

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 FA0206672 - 7-ELEVEN FOOD STORE #18039C		Site Address 1639 ALUM ROCK AV, SAN JOSE, CA 95116		Inspection Date 08/20/2021	
Program PR0301859 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name DHINDSA, HARJINDER		Inspection Time 09:10 - 10:20
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By SUREYA & HARJINDER DHINDSA (O)	
FSC Not Available					

Placard Color & Score
RED
79

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						S
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							
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					N

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	X	
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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Major: Found several LIVE cockroaches in various stage in the room where the (2x) 1 door upright freezer is located. Cockroaches are found on the floor, on boxes and on the wall. [CA] Eliminate all evidence of LIVE cockroach. Clean and sanitize effected areas. Provide approved pest control services.

Follow-up By
08/23/2021

Minor:

1. Found 1 DEAD cockroach in front of the 2 door upright freezer (ice cream). [CA] Eliminate all evidence of DEAD cockroach. Clean and sanitize all effected areas. Provide approved pest control services.
2. Found 2 flies near the hot foods. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

Minor Violations

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

Inspector Observations: Lacking food safety certificate (FSC). Previous FSC had expired.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Found accumulated food debris on the nozzle of the hot chocolate/french vanilla machine. [CA] Routinely clean.

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

- Inspector Observations:**
1. Measured hot water reach only 112F at the mop sink/warewash sink. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.
 2. Measured water temperature reaching 82F at the front hand wash station located near cashier. [CA] Provide an adequate, pressurized, potable supply of warm water to hand wash sink to be held between 100F - 108F. [SA] Operator can use hand wash sink located in the back while repairs are made to hand sink in the front prep area.

Note: Hand wash station for restroom is able to reach 100F.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Found boxes of banana stored on the floor in the storage room near the mop sink. [CA] Food shall be stored a minimum of 6 inches off the floor.

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: Found the hand wash sink for the restroom loose and not secure to the sink bowl. [CA] Seal faucet handles to sink bowl.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations

Item	Location	Measurement	Comments
boneless chicken	display warmer	141.00 Fahrenheit	
sausage	1 door reach in	39.00 Fahrenheit	
chicken wings	1 door upright freezer	-0.60 Fahrenheit	
hot water	warewash/mop sink	112.00 Fahrenheit	
sausage	roller hot unit	136.00 Fahrenheit	between 136F - 138F.
ice cream	2 door upright freezer	6.80 Fahrenheit	
warm water	handsink (RR)	100.00 Fahrenheit	
water	handsink (front prep)	82.00 Fahrenheit	
sandwiches	grab n go	40.00 Fahrenheit	
pizza	1 door upright freezer	0.60 Fahrenheit	
taquitos	roller hot unit	179.00 Fahrenheit	between 179F - 190F.
chicken wings	display warmer	140.00 Fahrenheit	between 140F - 144F.
beverages	walk-in	39.00 Fahrenheit	

Overall Comments:

****Facility is hereby closed due to LIVE infestation of cockroaches. Once the violation warranting the closure has been corrected, contact environmental health specialist Helen Dinh at 408/918-2920 or the main office at 408/918-3400 for a follow up inspection.****

*****Facility shall cease and desist all sales.*****

A follow up inspection shall be conducted.

*****Subsequent follow up inspection after first follow up shall be billed \$219/hr during business hours and \$493/hrs (minimum of 2 hours) during nonbusiness hours upon availability.*****

Consulted with Lisa Flores.

CLOSURE / PERMIT SUSPENSION NOTICE

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 9/3/2021. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Harjinder Dhindsa
Owner

Signed On: August 20, 2021