

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 FA0200254 - 7-ELEVEN FOOD STORE #2367-14298E		Site Address 2223 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 06/25/2026		Placard Color & Score GREEN 82		
Program PR0300109 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name AMAR STORES INC		Inspection Time 11:00 - 12:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ARSH				FSC Parwinder Dhindsa 05/27/27

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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						S
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		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				N

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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
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

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, 14125(b), 114141

Inspector Observations: *MAJOR*

Ant observed on the interior surface nozzle of latte machine where beverages are directly dispensed from.

[CA]: Food contact surfaces shall be free of contamination at all times.

[COS]: Employee cleaned and sanitized nozzle.

MINOR

Minor accumulation of food residue on the interior nozzles of soda beverage nozzles.

[CA]: Remove, clean, and sanitize nozzles. Nozzles should be maintained clean regularly to prevent the accumulation of residues.

Minor Violations

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

Inspector Observations: Food handler training certificates not provided during inspection.

[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Ants observed in the following areas:

-on and around soda beverage machine

-underneath the latte beverage machine

Pest control report from Western Exterminator Company for service on 06/20/26 noted ant activity and recommendations on sanitation.

[CA]: Remove ants using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Follow pest control management recommendations.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Minor accumulation of dust in storage areas of clean beverage disposable cups on sales floor.

Accumulation of black residue on nonfood contact surfaces of the half and half and french vanilla machine.

[CA]: Maintain nonfood contact surfaces clean.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *REPEAT VIOLATION*

Pressurized cylinders in office not secured to a rigid structure.

[CA]: Pressurized cylinders shall always be stored properly/secured to a rigid structure.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
hotdog	under counter cooler	40.00 Fahrenheit	
chicken wings	hot box	145.00 Fahrenheit	
chicken roller	under counter cooler	39.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
pepperoni pizza	open display case	40.00 Fahrenheit	
tacos	hot box	151.00 Fahrenheit	
hotdog	hot holding roller	150.00 Fahrenheit	
yogurt	open display case	41.00 Fahrenheit	
chicken roller	hot holding roller	148.00 Fahrenheit	
milk	aisle fridge	38.00 Fahrenheit	
water	hand sink front line	100.00 Fahrenheit	
quat sanitizer	3 comp sink sanitizer dispenser	200.00 PPM	
pico de gallo	prep line cooler	40.00 Fahrenheit	

Overall Comments:

In conjunction with CO0160019

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 **7/9/2026**. 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: Jose Martinez
Manager

Signed On: June 25, 2026