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

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 K23 No rodents, insects, birds, or animals X K24 Person in charge present and performing duties X K24 Person in charge present and performing duties X	10:15	, 	2 5 N/A	PBI S	
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K26 Approved thawing methods used: frozen food					
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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					
K32 Food propenty labeled and nonestly presented K33 Nonfood contact surfaces clean			Х		
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 					
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					

OFFICIAL INSPECTION REPORT

Facility FA0203977 - 7-ELEVEN FOOD STORE #15429	Site Address 276 N WHISMAN RD,	MOUNTAIN VIEW, CA 94043	Inspection 01/08/20	
Program PR0301515 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC	1 - FP09	Owner Name GILL, KULJEET & BAL, KAMALDEEP	Inspection 09:15 - 1	
K48 Plan review				
K49 Permits available				
къв 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: Observed lack of soap in dispenser at back handsink. [CA] Provide soap in dispenser at back handsink.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed soiled floor sink across 3-comp-sink. [CA] Clean floor sink across 3-comp-sink.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	Location	Measurement	Comments
cut fruit	cold display	40.00 Fahrenheit	
hot water	3-comp-sink	120.00 Fahrenheit	
taquito	hot holding	138.00 Fahrenheit	
chicken wings	reach in freezer	5.00 Fahrenheit	
taquitos	reach down cooler	40.00 Fahrenheit	
quat	3-comp-sink	200.00 PPM	
milk	walk-in-cooler	39.00 Fahrenheit	
hot water	handsinks - front, back and	100.00 Fahrenheit	
	restroom		
salsa	cold holding prep	41.00 Fahrenheit	
pizza	cold display	40.00 Fahrenheit	
hot dog	hot holding	141.00 Fahrenheit	
chilli	hot holding	139.00 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 <u>1/22/2024</u>. 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

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Received By: Signed On: Sunny Singh Employee January 08, 2024