

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 FA0205354 - 7-ELEVEN FOOD STORE #29507		Site Address 1040 PIEDMONT RD, SAN JOSE, CA 95132		Inspection Date 02/03/2025		Placard Color & Score YELLOW 75		
Program PR0304025 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name ASRESS, SEIFU		Inspection Time 14:15 - 15:25			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By HARJEET 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						
K06	Adequate handwash facilities supplied, accessible		X		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		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	X	
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		X
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 FA0205354 - 7-ELEVEN FOOD STORE #29507	Site Address 1040 PIEDMONT RD, SAN JOSE, CA 95132	Inspection Date 02/03/2025
Program PR0304025 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name ASRESS, SEIFU	Inspection Time 14:15 - 15:25
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *The handwash sink located back in the wash area was blocked by the water heater. [CA] Make the handwash sink easily accessible for employees to wash hand whenever it is necessary. The water heater must be moved immediately. Until the water heater is removed, employees must wash their hand in the back handwash area (SA).*

Follow-up By
02/03/2025

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

Inspector Observations: *Repeated violation: Buffalo wings and fried chicken stored on the hot case were measured below 127 oF. [CA] All potentially hazardous foods like garlic in oil, cut melons, raw sprouts; cooked foods of plant origin; foods of animal origin and any other food capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of Clostridium botulinum shall always be held at 41°F or below or at 135°F or above. The person in charge voluntarily condemned and destroyed the half about a dozen of these products (COS).*

Follow-up By
02/03/2025

Minor Violations

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

Inspector Observations: *Repeated violation: 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 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>

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Repeated violation: The quaternary ammonia sanitizer measuring strips are all expired. [CA] Provide new and approved sanitizer measuring strips.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *There is a leak from the plumbing structures of the water filter wetting the wall and the floor below it. [CA] Fix the leakage immediately.*

There also is a leakage from the roof wetting the ceiling panels back in the storage area. [CA] Fix the leakage immediately.

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

Inspector Observations: *Grout structure back in the storage area is damaged. There are some damaged or missing ceiling panels back in the storage and some in the grocery display area. [CA] Replace the damaged grout tiles. The missing or damaged ceiling panels must also be replaced immediately.*

Performance-Based Inspection Questions

Needs Improvement - Communicable disease; reporting/restriction/exclusion.

OFFICIAL INSPECTION REPORT

Facility FA0205354 - 7-ELEVEN FOOD STORE #29507	Site Address 1040 PIEDMONT RD, SAN JOSE, CA 95132	Inspection Date 02/03/2025
Program PR0304025 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name ASRESS, SEIFU	Inspection Time 14:15 - 15:25

Measured Observations

Item	Location	Measurement	Comments
Sandwich	Display area	35.00 Fahrenheit	
Milk	Reach-in cooler	38.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Pizza	Final cook	167.00 Fahrenheit	
Taquito	Hot Dog Roller	160.00 Fahrenheit	
Hot Dogs	Hot Dog Roller	159.00 Fahrenheit	
Pizza	Upright freezer	0.00 Fahrenheit	
Wings	Hot case	125.00 Fahrenheit	

Overall Comments:

Note: 1. Food safety certificate was not found on file.

2. Mos of the above violations are repeated violations from the previous routine inspection. The next follow-up inspection is going to be conducted free of charge. How3ever, any subsequent follow-up inspections shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.

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 **2/17/2025**. 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: Harjeet Singh
Person in Charge
Signed On: February 03, 2025