

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 FA0210016 - 7-ELEVEN STORE #2367-23846G		Site Address 550 KEYES ST, SAN JOSE, CA 95112		Inspection Date 12/30/2024		Placard Color & Score YELLOW 79		
Program PR0302915 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name SABERI, THOMAS ISSA		Inspection Time 15:15 - 16:30			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By ANANDVIR SINGH				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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					N
K07	Proper hot and cold holding temperatures	X						
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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		
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: All hand wash stations within the prep areas have issues at the time of inspection. Either missing paper towels or soap at the time of inspection.

[CA] Hand wash stations must be fully stocked and operational at all times.

Follow-up By
01/02/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water within the facility is not operational at the time of inspection. Per PIC, they had issues with the water heater today in the morning.

[CA] Ensure hot water heater is operable and maintained in good repair at all times.

[SA] Facility is allowed to sell only prepackaged goods and no open foods. No food preparation is allowed within the facility until written authorization is given.

Follow-up By
01/02/2025

Minor Violations

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

Inspector Observations: Unable to provide a current food manger certification at the time of inspection. Per PIC, they have a copy of the certification within the office.

[CA] Provide a copy of the food manger certification to specialist for review.

REPEAT VIOLATION. Failure to comply may result in enforcement action.

Follow-up By
01/02/2025

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations: Placard has been removed from the front of the facility and not available.

[CA] The placard shall be posted and clearly visible to the general public and patrons entering the food establishment.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Chicken wings	Hot holding (Warmer)	152.00 Fahrenheit	
Pizza	Hot holding (Warmer)	148.00 Fahrenheit	
Cheese sticks	Grab and go refrigeration	39.00 Fahrenheit	
Hot dogs	Hot holding (Roller warmer)	144.00 Fahrenheit	
Hot water	3-Compartment/mop sinks	67.00 Fahrenheit	Adjust to 120°F
Ham sandwich	Grab and go refrigeration	39.00 Fahrenheit	
Ambient	Freezer chest	5.00 Fahrenheit	
Taquitos	Hot holding (Roller warmer)	143.00 Fahrenheit	
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Warm water	Hand wash/restroom	67.00 Fahrenheit	Adjust to 100°F.
Milk	Walk in	38.00 Fahrenheit	

Overall Comments:

The facility is hereby not allowed to do any food preparation (hot dogs, pizza, coffee etc.) until written authorization is given by this department.

- Hot water within the facility must be restored within 24-hours or facility is subject to complete closure and suspension of permit.

- Notify this department once violations have been addressed properly. Contact Guillermo V. (408) 918-7114 (guillermo.vazquez@deh.sccgov.org) once major violations have been addressed.

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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 **1/13/2025**. 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: Anandvir Singh
PIC
Signed On: December 30, 2024