

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 FA0269836 - CORNER SHOP STOP		Site Address 1684 S 7TH ST, SAN JOSE, CA 95112		Inspection Date 02/04/2026		Placard Color & Score GREEN 85		
Program PR0401614 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name PHAN, HOANG		Inspection Time 12:55 - 14:10			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By THUONG TO				FSC Exempt

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						
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				
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		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		X
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

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: *Hard boiled eggs are sold at front counter at room temperature.(62F) Spoke with facility owner during inspection, he stated that the eggs are prepared in a private home without a permit.*

[CA] *Food must be from an approved source. Food prepared in a private home may not be used or offered for sale in a food facility, unless that food is prepared by a cottage food operation that is registered or permitted.*

[COS] *Eggs were voluntarily discarded.*

Minor Violations

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

Inspector Observations: *Employee restroom hand wash station is lacking a paper towel dispenser.*

[CA] *Provide a paper towel dispenser. Ensure paper towels are stored in the dispenser at all times to prevent contamination.*

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations:

***Repeat violation**

The following bulk food items were observed for sale without proper labeling:

- 1) Large jar of pickles*
- 2) Oreo cookie sleeve packs*
- 3) Saltine cracker sleeve packs*
- 4) Ritz cracker sleeve packs*

Spoke with owner during inspection, confirmed that pickle jars are purchased from Pitco Foods and cookies/crackers are purchased from Costco.

[CA] *Bulk food that is available for consumer self-service shall be prominently labeled with either of the following in plain view of the customer:*

- 1) the manufacturer's or processor's label or*
- 2) a card or sign with the common name of the food and list of ingredients in descending order of predominance by weight.*

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

Inspector Observations:

***Repeat violation**

Heavy accumulation of dust on walk in cooler ceiling and fan guards.

[CA] *Routinely clean and sanitize nonfood contact areas to prevent buildup.*

Performance-Based Inspection Questions

N/A

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Measured Observations

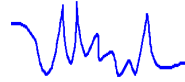
Item	Location	Measurement	Comments
water	2 comp sink	120.00 Fahrenheit	
hard boiled eggs	counter	62.00 Fahrenheit	
whole milk	under counter display cooler	36.00 Fahrenheit	IR
water	restroom hand wash sink	100.00 Fahrenheit	
hot pocket	chest freezer - back area	2.00 Fahrenheit	IR
raw shell eggs	walk in cooler	38.00 Fahrenheit	IR
whole milk	display cooler	40.00 Fahrenheit	IR
ambient	walk in cooler	39.00 Fahrenheit	
burrito	counter top display cooler	36.00 Fahrenheit	IR

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 **2/18/2026**. 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: Thuong To
PIC
Signed On: February 04, 2026