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	Site Address	Inspection Date
FA0209828 - 7-ELEVEN FOOD STORE #2367-16117D	5152 MONTEREY RD, SAN JOSE, CA 951114331	03/13/2025
Program	**Owner Name**	**Inspection Time**
PR0301572 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	THE SIDHU STORES, INC	13:40 - 14:40

Inspected By	Inspection Type	Consent By	FSC
JENNIFER RIOS	ROUTINE INSPECTION	GERALDINA	Not Available

Placard Color & Score

GREEN

85

	RISK FACTORS AND INTERVENTIONS	IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
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		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		
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

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

Inspector Observations: Soap and paper towel dispensers were not working in the restroom. [CA] Repair/replace soap and paper towel dispensers in restroom. Ensure that soap and paper towels are provided at all times. [SA] PIC provided paper towels on top of dispenser and a separate container of soap.

Minor Violations

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

Inspector Observations: Food safety certification is in the office, employee does not have access to office. [CA] Ensure that food safety certification is available upon request.

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: Handles to reach in freezer and reach in refrigerator for storage are broken. [CA] Repair/replace handles.

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

Inspector Observations: Observed heavy accumulation of debris and mold like substance inside floor sinks throughout facility. [CA] Clean floor sinks and maintain in good condition.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot dogs	Reach in fridge	37.00 Fahrenheit	
Pizza	Reach in freezer	-4.00 Fahrenheit	
Pico de gallo	Cold hodling insert	38.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	200.00 PPM	
Mini melt	Reach in freezer	-11.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	
Chicken	Reach in freezer	12.00 Fahrenheit	
Ice cream bar	Reach in freezer	-2.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Ice cream	Reach in freezer	16.00 Fahrenheit	
Milk	Reach in fridge	40.00 Fahrenheit	
Buffalo chicken roller	Hot holding	148.00 Fahrenheit	
Fried chicken	Hot holding	152.00 Fahrenheit	
Hot dog	Hot holding	147.00 Fahrenheit	
Sandwich	Self service display	38.00 Fahrenheit	
Fruit	Self service display	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 **3/27/2025**.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.

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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

Geraldine Reina

Received By: geraldine reina
Shift lead

Signed On: March 13, 2025