

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 FA0203977 - 7-ELEVEN FOOD STORE #15429		Site Address 276 N WHISMAN RD, MOUNTAIN VIEW, CA 94043		Inspection Date 10/09/2019	
Program PR0301515 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name GILL, KULJEET & BAL, KAMA		Inspection Time 10:00 - 11:15
Inspected By JENNIFER RIOS	Inspection Type ROUTINE INSPECTION		Consent By SINGH	FSC Kuljeet S Gill 6/15/2024	

Placard Color & Score
YELLOW
69

RISK FACTORS AND INTERVENTIO	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				
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures		X		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 PRACTICE	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		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		X
K45 Floor, walls, ceilings: built,maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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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 towels are not provided at the only handwash sink in back area and paper towels are not provided at front handwash sink. [CA] Handwashing cleanser and single-use sanitary towels shall be provided in dispensers at all times. [SA] PIC provided soap and paper napkins until they could get paper towels.

Follow-up By
10/14/2019

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

Inspector Observations: Pico de gallo in cold holding insert measured 48F to 53F. Per PIC, it had been in the unit for over four hours. Taquitos, wraps and hot dogs in under counter cold holding unit under inserts measured 50F. Ambient air of unit measured 50F. Per PIC, the items in the under counter cold holding unit had been in there since the previous night. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] All PHFs were VC&D by PIC.

Follow-up By
10/14/2019

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: Employee handled payment and register and then put gloves on and got food without washing hands. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required when changing tasks and prior to putting gloves on.

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

Inspector Observations: Hot water at handwash in front prep area measured 78F. [CA] Handwashing facilities shall be equipped to provide minimum 100F water under pressure for a minimum of 15 seconds.

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

Inspector Observations: Observed rodent droppings in corner of storage area. No other evidence of droppings observed. [CA] Clean and sanitize area of old droppings.

Follow-up By
10/14/2019

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: Cold holding unit is not maintaining PHF at 41F or below. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Discontinue use of cold holding unit. Do not store PHF in unit until after reinspection by district inspector.

Follow-up By
10/14/2019

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: No air gap provided between soda drain lines to floor sink. [CA] Provide at least a 1" air gap between the bottom of the drain line and the flood level rim of the floor sink.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed wet mop stored in bucket. [CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Performance-Based Inspection Questions

N/A

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Measured Observations


Item	Location	Measurement	Comments
Pico de gallo	Cold hold insert	53.00 Fahrenheit	48F-53F
Taquito	Under counter cold holding	50.00 Fahrenheit	
Taco	Hot holding	140.00 Fahrenheit	
Hot water	Three comp sink	120.00 Fahrenheit	
Hot water	Handwash - front	78.00 Fahrenheit	
Sandwiches	Walk in fridge	40.00 Fahrenheit	
Buffalo chicken taquito	Hot holding	140.00 Fahrenheit	
Milk	Walk in fridge	40.00 Fahrenheit	
Hot water	Handwash back/restroom handwash	100.00 Fahrenheit	
Quaternary ammonia	Three comp sink	200.00 PPM	
Ambient air	Under counter cold holding	50.00 Fahrenheit	
Salad	Display unit	39.00 Fahrenheit	Infrared
Sandwich	Display unit	39.00 Fahrenheit	Infrared
Hot dog	Under counter cold holding	50.00 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 **10/23/2019**. 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: Kuljeet Gill
Manager

Signed On: October 09, 2019