

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 FA0203977 - 7-ELEVEN FOOD STORE #15429		Site Address 276 N WHISMAN RD, MOUNTAIN VIEW, CA 94043		Inspection Date 10/14/2019
Program PR0301515 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name GILL, KULJEET & BAL, KAMA	Inspection Time 09:40 - 10:20
Inspected By JENNIFER RIOS	Inspection Type FOLLOW-UP INSPECTION	Consent By SINGH		

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 10/09/2019

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

Compliance of this violation has been verified on: 10/14/2019

Cited On: 10/09/2019

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

Compliance of this violation has been verified on: 10/14/2019

Minor Violations

Cited On: 10/09/2019

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 10/14/2019

Cited On: 10/09/2019

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

Compliance of this violation has been verified on: 10/14/2019

Measured Observations

Item	Location	Measurement	Comments
Buffalo chicken taquito	Under counter cold hold	38.00 Fahrenheit	
Pico de gallo	Cold hold insert	40.00 Fahrenheit	

Overall Comments:

PIC stated that a new unit had replaced the non working one. Same unit.

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 **10/28/2019**. 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

Satnam Singh

Received By: Singh Satnam
 Employee
 Signed On: October 14, 2019