

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 FA0273961 - 7 LEAVES		Site Address 1743 BERRYESSA RD, SAN JOSE, CA 95133		Inspection Date 08/03/2026		Placard Color & Score GREEN 86		
Program PR0414332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12			Owner Name 7 LEAVES SANTA CLARA LLC		Inspection Time 13:30 - 14:45			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By JAZZLIN				FSC Chanel Thach 09/26/2028

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						
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		X			
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		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						S
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	X	
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		X
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		X
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0273961 - 7 LEAVES	Site Address 1743 BERRYESSA RD, SAN JOSE, CA 95133	Inspection Date 08/03/2026
Program PR0414332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12	Owner Name 7 LEAVES SANTA CLARA LLC	Inspection Time 13:30 - 14:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: 1) Measured opened container of oat milk stored on the preparation counter. Per employee, oat milk was opened 1 hour prior to temperature measurement. Per employee, milk is opened and stored on counter and used on a first in, first out basis. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] PIC stated that opened milks will be discarded within 3 hours (4 hours from time of initial removal from temperature).

2) Measured boba in warmer at 95F. Per employee, boba was cooked 3 hours prior to temperature measurement and is kept out for 4 hours. No evidence of TPHC or time markings observed. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] PIC added time markings for boba during inspection.

Facility shall submit completed TPHC form or provide SOP for handling of foods stored at ambient temperatures to district specialist by 8/10/2026.

Minor Violations

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility lacks test strips for sanitizer of choice (quaternary ammonia). [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed active drip leak in the plumbing underneath the 3-compartment sink. [CA] Repair leak. Plumbing fixtures shall be maintained in good repair.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed back door propped open at time of inspection. [CA] Facility shall be fully enclosed to prevent pest entrance and harborage.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
boba	warmer	95.00 Fahrenheit	
milk tea	2-door upright cooler	41.00 Fahrenheit	
oat milk	preparation counter	71.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
milk	2-door preparation unit	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	200.00 PPM	
water	preparation sink	120.00 Fahrenheit	
milk	2-door upright cooler	41.00 Fahrenheit	

Overall Comments:

Facility shall submit completed TPHC form or provide SOP for handling of foods stored at ambient temperatures (boba, milks) to district specialist by 8/10/2026.

OFFICIAL INSPECTION REPORT

Facility FA0273961 - 7 LEAVES	Site Address 1743 BERRYESSA RD, SAN JOSE, CA 95133	Inspection Date 08/03/2026
Program PR0414332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12	Owner Name 7 LEAVES SANTA CLARA LLC	Inspection Time 13:30 - 14:45

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 **8/17/2026**. 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: Jazzlin Castro
Shift Lead

Signed On: August 03, 2026