

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 FA0209338 - 7-ELEVEN 2367-14288B		Site Address 404 S 6TH ST, SAN JOSE, CA 95112		Inspection Date 07/17/2026		Placard Color & Score GREEN 87		
Program PR0301138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name JOSEMITE INC.		Inspection Time 13:00 - 14:05			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By KJ				FSC Long Nguyen 01/07/2030

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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 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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0209338 - 7-ELEVEN 2367-14288B	Site Address 404 S 6TH ST, SAN JOSE, CA 95112	Inspection Date 07/17/2026
Program PR0301138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name JOSEMITE INC.	Inspection Time 13:00 - 14:05
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

Hot dogs in the left roller were measured between 110-120F in the ready to serve area. Per staff, they moved from the reheating side to the hot holding side about an hour prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Staff time marked the hot dogs for discard.

Minor Violations

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

Inspector Observations:

Repeat Violation: Food handler card for staff is unavailable.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:

1. There is a large cut out in the ceiling above the upright freezers.

2. The floor behind the upright freezers have an accumulation of debris.

[CA] Maintain the floors, walls, and ceilings of the facility clean and in good repair. Repair the ceiling with a smooth, easily cleanable finish.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Milk	Automatic Coffee maker	37.00 Fahrenheit	
Chicken Roller	Warmer	120.00 Fahrenheit	
Pizza	Upright Freezer	10.00 Fahrenheit	
Water	Handwash Sinks	100.00 Fahrenheit	
Chicken	Undercounter Cooler	10.00 Fahrenheit	
Nacho cheese	Hot Hold Dispenser	138.00 Fahrenheit	
Chili	Hot Hold Dispenser	138.00 Fahrenheit	
Egg	Open Air Cooler	39.00 Fahrenheit	
Hot Dog	Warmer	110.00 Fahrenheit	
Milk	Walk in Cooler	39.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Spray bottle	400.00 PPM	
Ice Cream	Upright Freezer	-10.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Sandwich	Open Air Cooler	38.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0209338 - 7-ELEVEN 2367-14288B	Site Address 404 S 6TH ST, SAN JOSE, CA 95112	Inspection Date 07/17/2026
Program PR0301138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name JOSEMITE INC.	Inspection Time 13:00 - 14:05

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 7/31/2026. 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: Rohit
Manager

Signed On: July 17, 2026