

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 FA0206521 - 7-ELEVEN FOOD STORE 16889A		Site Address 1591 FLICKINGER AV, SAN JOSE, CA 95131		Inspection Date 03/18/2025		Placard Color & Score GREEN 84		
Program PR0301830 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name ZEEVN INC		Inspection Time 15:15 - 16:20			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By BALDEV				FSC SANTOCK PANHER 6/18/2027

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			N
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		
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		
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: *At the warewashing room handwash sink: observed paper towel dispenser was empty, and the sink lacked a soap dispenser.*

[CA] *Paper towels and soap must be available in dispensers at handwash sinks at all times.*

[COS] *Paper towels and a soap dispenser were placed at the handwash sink.*

Minor violations:

1) At the warewashing room handwash sink: observed tall stack of crates was partially obstructing the handwash sink.

[CA] *Do not place objects in front of the handwash sink. Handwash sinks must be easily accessible to make handwashing not only possible, but likely.*

2) At the front prep area's handwash sink: observed paper towels were stored on a separate table away from the handwash sink.

[CA] *Store paper towels at the handwash sink.*

3) At the front prep area's handwash sink: observed clean tongs and pizza cutter were stored hanging next to the sink/faucet, making it hard to wash hands without touching/contaminating the clean equipment.

[CA] *Store clean equipment away from handwash sinks.*

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed cashier employee handled pizza and put it into the oven without first washing hands.*

[CA] *Wash hands when switching tasks and before handling open foods.*

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

Inspector Observations: *Measured warm water at the front handwash sink to be 90F.*

[CA] *Provide warm water (100F) at the handwash sink.*

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: *To the right of the iced coffee/slurpee machines, and under the 3-compartment sink: observed drain pipes extended into the floor sinks.*

[CA] *Maintain a minimum one inch air gap between the drain pipes and the floor sinks to prevent wastewater backflow.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
TAQUITOS, HOT DOGS	HOT HOLDING	140.00 Fahrenheit	
MILK, SANDWICHES, LUNCHABLES	GRAB AND GO REFRIGERATORS	41.00 Fahrenheit	
WARM WATER	HANDWASH SINK, FRONT PREP AREA	90.00 Fahrenheit	
PICO DE GALLO	PREP INSERT	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
CHICKEN WINGS	HOT HOLDING UNIT	150.00 Fahrenheit	
PIZZAS	REACH-DOWN REFRIGERATOR	40.00 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 **4/1/2025**. 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: Deep Singh
Cashier associate
Signed On: March 18, 2025