

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 FA0207880 - LEE'S SANDWICHES		Site Address 2307 MCKEE RD, SAN JOSE, CA 95116		Inspection Date 08/17/2026		Placard Color & Score YELLOW 60		
Program PR0302278 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PHAM, ANH MINH		Inspection Time 08:00 - 10:40			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By CHI PHAM				FSC THI THANH VY TRAN 10-15-29

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	X			S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	X
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0207880 - LEE'S SANDWICHES	Site Address 2307 MCKEE RD, SAN JOSE, CA 95116	Inspection Date 08/17/2026
Program PR0302278 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name PHAM, ANH MINH	Inspection Time 08:00 - 10:40
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *FOUND THE BEAN SPROUTS AT 59F ON THE FOOD PREPARATION COUNTER IN THE KITCHEN. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SA: ICE WAS PROVIDED. COS*

FOUND THE CHICKEN WINGS AT 120F IN THE HOT HOLDING UNIT AT THE FRONT SERVICE AREA. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE. SA: REHEAT TO 165F AND HOT HOLD AT 135F MINIMUM.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *FOUND THE BOBA TAPIOCA PEARLS WITHOUT A DATE AND TIME MARKINGS SHOWING TIME IS USED AS A PUBLIC HEALTH CONTROL. [CA] WHEN TIME ONLY, RATHER THAN TIME AND TEMPERATURE IS USED AS A PUBLIC HEALTH CONTROL, PHFs SHALL BE TIME MARKED TO INDICATE WHEN THE ITEM IS REMOVED FROM TEMPERATURE CONTROL, DISCARDED IF NOT CONSUMED OR SERVED WITHIN 4 HOURS, AND WRITTEN PROCEDURES SHALL BE READILY AVAILABLE FOR REVIEW. SEE VC&D.*

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

Inspector Observations: *FOUND 6-6 OZ YOGURT CUPS BEING RETAILED AT THIS FACILITY WITHOUT RECEIPT OF ORIGIN. [CA] PROVIDE RECEIPT OF PURCHASE FROM AN APPROVED SOURCE OR PROVIDE A CDFA (CALIFORNIA DEPARTMENT OF FOOD AND AGRICULTURE) LICENSE TO MAKE IT ON SITE. SEE VC&D*

Minor Violations

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

Inspector Observations: *FOUND CLEAN UTENSILS UNDER THE SOAP DISPENSER AND THE PAPER TOWEL DISPENSER AT THE HAND WASH SINK NEAR THE DESSERT SERVICE REFRIGERATOR. [CA] DO NOT STORE UTENSILS UNDER THE SOAP AND PAPER TOWEL DISPENSER TO AVOID CONTAMINATION.*

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

Inspector Observations: *FOUND THE HOT WATER AT THE HAND WASH SINK NEAR THE DESSERT SERVICE REFRIGERATOR AT 77F. [CA] PROVIDE HOT WATER AT 100F MINIMUM.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *FOUND A BAG WITH SHRIMP THAWING ON THE FOOD PREPARATION COUNTER. [CA] FROZEN POTENTIALLY HAZARDOUS FOOD SHALL ONLY BE THAWED IN ONE OF THE FOLLOWING WAYS: 1) UNDER REFRIGERATION THAT MAINTAINS THE FOOD TEMPERATURE AT 41°F OR BELOW, 2) COMPLETELY SUBMERGED UNDER POTABLE RUNNING WATER FOR A PERIOD NOT TO EXCEED TWO HOURS AT A WATER TEMPERATURE OF 70°F OR BELOW, AND WITH SUFFICIENT WATER VELOCITY TO AGITATE AND FLUSH OFF LOOSE PARTICLES INTO THE SINK DRAIN, 3) IN A MICROWAVE OVEN, IF IMMEDIATELY FOLLOWED BY IMMEDIATE PREPARATION, 4) AS A PART OF A COOKING PROCESS.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *FOUND TWO SPRAY BOTTLES WITHOUT LABEL IN THE KITCHEN. [CA] PROVIDE LABELS.*

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

Inspector Observations: *FOUND FOOD SERVICE FILM AND SANDWICH WRAPPING PAPER STORED IN THE RESTROOM. [CA] DO NOT STORE FOOD RELATED ITEMS IN THE RESTROOM.*

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

OFFICIAL INSPECTION REPORT

Facility FA0207880 - LEE'S SANDWICHES	Site Address 2307 MCKEE RD, SAN JOSE, CA 95116	Inspection Date 08/17/2026
Program PR0302278 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name PHAM, ANH MINH	Inspection Time 08:00 - 10:40

Inspector Observations: FOUND THE ICE MACHINE WITH EXCESSIVE MOLD LIKE SUBSTANCE ON THE INTERIOR WHITE PLASTIC FLAP. [CA] CLEAN AND SANITIZE THIS PART. COS

FOUND THE FAN COVERS AND ITS SURROUNDING AREA IN THE WALK IN COOLER WITH DUST ACCUMULATION. [CA] CLEAN THIS AREA MORE OFTEN.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND A CELL PHONE STORED ON THE FOOD PREPARATION COUNTER AT THE FRONT SERVICE AREA. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

FOUND TWO BEVERAGES IN CUPS WITHOUT A LID STORED ON A DRY FOOD SHELF IN THE KITCHEN. [CA] PROVIDE LIDS.

FOUND THE MOP STORED IN THE BUCKET. [CA] HANG THE MOP TO AIR DRY.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HAND WASH SINK AT THE FRONT SERVICE AREA NEAR THE DESSERT SERVICE REFRIGERATOR	77.00 Fahrenheit	
WHIPPING CREAM	WALK IN COOLER	28.00 Fahrenheit	
EGGROLLS	REACH IN FREEZER	8.00 Fahrenheit	
BEEF	WALK IN COOLER	34.00 Fahrenheit	
CUT TOMATO	SERVICE REFRIGERATOR	40.00 Fahrenheit	
CHICKEN WINGS	HOT HOLDING	120.00 Fahrenheit	
PORK	HOT HOLDING	138.00 Fahrenheit	
CHICKEN	WALK IN COOLER	35.00 Fahrenheit	
FISH	WALK IN COOLER	27.00 Fahrenheit	
HAM	SANDWICH REFRIGERATOR	39.00 Fahrenheit	
BEAN SPROUTS	ON THE COUNTER	59.00 Fahrenheit	
CHICKEN	HOT HOLDING	145.00 Fahrenheit	
CUSTARD	DESSERT SERVICE REFRIGERATOR	37.00 Fahrenheit	
HEAD CHEESE	SANDWICH REFRIGERATOR	36.00 Fahrenheit	
TOFU	SERVICE REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	130.00 Fahrenheit	
EGGS	WALK IN COOLER	29.00 Fahrenheit	
CHEESE	SANDWICH REFRIGERATOR	39.00 Fahrenheit	
TURKEY	SANDWICH REFRIGERATOR	38.00 Fahrenheit	

Overall Comments:

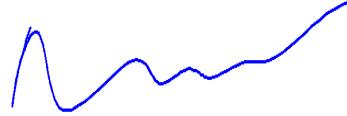
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **8/31/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0207880 - LEE'S SANDWICHES	Site Address 2307 MCKEE RD, SAN JOSE, CA 95116	Inspection Date 08/17/2026
Program PR0302278 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name PHAM, ANH MINH	Inspection Time 08:00 - 10:40

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: MINH PHAM
MANAGER
Signed On: August 17, 2026