

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 FA0206180 - 7-ELEVEN FOOD STORE #14267A	Site Address 1434 S WHITE RD, SAN JOSE, CA 95127	Inspection Date 10/03/2025
Program PR0301355 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name 7-ELEVEN INC	Inspection Time 11:25 - 12:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By YENIFER SILVA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/10/2025

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

Compliance of this violation has been verified on: 10/03/2025

Minor Violations

Cited On: 09/10/2025

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

This violation found not in compliance on 10/03/2025. See details below.

Cited On: 10/03/2025

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 a week 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
11/07/2025

Cited On: 09/10/2025

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

This violation found not in compliance on 10/03/2025. See details below.

Measured Observations

Item	Location	Measurement	Comments
Wings, TPHC	Hot holding case	145.00 Fahrenheit	
Sandwich	Display case	34.00 Fahrenheit	
Taquito	Hot Dog Roller	155.00 Fahrenheit	
Hot water	Three compartment sink	126.00 Fahrenheit	

Overall Comments:

Note: This is a second follow-up inspection to the routine inspection conducted on 08/14/2025. The facility was issued a conditional pass due to the lack of supplies on the handwash station and for storing food products outside safe temperature. During the first follow-up inspection, the handwash supply issues were resolved, but the holding temperature for the potentially hazardous food was not addressed. Therefore, a second follow-up was sought.

During today's follow-up inspection, it is confirmed that the store is using time as a public health control with proper time/temperature labels and most of the other minor violations are also corrected. Therefore, the facility is reissued a pass green placard.

2. Since this is a second follow-up inspection for a similar violation, the owner shall be billed \$298.00 a re-inspection charge.

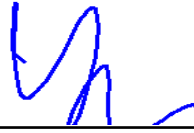
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **10/17/2025**. 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: Yenifer Silva
Manager
Signed On: October 03, 2025