

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 FA0212765 - 7-ELEVEN STORE 23585D		Site Address 706 BENTON ST, SANTA CLARA, CA 95050		Inspection Date 09/14/2026		Placard Color & Score YELLOW 61		
Program PR0302724 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name S&N STORES INC.		Inspection Time 15:45 - 17:25			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By PRUN				FSC Prundeeep S. Dhillon 10/3/2028

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						S
K06	Adequate handwash facilities supplied, accessible		X					
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					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						

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	X	
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	X	
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

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

Inspector Observations: *MAJOR* Handwash sink in employee restroom with mixing faucet measured 125F.

Follow-up By
09/21/2026

[CA] Handwash sinks with a mixing faucet should be kept between 100F and 108F.

[SA] Other handwash sinks are available nearby for employee use.

***MINOR* Handwash sink in back storage room/warewashing area partially obstructed.**

[CA] Adequate facilities for handwashing shall be provided and accessible.

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

Inspector Observations: Pico de gallo held in cold prep table measured between 50F and 57F. PIC indicated that it had been out since 4am, roughly 12 hours.

Follow-up By
09/21/2026

[CA] Potentially hazardous foods shall be held cold at 41F or below.

[COS] PIC voluntarily discarded the pico de gallo.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: TPHC is used for hot holding of hot dogs, taquitos, wings, and pizza. Procedures were available onsite and labels showing times were posted but multiple food items including chicken wings and taquitos were still available on offer past the discard time.

Follow-up By
09/21/2026

[CA] Follow all TPHC procedures as written and discard food after the allotted time has passed.

[COS] Food past the discard time was voluntarily discarded by the PIC.

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: Observed an accumulation of mold-like substance on soda dispenser nozzles.

Follow-up By
09/21/2026

[CA] Keep all food contact surfaces such as soda and ice dispensers clean and free of buildup that could contaminate food. Do not use beverage dispenser for service of consumers until nozzles have been cleaned.

3 compartment sink not set up for washing utensils. Upon request, PIC was unable to demonstrate the proper method of washing dishes. Stopper to block drain in sanitizer compartment was unavailable.

[CA] Food facility that prepares food shall not be operating if there is no method to properly clean and sanitize equipment or utensils.

[SA] PIC filled a bucket with sanitizer at appropriate concentration (200ppm for quaternary ammonium) and placed it inside the sanitizer compartment at 3 compartment sink.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Handwash sink in employee restroom measured 125F.

[CA] Handwash sinks with a mixing faucet should be kept between 100F and 108F.

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K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Observed bottles of sanitizer and chemicals stored on same shelf and above soda syrups.*

[CA] *Toxic chemicals should be stored below and away from food and beverages to prevent contamination or chemical adulteration.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *3 compartment sink for warewashing had no stopper available to fill up the sanitizer compartment.*

[CA] *Warewashing sinks shall have a plug available to fill sink for proper sanitization.*

[SA] *PIC filled a bucket with appropriate sanitizer concentration and placed the bucket into the sanitizer compartment as a temporary fix.*

Test strips for quaternary ammonium were unavailable.

[CA] *Facilities should maintain testing equipment onsite to ensure that sanitizers used for warewashing are at appropriate concentrations.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Hand wash sink in food service area	100.00 Fahrenheit	
Ambient	walk-in beverage fridge	36.00 Fahrenheit	
Hot Water	3 compartment sink	120.00 Fahrenheit	
Uncooked hot dog	Prep fridge	40.00 Fahrenheit	
Cheese	Prep fridge	38.00 Fahrenheit	
Pico de Gallo	cold holding prep counter	55.00 Fahrenheit	voluntarily discarded by PIC
Hot water	employee restroom	125.00 Fahrenheit	
Hot dog	rolling warmer	167.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted within five business days to verify compliance of major violations. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$282/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

Joint inspection with Kaytlen Swanson, who wrote the report.

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 **9/28/2026**. 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.

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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: Prundeeep Dhillon
Franchisee

Signed On: September 14, 2026