

# 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

|                                                                                 |  |                                                             |                                             |                                      |                                         |                                                                                                                                                                                                  |  |                                          |
|---------------------------------------------------------------------------------|--|-------------------------------------------------------------|---------------------------------------------|--------------------------------------|-----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|------------------------------------------|
| <b>Facility</b><br>FA0205004 - 7-ELEVEN FOOD STORE #2234-14315G                 |  | <b>Site Address</b><br>708 COLORADO ST, PALO ALTO, CA 94303 |                                             | <b>Inspection Date</b><br>03/02/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">93</div> |  |                                          |
| <b>Program</b><br>PR0300262 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 |  |                                                             | <b>Owner Name</b><br>RIHAL, BHUPINDER SINGH |                                      | <b>Inspection Time</b><br>10:20 - 11:30 |                                                                                                                                                                                                  |  |                                          |
| <b>Inspected By</b><br>JOSHUA LUCES                                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                |                                             | <b>Consent By</b><br>ELENA           |                                         |                                                                                                                                                                                                  |  | <b>FSC Bhupinder S Rihal</b><br>2/5/2029 |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       | X  |       |       |        |     |     | S   |
| K02                            | Communicable disease; reporting/restriction/exclusion                       | X  |       |       |        |     |     |     |
| 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     |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    | X  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     | S   |
| 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                    |     |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 | X   | X   |
| 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                                    |     | X   |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                      |                                  |
|--------------------------------------------------------------------------|------------------------------------------------------|----------------------------------|
| Facility<br>FA0205004 - 7-ELEVEN FOOD STORE #2234-14315G                 | Site Address<br>708 COLORADO ST, PALO ALTO, CA 94303 | Inspection Date<br>03/02/2026    |
| Program<br>PR0300262 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 | Owner Name<br>RIHAL, BHUPINDER SINGH                 | Inspection Time<br>10:20 - 11:30 |
| 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

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

#### Inspector Observations:

**Soap was unavailable at the back handwashing sink near the three compartment sink. It was discussed with the PIC that the mount had fallen off two days prior and a work order had been submitted.**

**[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.**

**[COS] Soap was provided at the hand washing station.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

#### Inspector Observations:

#### \*Repeated Violation\*

**Tongs are stored on splash guard between Turbo Chef and handwash sink where they are exposed to splash from handwashing.**

**[CA] Properly store utensils and equipment in a clean and sanitary manner. Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.**

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

#### Inspector Observations:

**Cracked and missing flooring in three compartment sink area.**

**[CA] Repair flooring or replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                    | Location                | Measurement       | Comments            |
|-------------------------|-------------------------|-------------------|---------------------|
| EGG SALAD SANDWICH      | FRONT DISPLAY           | 38.00 Fahrenheit  |                     |
| WATER                   | FRONT HAND WASHING SINK | 107.00 Fahrenheit |                     |
| TAQUITO - JALAPENO      | HOT ROLLER              | 141.00 Fahrenheit |                     |
| PREPACKAGED SANDWICH    | WALK IN COOLER          | 38.00 Fahrenheit  |                     |
| TAQUITO - STEAK         | HOT ROLLER              | 157.00 Fahrenheit |                     |
| MILK                    | WALK IN COOLER          | 36.00 Fahrenheit  | IR                  |
| PIZZA                   | OVEN                    | 177.00 Fahrenheit | HEATING TEMPERATURE |
| SANITIZER CONCENTRATION | THREE COMPARTMENT SINK  | 200.00 PPM        | QUATERNARY AMMONIA  |
| CHILI                   | HOT HOLDING DISPENSER   | 149.00 Fahrenheit |                     |
| SPICY DOG               | HOT ROLLER              | 137.00 Fahrenheit |                     |
| PIZZA                   | FRONT REACH IN COOLER   | 36.00 Fahrenheit  |                     |
| WATER                   | THREE COMPARTMENT SINK  | 120.00 Fahrenheit |                     |
| TAQUITO - CHICKEN       | HOT ROLLER              | 167.00 Fahrenheit |                     |
| TURKEY SANDWICH         | FRONT DISPLAY           | 40.00 Fahrenheit  |                     |
| HOT DOG                 | FRONT REACH IN COOLER   | 37.00 Fahrenheit  |                     |
| CHEESE                  | HOT HOLDING DISPENSER   | 145.00 Fahrenheit |                     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                      |                                  |
|--------------------------------------------------------------------------|------------------------------------------------------|----------------------------------|
| Facility<br>FA0205004 - 7-ELEVEN FOOD STORE #2234-14315G                 | Site Address<br>708 COLORADO ST, PALO ALTO, CA 94303 | Inspection Date<br>03/02/2026    |
| Program<br>PR0300262 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 | Owner Name<br>RIHAL, BHUPINDER SINGH                 | Inspection Time<br>10:20 - 11:30 |

## Overall Comments:

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 **3/16/2026**. 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:** Rano Rihal  
Person in Charge

**Signed On:** March 02, 2026