

# 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<br>FA0205354 - 7-ELEVEN FOOD STORE #29507                       | Site Address<br>1040 PIEDMONT RD, SAN JOSE, CA 95132 | Inspection Date<br>02/21/2025    |
| Program<br>PR0304025 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 | Owner Name<br>ASRESS, SEIFU                          | Inspection Time<br>10:50 - 11:50 |
| Inspected By<br>MAMAYE KEBEDE                                            | Inspection Type<br>FOLLOW-UP INSPECTION              | Consent By<br>HARJINBER SINGH    |

Placard Color & Score

**YELLOW**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 02/03/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**This violation found not in compliance on 02/21/2025. See details below.**

Cited On: 02/21/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Repeated violation: The handwash sink located back in the wash area was blocked by the water heater.**

**[CA] Make the handwash sink easily accessible for employees to wash hand whenever it is necessary. The water heater must be moved immediately. Until the water heater is removed, employees must wash their hand in the back handwash area (SA).**

Follow-up By  
02/21/2025

Cited On: 02/03/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**This violation found not in compliance on 02/21/2025. See details below.**

Cited On: 02/21/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Repeated violation: Buffalo wings and fried chicken stored on the hot case were measured below 127 oF.**

**[CA] All potentially hazardous foods like garlic in oil, cut melons, raw sprouts; cooked foods of plant origin; foods of animal origin and any other food capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of Clostridium botulinum shall always be held at 41°F or below or at 135°F or above. The person in charge voluntarily condemned and destroyed the half about a dozen of these products (COS).**

Follow-up By  
02/21/2025

#### Minor Violations

Cited On: 02/21/2025

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

**Inspector Observations: Repeated violation: There is not a food safety manager certified person in the facility.**

**[CA] Someone from the facility must take a food safety certificate class within two months and keep copy of the certificate on file.**

**Food Safety Manager certificate class may be taken on the following websites:**

**1. Premier Food Safety:**

**<https://www.premierfoodsafety.com/food-manager-certification/california>**

**2. Learn 2 Serve:**

**<https://www.360training.com/learn2serve/food-safety-manager/California>**

**3. Serve Safe Manager:**

**<https://www.servsafe.com/ServSafe-Manager>**

Follow-up By  
04/03/2025

Cited On: 02/21/2025

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Repeated violation: The quaternary ammonia sanitizer measuring strips are all expired.**

**[CA] Provide new and approved sanitizer measuring strips.**

Follow-up By  
02/21/2025

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Cited On: 02/21/2025

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Repeated violation: Grout structure back in the storage area is damaged. There are some damaged or missing ceiling panels back in the storage and some in the grocery display area.**

**[CA] Replace the damaged grout tiles. The missing or damaged ceiling panels must also be replaced immediately.**

**There are some missing wall and ceiling panels back in the storage area.**

**[CA] Replace the missing panels immediately.**

**There is a damaged floor structure back in the storage area.**

**[CA] Remove the wood board covering the floor back in the storage area immediately.**

## Measured Observations

| Item  | Location | Measurement       | Comments |
|-------|----------|-------------------|----------|
| Pizza | Hot case | 128.00 Fahrenheit |          |
| Wings | Hot case | 128.00 Fahrenheit |          |

## Overall Comments:

**Note: Stopped by the facility to conduct a follow-up inspection, and found almost all the violations cited during the routine inspection dated 02/03/2025 are not corrected. The facility was issued a conditional pass for blocking the handwash station located back near the wash area and for storing food out of the safe temperature zone. During today's follow-up inspection, both violations were found to be not corrected. Therefore, the facility shall remain in a conditional pass.**

**Failure to take corrective action within the specified time frame will result in further enforcement measures, which may include:**

- Issuance of fines or penalties as authorized by city, county, and state regulations.
- Suspension or revocation of operating permits.
- Additional legal action as deemed necessary to protect public health and safety.

### Follow-Up Inspection

**A follow-up inspection will be conducted on or after next week to verify that the required corrective actions have been implemented. The next follow-up inspection shall be a charge of \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability to the owner.**

**If you have questions regarding this notice, require clarification of the violations, or need guidance on achieving compliance, please contact the district inspector.**

**Thank you for your immediate attention to this matter. Compliance with health and safety standards is critical to maintaining public trust and ensuring the well-being of your customers.**

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 **3/7/2025**. 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: Harjinber Singh  
Manager  
Signed On: February 21, 2025