

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0260659 - CHEVRON STATIONS INC #1778		Site Address 2701 MCKEE RD, SAN JOSE, CA 95127	Inspection Date 08/06/2026
Program PR0382064 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name CHEVRON STATIONS INC	Inspection Time 10:10 - 10:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By DODDIE MEZA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/06/2026

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

Inspector Observations: According to written standard operational procedure posted behind the counter, any food stored using time as a public health control method shall be discarded if not used within four hours. However, per employee, drumsticks and tenders that passed four hours inside the hot case were cooled and stored on the reach-in fridge as a deli chicken stored in clear plastic for sale.

[CA] When time only, rather than time and temperature is used as a public health control, potentially hazardous food products shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

Two medium deli-size clear plastic container and one large container full of chicken tenders and drumsticks which stored on the reach-in cooler were voluntarily discarded by employee (COS).

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Drumsticks, TPHC	Hot holding unit	125.00 Fahrenheit	
Tender	Hot holding unit	140.00 Fahrenheit	
Mashed potato, TPHC	Steam table	120.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 12/05/20265. The facility was issued a conditional pass for storing food out of safe temperature zone and for

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 **8/20/2026**. 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: Doddie Meza
Manager

Signed On: August 06, 2026