

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 FA0208148 - LEE'S SANDWICHES CORP		Site Address 2525 S KING RD, SAN JOSE, CA 95122		Inspection Date 12/17/2024		Placard Color & Score GREEN 77		
Program PR0303969 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LEE'S SANDWICHES CORP		Inspection Time 10:15 - 12:00			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By MY NGOC LE				FSC My Ngoc Le 11/19/2026

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
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						S
K09	Proper cooling methods		X		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	X	
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		
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		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Measured stuffed bitter melon soup and braised pork belly at 85F in the 2-door reach-in refrigeration near service line. Food containers are covered with plastic wrapping. Per PIC, foods were prepared approximately three hours prior to temperature measurement. [CA] Potentially hazardous foods shall be cooled rapidly from 135F to 71F within two hours, then from 70F to 41F in four hours. [COS] PIC reheated the foods to 165F to restart the cooling process.

Minor Violations

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

Inspector Observations: Several food handler cards are expired. [CA] All food handlers shall maintain a valid food handler for the duration of their employment.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Observed employee in the kitchen drinking from personal beverage. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas.

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 at warewashing and preparation sink at 114F. [CA] Hot water shall be supplied at a minimum temperature of 120F.

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

Inspector Observations: Observed several food containers stored on the floor of the freezer. [CA] Food shall be stored at least six inches off the floor to prevent contamination.

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: Observed active food preparation in the warewashing sink. [CA] Discontinue food preparation in the warewashing sink.

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: Observed employee's personal belongings in the kitchen. [CA] Personal items shall not be stored in the food preparation area.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
mayo	walk-in cooler	41.00 Fahrenheit	
porridge	under counter refrigeration	41.00 Fahrenheit	
tofu	walk-in cooler	41.00 Fahrenheit	
coagulated blood	under counter refrigeration	41.00 Fahrenheit	
eggs	prep cooler	41.00 Fahrenheit	
cooked veggies	under counter refrigeration	41.00 Fahrenheit	
water	3-compartment sink	114.00 Fahrenheit	
bitter melon soup	2-door reach-in (service line)	85.00 Fahrenheit	
raw meat	upright refrigeration	38.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
cooked chicken	rack	167.00 Fahrenheit	cooking
flan	customer self-service refrigeration	41.00 Fahrenheit	
braised pork belly	2-door reach-in (service line)	85.00 Fahrenheit	
beansprouts	prep cooler	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	food preparation sink	114.00 Fahrenheit	
sardines	steam table	135.00 Fahrenheit	

Overall Comments:

Joint inspection with Kathy Vo. Report written by Kathy Vo.

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 **12/31/2024**. 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: My Ngoc Le
Manager
Signed On: December 17, 2024