

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 FA0208198 - 7-ELEVEN FOOD STORE #14253		Site Address 2577 S KING RD, SAN JOSE, CA 95122		Inspection Date 06/26/2025		Placard Color & Score GREEN 85		
Program PR0300637 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name 7-ELEVEN INC		Inspection Time 10:00 - 10:45			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By PAUL				FSC Obtain by 08/25/2025

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						S
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						
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	X	
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	X	
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	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: Hand wash station at the cashier lacked hand soap dispenser. Hand soap was provided in a squeeze bottle.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Pico de gallo maintained at the top insert of the food preparation refrigerator for condiments measured at 47F. Numerous packages of taquitos and hot dogs maintained inside the same refrigerator measured at 45F.

Ambient temperature of the refrigerator measured at 45F. Thermostat on the outside displayed a temperature of 38F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PHF items inside the refrigerator were relocated into the walk-in refrigerator to immediately cool.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Two dead cockroaches observed in-between the shelving where the beverage dispensers are located on the sales floor.

No other activity was observed.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Cases of food and beverages maintained directly on the floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature of the food preparation refrigerator for condiments measured at 45F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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

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Inspector Observations: *An approximate 2ft by 3ft section of the flooring inside the restroom observed replaced with wood.*

[CA] *The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. Make plans to replace/remodel facility with approved flooring.*

Observed walls in the back storage behind the three-compartment sink composed of wood.

[CA] *Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.*

Observed square hole in the ceiling by the roof access ladder.

[CA] *Repair holes in structure and maintain in good repair to prevent pest harborage.*

Heavy accumulation of debris observed on floors in the back storage area, especially underneath sinks and shelves.

[CA] *Walls and/or floors shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chili	Chili cheese dispenser	138.00 Fahrenheit	
Prepackaged cut melons	Open-faced refrigerator	41.00 Fahrenheit	
Pizza	Open-faced refrigerator	39.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 Fahrenheit	
Milk	Walk-in refrigerator	38.00 Fahrenheit	
Quarter pounder hot dog	Rolling hot holding unit	147.00 Fahrenheit	
Warm water	Hand wash sink - cashier	110.00 Fahrenheit	
Warm water	Hand wash sink - restroom	104.00 Fahrenheit	
Chicken Caesar salad	Open-faced refrigerator	40.00 Fahrenheit	
French vanilla latte	Chilled coffee dispenser	41.00 Fahrenheit	
Cheeseburger bites	Rolling hot holding unit	139.00 Fahrenheit	
Ambient	Two-door freezer merchandiser	1.80 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: 7-Eleven 14253D

NEW OWNER: Pinnacle Retail Inc.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP09. An invoice for the permit fee in the amount of \$652.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 07/01/2025 - 06/30/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 06/26/2025**

***Permit condition: TurboChef oven approved for heating precooked food items only. If any sanitation, ventilation, or safety**

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problem, the exhaust hood exemption may be revoked and an approved mechanical exhaust system must be installed, or the unit removed.

****Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

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 **7/10/2025**. 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: Paul D.
Manager
Signed On: June 26, 2025