

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 FA0251853 - DE ANZA CHEVRON GAS STATION		Site Address 1188 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 04/30/2026
Program PR0366124 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name AS CONVENIENCE & ENERG	Inspection Time 13:05 - 13:40
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By SURYA PATEL	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 04/30/2026

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

Inspector Observations: Measured hot water at 119F at the 3 compartment sink.

[CA] Ensure hot water is provided at 120F at all warewash, prep, and mop sinks. Increase hot water heater temperature to maintain required hot water temperatures.

Measured Observations

N/A

Overall Comments:

Follow-up inspection for lack of hot water at handwash sink and 3 compartment sink.

This previously cited MAJOR violation has been partially corrected and changed to a MINOR violation:

K21M - Lack of hot water

- Observed hot water was provided at 119F at the handwash station and the 3 compartment sink. Provide hot water at 120F at all warewash, prep and mop sinks. Provide hot water between 100F and 108F at all handwash stations.

- Discussed with PIC to increase water temperature to meet 120F hot water requirement.

- Okay to resume food preparation.

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 **5/14/2026**. 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.

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: SURYA PATEL
PIC
Signed On: April 30, 2026