

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 FA0208723 - 7-ELEVEN FOOD STORE #22914G		Site Address 3110 SENTER RD, SAN JOSE, CA 95111		Inspection Date 10/20/2025		Placard Color & Score GREEN 91		
Program PR0302690 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name BLUEHILL FOOD INC		Inspection Time 07:00 - 08:30			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By ASHU SEHGAL				FSC VINCENT CHU 9-6-27

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						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	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		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		
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		X
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	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND A LARGE TRASH CAN STORED IN FRONT OF THE HAND WASH SINK IN THE FOOD SERVICE AREA. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES. COS

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: FOUND A SLOW DRAINING SINK IN THE RESTROOM. [CA] ENSURE THE DRAIN IS WORKING PROPERLY.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: FOUND THE TOILET WITH ACCUMULATION OF DISCARD IN THE TOILET. [CA] TOILET FACILITIES SHALL BE MAINTAINED CLEAN AND IN GOOD REPAIR.

THE RESTROOM DOOR DOES NOT SELF CLOSE. [CA] PROVIDE A SELF CLOSING DOOR.

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

Inspector Observations: FOUND THE VINYL COMING OFF THE WALL IN THE SYRUP ROOM. [CA] REPAIR THE COVE BASE.

FOUND SYRUP ON THE FLOOR UNDER THE SYRUP BOXES. [CA] CLEAN THE FLOOR MORE OFTEN.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
WATERMELON	DISPLAY REFRIGERATOR	36.00 Fahrenheit	
PIZZA	HOT HOLDING	140.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
CHICKEN WINGS	UNDER COUNTER FREEZER	5.00 Fahrenheit	
TAQUITO	UNDER COUNTER REFRIGERATOR	40.00 Fahrenheit	
PICO DE GALLO	UNDER COUNTER REFRIGERTOR	40.00 Fahrenheit	
BUTTER	DISPLAY REFRIGERATOR	38.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHICKEN SKEWERS	HOT HOLDING	169.00 Fahrenheit	
MILK	WALK IN COOLER	35.00 Fahrenheit	
TAQUITOS	REHEATING TEMP	184.00 Fahrenheit	
HOT DOG	HOT HOLDING	150.00 Fahrenheit	

Overall Comments:

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 **11/3/2025**. 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.

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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: ASHU SEHGAL
MANAGER
Signed On: October 20, 2025