

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 FA0208972 - 7-ELEVEN FOOD STORE #14254		Site Address 3497 MARTEN AV, SAN JOSE, CA 95127		Inspection Date 12/24/2024		Placard Color & Score GREEN 83		
Program PR0300718 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name 7-ELEVEN INC		Inspection Time 10:00 - 11:00			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By LOVEJEET SINGH				FSC Theresa Ng 4/18/2027

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						
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		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		
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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 FA0208972 - 7-ELEVEN FOOD STORE #14254	Site Address 3497 MARTEN AV, SAN JOSE, CA 95127	Inspection Date 12/24/2024
Program PR0300718 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name 7-ELEVEN INC	Inspection Time 10:00 - 11:00
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K14 - 8 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, 114125(b), 114141

Inspector Observations: The sanitizer concentration on the kitchen's three compartment warewash sink was measured at 0 ppm quaternary ammonia.

[CA] Whenever sanitizing of utensils/equipment is conducted using a three compartment warewash sink, there must be a 100-ppm residual chlorine or 200 ppm quaternary ammonia sanitizer level on the sanitizing compartment. The person in charge adjusted the tube and the quaternary ammonia sanitizer concentration was raised to 200 ppm a (COS).

Follow-up By
12/24/2024

Minor Violations

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

Inspector Observations: Couple of drain flies were observed near the floor sinks located near the syrup storage area.

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

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Compressed gas cylinders used for the soda dispenser were not chained to a secure stand.

[CA] To prevent possible accident from falling compressed gas cylinder, all the cylinders must restrain to a secure stand.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: There were no functional thermometers on the cold-sandwich display case and inside the walk-in cooler.

[CA] To monitor the ambient air of the units, please install a functional thermometer on all refrigeration units.

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

Inspector Observations: There is a heavy slime and dirt buildup on the floor sinks located near the syrup storage area and on the floors below the syrup storage shelf.

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	130.00 Fahrenheit	
Wings	Undercounter freezer	0.00 Fahrenheit	
Shell eggs	Reach-in cooler	35.00 Fahrenheit	IR
Sandwiches	Display case	34.00 Fahrenheit	IR
Quaternary ammonia	Three compartment sink	0.00 PPM	Adjusted to 200 ppm
Hot Dog	Roller	150.00 Fahrenheit	
Milk	Reach-in cooler	35.00 Fahrenheit	IR
Taquito	Roller	147.00 Fahrenheit	

Overall Comments:

Note: Food safety manager certificate: Theresa Ng - 4/18/2027

OFFICIAL INSPECTION REPORT

Facility FA0208972 - 7-ELEVEN FOOD STORE #14254	Site Address 3497 MARTEN AV, SAN JOSE, CA 95127	Inspection Date 12/24/2024
Program PR0300718 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name 7-ELEVEN INC	Inspection Time 10:00 - 11:00

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 **1/7/2025**. 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: Lovejeet Singh
Employee
Signed On: December 24, 2024