

# 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 FA0212492 - 7-ELEVEN STORE 2234-14243C	Site Address 3777 LAFAYETTE ST 316, SANTA CLARA, CA 95054	Inspection Date 06/29/2022
Program PR0300645 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name SHARMA, SHASHI	Inspection Time 11:30 - 12:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By SHASHI SHARMA

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 06/28/2022

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Compliance of this violation has been verified on: 06/29/2022**

Cited On: 06/28/2022

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

**Compliance of this violation has been verified on: 06/29/2022**

#### Minor Violations

Cited On: 06/29/2022

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Boxes of many food products were stored on the floor back in the storage and inside the walk-in cooler areas.**

**[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.**

Follow-up By  
07/06/2022

Cited On: 06/29/2022

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: There was no thermometer on the cold sandwich display case.**

**[CA] To monitor the ambient air of the units, please install a functional thermometer on all refrigeration units.**

Follow-up By  
07/06/2022

Cited On: 06/29/2022

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

**Inspector Observations: There are some damaged floor patches and tiles inside the wash and storage areas.**

**[CA] Replace the damaged/broken or missing floor tiles immediately.**

Follow-up By  
07/06/2022

**Heavy trash and food residue accumulation is observed on the floor sinks and on the pavement outside the facility.**

**[CA] Conduct a thorough cleaning inside and outside the facility's floor and floor sink areas immediately.**

#### Measured Observations

N/A

#### Overall Comments:

**Note: During the routine inspection conducted yesterday, the handwash wash sink in the front area did not have a paper towel supply. Employees were also observed touching clean utensils without washing hand after working on the register. Today, the front handwash sink's paper towel dispenser was refilled with paper, and employees are observed washing hand when it is needed. Therefore, the placard's color is changed from Yellow to Green. But the above violations must be corrected ASAP.**

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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 7/13/2022. 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.

## 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



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**Received By:** Shashi Sharma  
Owner

**Signed On:** June 29, 2022