

**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>FA0214178 - 7-ELEVEN #27768C                                 |  | <b>Site Address</b><br>708 N FAIR OAKS AV, SUNNYVALE, CA 94086 |   | <b>Inspection Date</b><br>06/02/2022 |   |
| <b>Program</b><br>PR0303620 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 |  |  | <b>Owner Name</b><br>BHANGU INVESTMENTS INC |                                      | <b>Inspection Time</b><br>11:00 - 12:30 |
| <b>Inspected By</b><br>GINA STIEHR  |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                   |   | <b>Consent By</b><br>ARIANA SERRALD  |   |
| <b>FSC Not Available</b>  |  |  |   |                                      |   |

|                                  |
|----------------------------------|
| <b>Placard Color &amp; Score</b> |
| <b>RED</b>                       |
| <b>58</b>                        |

| RISK FACTORS AND INTERVENTIONS  | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|---|----|-------|-------|--------|-----|-----|-----|
|   |    | Major | Minor |        |     |     |     |
| K01 Demonstration of knowledge; food safety certification                       |    |       | X     |        |     |     |     |
| K02 Communicable disease; reporting/restriction/exclusion                       | X  |       |       |        |     |     | N   |
| 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   |     |     |
| K06 Adequate handwash facilities supplied, accessible                           |    | X     |       | X      |     |     | N   |
| K07 Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     | N   |
| 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     |       | X      |     |     |     |
| K12 Returned and reservice of food  | X  |       |       |        |     |     |     |
| K13 Food in good condition, safe, unadulterated                                 | X  |       |       |        |     |     |     |
| K14 Food contact surfaces clean, sanitized                                      |    |       | X     |        |     |     | N   |
| 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                                 |     |     |
| 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                                      |     |     |

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| K48   | Plan review  |   |
| K49   | Permits available  | X                                       |
| K58   | Placard properly displayed/posted                              |   |

## Comments and Observations

### Major Violations

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

**Inspector Observations: No paper towels in back handwash sink dispenser or in bathroom dispenser. REPEAT VIOLATION. [CA] Ensure all handwash stations are properly stocked with soap and paper towels at all times. [COS] PIC put paper towel rolls next to dispensers during time of inspection.**

Follow-up By  
06/07/2022

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

**Inspector Observations: Observed potentially hazardous foods that measured in the temperature danger zone located in the grab n go refrigerator unit (PHFs measured at 50F and above). [CA] Repair, adjust or replace refrigeration unit to properly cold hold PHFs at 41F or below. [COS] PIC voluntarily discarded PHFs.**

Follow-up By  
06/07/2022

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

**Inspector Observations: Observed ready to eat, commercially processed food being reheated improperly (internal temperature readings ranged from 37F-108F). [CA] RTE food from commercially processed, hermetically sealed container may be reheated to >135°F for hot holding. [COS] PIC did another round of reheating and internal temperature readings were measured above 135F.**

Follow-up By  
06/07/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Observed fresh rodent droppings and a hole in the back of the building next to the reach-in freezer for bags of ice. Also observed a hole and droppings next to the back delivery door and under the reach-in freezers. [CA] Ensure facility is free of pests and vermin; recommend working with professional pest control. Thoroughly clean and sanitize facility, remove rodent feces, patch holes and replace missing ceiling panels. Set rodent monitoring traps.**

Follow-up By  
06/07/2022

### Minor Violations

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

**Inspector Observations: Food Safety Certificate has expired. No Food Handler Cards available during time of inspection. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

**PIC did not know the proper cold holding temperature or reheating temperature. [CA] Ensure PIC is knowledgeable about proper cold/hot holding temperatures as well has reheating temperature.**

K14 - 3 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, 14125(b), 114141

**Inspector Observations: Observed a thick coat of black mold like substance on the inside of the ice dispenser at the soda machine. [CA] Disassemble nozzles and ice dispenser to thoroughly clean and sanitize.**

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

**Inspector Observations: Observed missing ceiling panels and holes in the walls within the facility. [CA] Replace ceiling panels and patch holes; recommend using metal mesh as part of the hole patching.**

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Inspector Observations: The health permit was expired. [CA] A current copy of the health permit shall be posted in public view.**

### Performance-Based Inspection Questions

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- Needs Improvement - Communicable disease; reporting/restriction/exclusion.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Food contact surfaces clean, sanitized.

### Measured Observations

| Item          | Location               | Measurement       | Comments  |
|---------------|------------------------|-------------------|---|
| cheese sticks | grab n go refrigerator | 50.00 Fahrenheit  |   |
| wings         | low boy freezer        | 12.00 Fahrenheit  | infrared  |
| hot water     | 3 comp sink            | 120.00 Fahrenheit |   |
| chicken wings | oven                   | 37.00 Fahrenheit  | internal temperature readings of reheated wings were between 37F-108F |
| hot dogs      | hot hold               | 143.00 Fahrenheit |   |
| fried chicken | hot hold box           | 141.00 Fahrenheit |   |
| pizza         | reach-in freezer       | 23.00 Fahrenheit  | infrared  |
| milk          | walk-in cooler         | 41.00 Fahrenheit  | infrared  |
| wings         | reach-in freezer       | 12.00 Fahrenheit  | infrared  |
| taquitos      | hot hold               | 162.00 Fahrenheit |   |
| hot water     | handwash sink          | 100.00 Fahrenheit |   |
| sandwiches    | grab n go refrigerator | 51.00 Fahrenheit  |   |
| chicken wrap  | grab n go refrigerator | 50.00 Fahrenheit  |   |
| salsa         | food prep cold hold    | 41.00 Fahrenheit  |   |
| ice cream     | chest freezer          | 4.00 Fahrenheit   | infrared  |

### Overall Comments:

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **6/16/2022**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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

*Ariana*

**Received By:** Ariana Serrald  
Manager

**Signed On:** June 02, 2022