

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 FA0205702 - 7-ELEVEN STORE # 2367 - 14256C		Site Address 1173 MCLAUGHLIN AV, SAN JOSE, CA 95122		Inspection Date 06/25/2025		Placard Color & Score GREEN 79		
Program PR0300766 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name MOUNT EVEREST INC		Inspection Time 15:20 - 16:20			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By PAUL D.				FSC Janet Alvarado 05/27/2027

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						S
K06	Adequate handwash facilities supplied, accessible			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		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized		X		X			N
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	X	
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	X	
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

K14 - 8 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: Front service employee observed washing a pizza cutter that fell on the floor with just soap at the hand wash sink.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Instructed employee to wash and sanitize utensils at the three-compartment sink.

Minor Violations

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

Inspector Observations: Hand wash sink at the ware washing area outside of the restroom lacked paper towel dispenser.

[CA] Single-use sanitary towels shall be provided in dispensers. Paper towels shall be stored inside the dispenser to prevent potential contamination. Install paper towel dispenser.

Observed employee utilizing the hand wash sink at the front service area to wash pizza cutter that fell on the floor.

[CA] A handwashing facility shall not be used for purposes other than handwashing.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: PHF items (prepackaged burritos, sandwiches, cut fruits, yogurts, prepackaged pizza, Lunchables, prepackaged snack cheeses, etc.) maintained at the opened face refrigerator across from the merchandisers measured between 45F to 48F.

Ambient temperature of the refrigerator measured between 55F to 58F via probe thermometer placed closes to the inside as well as a scan using a IR thermometer.

Manager stated that some items were recently placed into the refrigerator.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Manager put in a work order to investigate cause for elevated temperature. PHF items were relocated into separate refrigerator to immediately cool.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Minor leak observed below the waste drain pipe of the left basin of the three-compartment ware wash sink.

Waste water is collected using a plastic bus tub. Waste water observed with mold-like growth and producing objectionable foul odor.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

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Inspector Observations: Numerous cases of beverages maintained inside the restroom.

[CA] All food shall be separated and protected from possible contamination. Discontinue storing food inside restroom.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature of the open-faced oval refrigerator measured between 55F to 58F via probe thermometer placed closes to the inside as well as a scan using a IR thermometer.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Pizza	Undercounter refrigerator	37.00 Fahrenheit	
Taquitos	Undercounter refrigerator	38.00 Fahrenheit	
Hot dogs	Undercounter refrigerator	40.00 Fahrenheit	
Big bite hot dog	Hot holding roller	141.00 Fahrenheit	
Taquitos	Hot holding roller	138.00 Fahrenheit	
Milk	Refrigerated dispenser	41.00 Fahrenheit	
Nacho cheese	Nacho cheese dispenser	136.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink - dispenser	200.00 PPM	
Chili	Chili dispenser	135.00 Fahrenheit	

Overall Comments:

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 **7/9/2025**. 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: Paul D.
Manager

Signed On: June 25, 2025