

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 FA0208416 - 7-ELEVEN #22795C		Site Address 2850 S WHITE RD 105, SAN JOSE, CA 95148		Inspection Date 09/16/2025		Placard Color & Score GREEN 84			
Program PR0302520 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name QUIMBY FOOD INC		Inspection Time 14:10 - 15:15				
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By GAGANDEEP SINGH				FSC Not Available	

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						N
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						N
K06	Adequate handwash facilities supplied, accessible	X						
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		N
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	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		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

OFFICIAL INSPECTION REPORT

Facility FA0208416 - 7-ELEVEN #22795C		Site Address 2850 S WHITE RD 105, SAN JOSE, CA 95148	Inspection Date 09/16/2025
Program PR0302520 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name QUIMBY FOOD INC	Inspection Time 14:10 - 15:15
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *There is not a food safety manager certified person in the facility.*

[CA] *Someone from the facility must take a food safety certificate class within two months and keep a copy of the certificate on file.*

Food Safety Manager certificate class may be taken on the following websites:

1. Premier Food Safety:

<https://www.premierfoodsafety.com/food-manager-certification/california>

2. Learn 2 Serve:

<https://www.360training.com/learn2serve/food-safety-manager/California>

3. Serve Safe Manager:

<https://www.servsafe.com/ServSafe-Manager>

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

Inspector Observations: *Multiple drain flies were observed back in the janitorial sink and syrup storage areas.*

[CA] *Eliminate all insects and rodents from the facility by a legal method.*

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

Inspector Observations: *Many food products on boxes were stored directly on the floor or on milk crate back in the storage areas.*

[CA] *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *The restroom does not have a self-closing devise.*

[CA] *Install one on the door.*

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: *There is a gap between the back door and the finish concrete.*

[CA] *To prevent possible vermin infestation, please seal the gap with a weatherstripping.*

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

Inspector Observations: *Repeated violation: There are some damaged/broken or missing floor tiles by the wash area.*

[CA] *Replace the damaged/broken or missing floor tiles immediately.*

Food residue and slime buildup was observed on the floor and the floor sinks located below the preparation and wash sinks.

[CA] *Conduct a thorough and regular cleaning on the floor areas.*

There is a missing ceiling tile above the wash station.

[CA] *To prevent insect/rodent infestation, please replace the missing ceiling panel immediately.*

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: *The current Environmental Health permit was not posted on public view.*

[CA] *The most current Environmental Health permit must be posted on public view at all the time.*

OFFICIAL INSPECTION REPORT

Facility FA0208416 - 7-ELEVEN #22795C	Site Address 2850 S WHITE RD 105, SAN JOSE, CA 95148	Inspection Date 09/16/2025
Program PR0302520 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name QUIMBY FOOD INC	Inspection Time 14:10 - 15:15

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Communicable disease; reporting/restriction/exclusion.
Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Burrito	Display case	38.00 Fahrenheit	
Shell eggs	Display case	35.00 Fahrenheit	
Pizza	Hot holding case	145.00 Fahrenheit	
Taquito	Hot Dog Roller	155.00 Fahrenheit	
Sandwich	Display case	35.00 Fahrenheit	
Hot Dogs	Hot Dog roller	139.00 Fahrenheit	
Ice cream	Ice cream freezer	0.00 Fahrenheit	

Overall Comments:

Note:1. Food safety manager certificate: Not found on file.

2. The owner wants to have permits sent to the following mailing address: 2850 Quimby Rd #105, San Jose, CA 95148.

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 **9/30/2025**. 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: Gagandeep Singh
Employee
Signed On: September 16, 2025