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

K46 No unapproved private home/living/sleeping quarters
K47 Signs posted; last inspection report available



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						
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Warewash facilities: installed/maintained; test strips						
Equipment, utensils: Approved, in good repair, adequate capacity						
Equipment, utensils, linens: Proper storage and use						
Vending machines						
Adequate ventilation/lighting; designated areas, use						
Thermometers provided, accurate						
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						

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OFFICIAL INSPECTION REPORT

Facility FA0210345 - 7-ELEVEN FOOD STORE #25561 C	Site Address 617 BLOSSOM HILL RD, SAN JOSE, CA 95123		Inspection Date 12/26/2023	
Program Owner Name Inspection PR03031111 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 DUONG, CINDY 11:45 - 1				
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

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

Inspector Observations: No FSC or food handler card available upon request. [CA] At least one employee must have a food safety certificate and all others handling food a food handler card.

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

Inspector Observations: Both hand sinks had no paper towels. [CA] Keep paper towels in the dispenser for proper hand washing. [COS] The manager brought paper towels to the sink.

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

Inspector Observations: The refrigerator with the condiments such as pico de gallo has a broken digital thermometer. [CA] Place a thermometer inside the unit to monitor proper temperature 41 degrees F and below.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>ltem</u>	<u>Location</u>	Measurement	Comments
sandwich	display unit	37.00 Fahrenheit	
water	dish sink	120.00 Fahrenheit	
pico de gallo	prep unit	36.00 Fahrenheit	
hot dog	roller	135.00 Fahrenheit	
milk	walk in	37.00 Fahrenheit	
quat	dispenser	200.00 PPM	

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 1/9/2024. 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:

[PHF]

[SA]

[CA] Corrective Action [COS] Corrected on Site [N] Needs Improvement [NA] Not Applicable [NO] Not Observed

Potentially Hazardous Food

[PBI] Performance-based Inspection

[PIC] Person in Charge [PPM] Part per Million Satisfactory [S]

Suitable Alternative [TPHC] Time as a Public Health Control Received By:

December 26, 2023 Signed On: