

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 FA0200952 - 7-ELEVEN #2366-25717E		Site Address 21490 MCCLELLAN RD, CUPERTINO, CA 95014		Inspection Date 08/26/2025		Placard Color & Score GREEN 90		
Program PR0303205 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name AMANA ENTERPRISE INCOR		Inspection Time 12:45 - 14:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ROBERT JU				FSC TINGHUNG JU 07/30/2026

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
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						
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		
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

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

Inspector Observations: *In the hot holding unit, measured chicken wings at 122F. Per operator, chicken wings prepared about 25 minutes prior, and window for the hot holding unit was accidentally left open. [CA] Ensure potentially hazardous foods are held hot at 135F and above to prevent bacterial growth. [COS] Operator moved chicken wings to the oven for reheating. Remeasured at 190F.*

At the display refrigerator, measured potentially hazardous foods between 46F and 52F including Lunchables, yogurt, raw shelled eggs, arroz con leche, deli sandwiches, cut melon, and burritos. Measured ambient air temperature of display refrigerator at 51F. [CA] Ensure potentially hazardous foods are held hot at 135F and above to prevent bacterial growth. [SA] Operator moved all potentially hazardous foods to the walk-in refrigerator to facilitate proper holding temperatures.

Minor Violations

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: *At the display refrigerator, measured ambient air temperature at 51F. [CA] Ensure all refrigeration is in good repair and able to maintain potentially hazardous foods at 41F and below. Operator to monitor and provide repairs for refrigeration. Discontinue use of refrigeration until it may be repaired.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
chicken wings	undercounter refrigerator	39.00 Fahrenheit	
chicken wings	hot holding unit	122.00 Fahrenheit	
frozen chicken wings	2 door reach in freezer	10.00 Fahrenheit	
frozen pizza	2 door reach in freezer	10.00 Fahrenheit	
orange juice	reach in refrigerator/walk-in refrigerator	36.00 Fahrenheit	
cheese pizza	hot holding unit	141.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
ice cream	freezer chest	-6.00 Fahrenheit	
ambient air temperature	display refrigerator	51.00 Fahrenheit	
taquitos	undercounter refrigerator	40.00 Fahrenheit	
milk	reach in refrigerator/walk-in refrigerator	36.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
Lunchables, yogurt, raw shelled eggs, arroz con leche, deli sandwiches, cut melon, and burritos	display refrigerator	52.00 Fahrenheit	Measured between 46F and 52F
hot water	handwash sink	100.00 Fahrenheit	
cheese pizza	reach in refrigerator/walk-in refrigerator	35.00 Fahrenheit	
taquitos	roller system	122.00 Fahrenheit	reheating
hot dogs	roller system	125.00 Fahrenheit	reheating

Overall Comments:

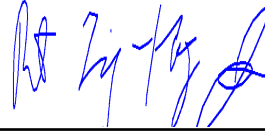
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **9/9/2025**. 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: ROBERT JU
OWNER
Signed On: August 26, 2025