

# 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 FA0206672 - 7-ELEVEN FOOD STORE #18039C		Site Address 1639 ALUM ROCK AV, SAN JOSE, CA 95116		Inspection Date 12/07/2022	
Program PR0301859 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name DHINDSA, HARJINDER		Inspection Time 10:00 - 11:15
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION		Consent By HARJINDER	FSC Juana Constantino 5/27/27	

Placard Color & Score
<b>GREEN</b>
<b>83</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						S
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				N
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						
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					N
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	

## Comments and Observations

### Major Violations

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

**Inspector Observations: Measured water temperature holding at 98F at warewash sink. Per operator, a technician was requested. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.**

Follow-up By  
12/08/2022

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Found soap stored outside of mounted dispenser at front hand wash station near cash register. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.**

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Found unmarked container of milk sitting near coffee station. Per operator, PHFs is under time as a public health control (TPHC). [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] Operator time marked PHFs on counter.**

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

**Inspector Observations: Found a few flies near mop sink. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.**

### Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Time as a public health control; procedures & records.
- Needs Improvement - Hot and cold water available.

### Measured Observations

Item	Location	Measurement	Comments
water	warewash/mop	98.00 Fahrenheit	final reading at 93F.
taquitos	1 door reach in freezer	14.00 Fahrenheit	
chicken wings	1 door upright freezer	2.60 Fahrenheit	
hot dogs	1 door reach in	38.00 Fahrenheit	
water	handsink (front)	98.00 Fahrenheit	
chicken taquitos	roller	177.00 Fahrenheit	
milk	counter	50.00 Fahrenheit	under time as a public health control (TPHC)
water	handsink (RR)	78.00 Fahrenheit	
chicken wings	2 door sliding warmer	144.00 Fahrenheit	
milk	reach in/walk-in	38.00 Fahrenheit	
lunchables	grab n go	35.00 Fahrenheit	
ice cream	1 door upright freezer	1.90 Fahrenheit	
buffalo chicken	roller	144.00 Fahrenheit	
pizza	1 door reach in	41.00 Fahrenheit	
diced tomato	1 door cold top	38.00 Fahrenheit	
pizza	2 door sliding warmer	140.00 Fahrenheit	
hot links	roller	178.00 Fahrenheit	

### Overall Comments:

**Facility shall cease and desist all sales of open foods. Facility water temperature is currently at 93F.**

**A follow-up inspection shall be conducted.**

**\*\*\*Subsequent follow up inspection after first follow up shall be billed \$219/hr during business hours and \$493/hrs (minimum of 2**

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*hours) during nonbusiness hours upon 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 **12/21/2022**. 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:** Harjinder Dhindsa  
Owner

**Signed On:** December 07, 2022