

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 FA0200342 - CAMPBELL UNOCAL 76		Site Address 3145 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 10/15/2025		Placard Color & Score GREEN 89		
Program PR0307256 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name HEDIA PETROLEUM INC		Inspection Time 14:40 - 15:50			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By GINNA				FSC Yesika Baquero 02/15/2029

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				
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						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						S
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		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the hot box, buffalo wings measured at 126F and boneless chicken measured at 121F. Manager stated it was placed in the hotbox approximately 1 hour prior to measurement. Ambient temp of unit measured at 150F.*

[CA]: *Potentially Hazardous Food shall be hot held at 135F or above at all times.*

[COS]: *Manager decided to discard food items as a precautionary action.*

Minor Violations

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

Inspector Observations: *Rear hand sink did not have single use towels. Another hand sink nearby observed.*

[CA]: *Hand sink stations shall be equipped with single use towels and stored within an approved dispenser at all times.*

[SA]: *Manager provided single use towels next to hand sink.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
pepperoni pizza	hot box	169.00 Fahrenheit	reheating temp for hot holding
steak and cheese taquito	hot holding roller	140.00 Fahrenheit	
water	hand sink rear	100.00 Fahrenheit	
ambient temp	2 door reach in	38.00 Fahrenheit	
hotdog	hot holding roller 2	138.00 Fahrenheit	
pepperoni pizza	open display case	48.00 Fahrenheit	cut watermelon: 48F burrito: Unit observed on defrost mode. Temp log from 50 minutes prior to measurement stated 35F.
pico de gallo	prep line cooler	41.00 Fahrenheit	
chicken wings	hot box	136.00 Fahrenheit	
hotdog	1 door undercounter cooler	40.00 Fahrenheit	
milk	aisle fridge	40.00 Fahrenheit	
mini tacos	hot box	135.00 Fahrenheit	
pepperoni pizza	prep line cooler	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
chicken taquito	hot holding roller	145.00 Fahrenheit	

Overall Comments:

Facility name on health permit states Campbell Unocal 76 but facility name on site is 7-eleven. No change of ownership occurred. Seller's permit observed and business name is 7-ELEVEN STORE 2367-39411. Plan Check (SR0874907) states project name as 7-Eleven 39411.

Specialist to change name on health permit to reflect correct facility name.

Ensure Potentially Hazardous Food are maintained at 41F or below or 135F or above. Measure internal temperature of food items using a probe thermometer. Monitor internal temperature of food in open display case and hot box.

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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 **10/29/2025**. 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: Ginna Duran
Store Manager

Signed On: October 15, 2025