

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 FA0212765 - 7-ELEVEN STORE 23585D	Site Address 706 BENTON ST, SANTA CLARA, CA 95050	Inspection Date 09/17/2026
Program PR0302724 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name S&N STORES INC.	Inspection Time 14:45 - 15:15
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By INDER

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/14/2026

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

This violation found not in compliance on 09/17/2026. See details below.

Cited On: 09/17/2026

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

Inspector Observations: At the employee restroom sink, measured the maximum water temperature at 118F. The restroom sink is automatic and not readily adjustable, making it difficult to properly wash hands. [CA] Handwash station shall be readily accessible and available for use at all times to facilitate proper handwashing. [SA] Other handwash sinks are available nearby for employee usage. Per PIC over the phone, the sink will be serviced within one week. Facility to follow up with inspector by 9/24/2026.

Cited On: 09/14/2026

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

Compliance of this violation has been verified on: 09/17/2026

Cited On: 09/14/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 09/17/2026

Cited On: 09/14/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Compliance of this violation has been verified on: 09/17/2026

Minor Violations

Cited On: 09/17/2026

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: At the employee restroom sink, measured the maximum water temperature at 118F. The restroom sink is automatic and not readily adjustable. [CA] Water shall be supplied from 100-108F at handwash stations as measured from the faucet when not readily adjustable.

Measured Observations

Item	Location	Measurement	Comments
pico de gallo	countertop inserts	41.00 Fahrenheit	
water	handwash sink (restroom)	118.00 Fahrenheit	
hot dogs	1-door under counter	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
hot dogs	rolling warmer	165.00 Fahrenheit	TPHC

Overall Comments:

On-site to conduct a follow-up to the previous routine inspection (dated 9/14/2026).

The following major violations were verified as in compliance:

- K07: Improper holding temperatures. The preparation unit has been serviced. Measured all foods at proper holding temperatures

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at time of inspection.

- K09: Improper use of TPHC. Observed all food held on TPHC is properly labelled. Ensure foods are properly discarded per discard time.

- K14: Improper sanitization of food contact surfaces.

--- Observed soda nozzles and dispensers have been visibly cleaned. Ensure nozzles and dispensers are routinely cleaned and sanitized.

--- Discussed proper washing, rinsing, and sanitizing procedures at time of inspection.

The facility has been given a "PASS" placard for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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 **10/1/2026**. 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: Inder Dhami
Employee
Signed On: September 17, 2026