## **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**

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K46 No unapproved private home/living/sleeping quarters			Adequate vermin-	proofing								
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K47 Signs posted; last inspection report available	K46 No unapproved private home/living/sleeping quarters											

## **OFFICIAL INSPECTION REPORT**

Facility FA0212492 - 7-ELEVEN STORE 2234-14243C	Site Address 3777 LAFAYETTE	E ST 316, SANTA CLARA, CA 95054	Inspection Date 07/05/2023
Program PR0300645 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC	•	Owner Name SHARMA, SHASHI	Inspection Time
K48 Plan review	5 I - FF09	SHARIWA, SHASHI	14:45 - 15:45
K49 Permits available			
K58 Placard properly displayed/posted			
Co	mments and C	Observations	
Major Violations			
K06 - 8 Points - Inadequate handwash facilities: supplied or accessit	ole; 113953, 113953.	1, 113953.2, 114067(f)	
Inspector Observations: There was no paper towel supply [CA] Refill the wall-mounted paper towel dispenser immed refilled, you use a roll-type paper towel or napkins.			Follow-up By 07/05/2023
Minor Violations			
K30 - 2 Points - Food storage containers are not identified; 114047, 7	114049, 114051, 114	053, 114055, 114067(h), 114069 (b)	
Inspector Observations: Boxes of many food products we walk-in cooler areas. [CA] To prevent insect hiding and breading and for easy of least six inches off the floor on approved shelf or dunnag	leaning of the flo	-	t
K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)			
Inspector Observations: The screen covers of the make-u exhaust fan have heavy dust accumulation. [CA] Clean the screen covers of the makeup air and the ex			
K34 - 2 Points - Warewashing facilities: not installed or maintained; r 114101.1, 114101.2, 114103, 114107, 114125	no test strips; 11406	7(f,g), 114099, 114099.3, 114099.5, 114101(a),	
Inspector Observations: There is no approved sanitizer m chemicals used to sanitize dishes and utensils in the facil [CA] Provide approved sanitizer measuring strips for the food contact surfaces.	lity.		
K39 - 2 Points - Thermometers missing or inaccurate; 114157, 11415	59		
Inspector Observations: There was no thermometer on th cooler either.	e cold sandwich	display case and inside the walk-in	

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

#### **Measured Observations**

ltem	Location	Measurement	<u>Comments</u>
Hot Dogs	Roller	163.00 Fahrenheit	
Pizza	Hot holding unit	138.00 Fahrenheit	
Yogurt	Reach-in cooler	38.00 Fahrenheit	
Hot water	Three compartment sink	135.00 Fahrenheit	
Wings	Hot holding unit	135.00 Fahrenheit	
Sandwiches	Reach-in cooler	38.00 Fahrenheit	
Burrito	Reach-in cooler	34.00 Fahrenheit	
Milk	Reach-in cooler	35.00 Fahrenheit	
Wing	Undercounter	34.00 Fahrenheit	
Taquito	Roller	156.00 Fahrenheit	
Quaternary Ammonia	Three compartment sink	200.00 PPM	

[CA] To monitor the ambient air of the units, please install a functional thermometer on all refrigeration units.

### **Overall Comments:**

Note: 1. Food safety certificate: Shashi Sharma - 6/22/24

# **OFFICIAL INSPECTION REPORT**

Facility	Site Address	Inspection Date
FA0212492 - 7-ELEVEN STORE 2234-14243C	3777 LAFAYETTE ST 316, SANTA CLARA, CA 95054	07/05/2023
Program PR0300645 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC	Owner Name        1 - FP09      SHARMA, SHASHI	Inspection Time 14:45 - 15:45

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 <u>7/19/2023</u>. 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: Shashi Sharma Owner Signed On: July 05, 2023