

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 FA0267721 - 7 ELEVEN 34363C		Site Address 4156 MONTEREY RD, SAN JOSE, CA 95111		Inspection Date 09/19/2025		Placard Color & Score GREEN 93		
Program PR0395032 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name SANGAR ENTERPRISES INC		Inspection Time 16:00 - 17:10			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By PARAS				FSC HIMANSHU SANGAR 8-3-29

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						S
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		S
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	X
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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		

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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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: THE FRONT SERVICE HAND WASH SINK HAS THE PAPER TOWEL ROLL OUTSIDE THE APPROVED DISPENSER. [CA] PROVIDE THE PAPER TOWELS INSIDE THE DISPENSER.

FOUND A DUST PAN AND A SWEEPER/BROOM BLOCKING THE ACCESS TO THE HAND WASH SINK IN THE BACK. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES. COS

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

Inspector Observations: FOUND A CASE WITH BEVERAGES BEING USED TO HOLD THE DOOR FOR THE RESTROOM. [CA] NO FOOD OR DRINKS SHALL BE INSIDE THE RESTROOM. NOTE: THEY ARE HOLDING THE DOOR OPEN BECAUSE THEY DON'T HAVE A KEY. ENSURE TO PROVIDE A KEY AND KEEP THE RESTROOM DOOR CLOSED. COS

FOUND A COUPLE OF MILK CASES STORED ON THE FLOOR IN THE WALK IN COOLER. [CA] STORE MILK 6 INCHES ABOVE THE FLOOR. COS

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

Inspector Observations: FOUND THE BIG GULP MACHINE WITH ACCUMULATED WATER AND MOLD LIKE SUBSTANCE ON THE CATCH TRY. [CA] CLEAN AND SANITIZE THIS AREA MORE OFTEN.

FOUND THE SIDE OF THE BIG GULP MACHINE WITH MOLD LIKE SUBSTANCE/BLACK SUBSTANCE. [CA] CLEAN THIS AREA MORE OFTEN.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
TAQUITOS	UNDER COUNTER REFRIGERATOR	41.00 Fahrenheit	
CHICKEN WINGS	REACH IN FREEZER	7.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
HOT DOGS	HOT HOLDING	158.00 Fahrenheit	
YOGURT	DISPLAY REFRIGERATOR	37.00 Fahrenheit	
CHICKEN WINGS	HOT HOLDING	158.00 Fahrenheit	
MILK	WALK IN COOLER	34.00 Fahrenheit	
FRIED CHICKEN	HOT HOLDING	157.00 Fahrenheit	
ICE CREAM	REACH DOWN FREEZER	3.00 Fahrenheit	
TAQUITOS	HOT HOLDING	156.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
PIZZA	REACH IN FREEZER	8.00 Fahrenheit	
DIPPIN DOTS	REACH DOWN FREEZER	-18.00 Fahrenheit	
PIZZA	UNDER COUNTER FREEZER	32.00 Fahrenheit	
ICE CREAM	REACH IN FREEZER	7.00 Fahrenheit	
SANDWICH	DISPLAY REFRIGERATOR	36.00 Fahrenheit	
PIZZA	PIZZA FREEZER	16.00 Fahrenheit	

Overall Comments:

CONTINUE WORKING ON THE LEAKY PIPE FOR THE BIG GULP MACHINE.

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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 **10/3/2025**. 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: BALVEER
CLERK
Signed On: September 19, 2025