

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 FA0278350 - PETROMART RETAIL GROUP / 7-ELEVEN #2367		Site Address 1031 LEIGH AV, SAN JOSE, CA 95126		Inspection Date 05/14/2026		Placard Color & Score GREEN 82		
Program PR0420509 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name PETROMART RETAIL GROUF		Inspection Time 15:30 - 16:40			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By FELIPE (M)				FSC Andres Saray 3/26/30

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		X			N
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						
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		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		X
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: Found the **ONLY** hand wash station in back warewash area blocked by box of chex mix. Observed cold water valve turned off. [CA] Ensure hand wash station is accessible at all times. Ensure cold/hot water is provided at all times. [COS] Operator remove box of check mix and turned on cold water valve.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured water temperature holding at 79F at hand wash station in customer restroom. Hand wash station is under a sensor system. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F.

Follow-up By 05/21/2026

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

Inspector Observations: 1. Found 3 sticky traps hanging on ceiling in back warewash area. [CA] Discontinue using sticky traps, use approved pest control services.
2. Found flies in back warewash area and customer area. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

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

Inspector Observations: Found accumulated dust and debris on fan guard in walk-in-cooler. [CA] Routinely clean.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: 1. Found a household electrical flat top used to cook bell peppers and onions at cashier area. [CA] Remove house hold equipment. Facility is not permit for the cooking of food on that device.
2. Found whole uncut peppers in 1 door reach in at customer area. Facility does not have a 1-compartment sink for the purposes of prepping food on site. [CA] Discontinue prepping food, purchase ONLY precut vegetables if needed.

Follow-up By 05/21/2026

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
diced tomato	1 door cold top	41.00 Fahrenheit	
warm water	handsink (cashier, customer area/warewash)	100.00 Fahrenheit	
pizza	walk-in-freezer	15.40 Fahrenheit	
taquito	1 door reach in	34.00 Fahrenheit	
ice cream	2 door upright	3.40 Fahrenheit	
hot water	warewash	120.00 Fahrenheit	
chicken wings	2 door warmer display case	144.00 Fahrenheit	
water	handsink (RR) under sensor	79.00 Fahrenheit	
whole peppers	1 door reach in	41.00 Fahrenheit	
sandwich	2 door upright freezer	4.90 Fahrenheit	
sausage	roller warmer	151.00 Fahrenheit	
pizza	1 door reach in freezer	5.30 Fahrenheit	
beverage	11 door upright/walk-in	39.00 Fahrenheit	
beverage	1 door reach in	39.00 Fahrenheit	
ice cream	2 door sliding freezer	-9.00 Fahrenheit	
taquitos	roller warmer	136.00 Fahrenheit	

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Overall Comments:

A follow-up inspection shall be conducted.

Subsequent follow-up inspection after first follow-up 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 **5/28/2026**. 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: Felipe Saray
Manager
Signed On: May 14, 2026