95127	Inspection Date 12/16/2025
Program PR0301362 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name 7-ELEVEN INC	Inspection Time 10:45 - 11:20
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By CHAMKOR SINGH	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 12/16/2025

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 month, and keep copy of the certificate on file.

Follow-up By 01/19/2026

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>

Cited On: 12/16/2025

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

Inspector Observations: Repeated violation: Repeated violation: A gray water was kept on the mop bucket inside the service counter area. [CA] Mopped water must be immediately disposed into the janitorial sink after finishing task.

Follow-up By 12/16/2025

Cited On: 12/16/2025

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Repeated violation: Many food products on boxes were stored directly on the floor or on milk crate back in the storage areas. [CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Follow-up By 12/16/2025

Cited On: 12/16/2025

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: There is no wet mop hanger by the janitorial sinks. [CA] Install a wet mop hanger by the janitorial sink. All wet mops must be hung on the wet mop hanger.

Follow-up By 01/19/2026

Wet mops were stored inside the janitorial bucket.

[CA] To prevent insect breeding and production of smell, please keep all wet mops hanged on the mop hanger.

Cited On: 12/16/2025

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

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Inspector Observations: *There is a hole on the wall located behind the door structure opening into the three compartment sink. There are some missing coving tiles on the wall between the soda dispenser and the cold food display fridge.*

Follow-up By 01/19/2026

[CA] *To prevent insect/rodent infestation and hiding, seal the gap immediately. Replace the missing coving tiles on the wall behind the soda dispenser and the cold sandwich display case.*

There is heavy dirt and trash accumulation on the floor behind the door as well.
[CA] *Clean the floor area immediately.*

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	125.00 Fahrenheit	

Overall Comments:

Note: *This is a follow-up inspection to the routine inspection that was conducted on 11/26/2025. The store manager was informed to send me copy of the food manager certificate and fix the structural deficiencies that were cited last year. Our office has not received anything from the owner or the manager.*

The above repeated violations must be addressed immediately. If our office did not receive copy of a food manager certificate within a month, another follow-up inspection is going to be conducted. This first follow-up inspection shall be conducted free of charge. However, any 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 for the first 2 hours, thereafter \$298 each additional hour, during non-business hours, and upon inspector availability.

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 **12/30/2025**. 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: Chamkor Singh
Employee

Signed On: December 16, 2025