

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 FA0208348 - QUIK STOP MARKET #550034		Site Address 2704 S BASCOM AV, SAN JOSE, CA 95124		Inspection Date 07/15/2025		Placard Color & Score GREEN 93		
Program PR0300113 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name QUIK STOP MARKETS INC		Inspection Time 14:30 - 15:40			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By FABIOLA (M)				FSC Fabiola Lopez 9/5/28

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						S
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						S
K07	Proper hot and cold holding temperatures	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						
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	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean		
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		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Measured hot water holding at 105F at warewash sink. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Found a newly added equipment at customer self-service area: roller grill (Standex). Observed no hand wash station in customer self-service area. [CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). [COS] Operator directed to cease desist of all hot PHFs sells on site. Facility does not have the means to safely service food in customer self-service area.

Follow-up By
07/17/2025

****Facility shall comply with one of the following methods:**

1. Submit plan for new equipment and submit plans for potential hand wash station installation pending plan check requirements.
2. Remove equipment immediately and discontinue selling hot PHFs on site.

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: 1. Found drain line under warewash sink directly stored in floor sink. [CA] Provide a minimum of 1 inch air gap between drain line and floor sink.

2. Found leaking faucet at warewash sink (middle section) when water is on. [CA] Repair leak.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ice cream	2 door sliding freezer	10.20 Fahrenheit	
beverage	grab n go (right)	40.00 Fahrenheit	
shell eggs	8 door upright/walk-in	41.00 Fahrenheit	
warm water	handsink (warewash/RR)	105.00 Fahrenheit	
Frozen PHFs	2 door upright freezer	7.40 Fahrenheit	
ambient	1 door upright freezer	-4.30 Fahrenheit	
beverage	grab n go (left)	46.00 Fahrenheit	nonPHFs beverages only
taquitos	roller grill (newly added)	144.00 Fahrenheit	not approved, cease and desist sells.
sandwiches	grab n go (near cashier)	40.00 Fahrenheit	
hot dog	roller grill (newly added)	143.00 Fahrenheit	not approved, cease and desist sells.
beverage	(2x) 1 door upright	41.00 Fahrenheit	
hot water	warewash	105.00 Fahrenheit	

Overall Comments:

Facility shall hereby cease and desist all hot potentially hazardous foods (PHFs) sells on newly added roller grill (Standex) at customer self service area immediately. Facility shall go through plan check to determine if facility newly added equipment and sinks on site meets Cal Code requirements to allow facility to sells of hot PHFs in customer self-service area.

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A follow up inspection shall be conducted.

******Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.******

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 **7/29/2025**. 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: Fabiola Lopez
Store Manager
Signed On: July 15, 2025