

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 FA0212417 - 7-ELEVEN FOOD STORE #14241		Site Address 3565 BENTON ST, SANTA CLARA, CA 95051		Inspection Date 01/21/2026	
Program PR0300125 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name 7-ELEVEN INC		Inspection Time 15:10 - 16:10
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By RAHIM	FSC Rahim Oromchi 05/10/2029		

Placard Color & Score

GREEN
87

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				
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					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					X	
K45	Floor, walls, ceilings: built, maintained, clean						
K46	No unapproved private home/living/sleeping quarters						
K47	Signs posted; last inspection report available						

OFFICIAL INSPECTION REPORT

Facility FA0212417 - 7-ELEVEN FOOD STORE #14241	Site Address 3565 BENTON ST, SANTA CLARA, CA 95051	Inspection Date 01/21/2026
Program PR0300125 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name 7-ELEVEN INC	Inspection Time 15:10 - 16:10
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Actively working employees lack food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.

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

Inspector Observations: Observed napkins are stored next to the handwash sink in open paper packaging. No paper towel dispenser observed. [CA] Single use towels shall be stored securely in a dispenser to avoid contamination.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured the maximum water temperature at the 3-compartment sink at 117F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility (100-108°F at handwash sinks).

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: Observed the active use of TurboChef Convection Oven without ventilation and without prior approval from this Department. [CA] Provide approved exhausted hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Facility to submit plans for new equipment or apply for hood exemption to Plan Check Department.

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: Observed large hole in the ceiling in the side storage area with the upright refrigeration units. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
taquitos	roller grill	140.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
hot dog	roller grill	143.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	400.00 PPM	
water	3-compartment sink	117.00 Fahrenheit	
cut tomato	preparation inserts	41.00 Fahrenheit	
taquitos	1-door under counter cooler	41.00 Fahrenheit	
milk	walk-in cooler	41.00 Fahrenheit	
taquitos	roller grill	88.00 Fahrenheit	Per employee, cooking for less than 15 minutes.
ambient	2-door upright freezer	10.00 Fahrenheit	
sandwiches	display case	41.00 Fahrenheit	
hot dog	roller grill	65.00 Fahrenheit	Per employee, cooking for less than 15 minutes.

OFFICIAL INSPECTION REPORT

Facility FA0212417 - 7-ELEVEN FOOD STORE #14241	Site Address 3565 BENTON ST, SANTA CLARA, CA 95051	Inspection Date 01/21/2026
Program PR0300125 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name 7-ELEVEN INC	Inspection Time 15:10 - 16:10

Overall Comments:

*** Facility has an open service request from August 2023 (SR0874404). Contact Plan Check Department to close out the service request upon review.**

*** Facility to submit plans or obtain exemption for the use of convection oven without a ventilation hood. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at dehplancheck@deh.sccgov.org or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on DEH website: ehinfo.org.**

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 **2/4/2026**. 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: Rahim Oromchi
Owner
Signed On: January 21, 2026