

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 FA0257201 - LEE'S SANDWICHES		Site Address 279 W CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 10/29/2021	
Program PR0375899 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MCM INVESTMENTS INC		Inspection Time 14:20 - 15:20
Inspected By MANDEEP JHAJJ	Inspection Type ROUTINE INSPECTION	Consent By JENNY	FSC JENNY TROUNG 05/6/23		

Placard Color & Score

YELLOW

76

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						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						
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records					X		
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							
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		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		
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

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

Inspector Observations: Boba in prep area measured at 70 F. Boba prepared in morning.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Manager discarded boba into garbage bin.

Manager decided to keep boba on time control. Always use time stickers for 4 hour use only.

Follow-up By
11/02/2021

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

Inspector Observations: Cooked pork and cooked chicken in prep area measured at 94-104F. As per employee these were cooked at 10:30 am and left there for cooling so that they can place them in cooler later.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

[COS] Manager decided to discard the food items after 2:30 pm. Verified food discarded into garbage.

Follow-up By
11/02/2021

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed 1 live adult and one live baby cockroach in oven area in front. Observed multiple (6-8) dead cockroaches behind the front prep unit in coffee area, 3 dead cockroaches in front of walk-in coolers and walk-in freezers, 2 dead ones in dry storage area close to ice machine.

[CA] The premises of each food facility shall be kept free of vermin.

[COS] Employee killed both live cockroaches and cleaned the floor. Clean floor to remove all dead cockroaches.

Contact pest company to provide additional pest services. Seal all the gaps if any in walls, floors, ceilings to prevent vermin entrance.

Follow-up By
11/02/2021

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
chicken	hot hold	139.00 Fahrenheit	
walk-in freezer	kitchen	0.00 Fahrenheit	
pudding	front prep unit	41.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
cooked pork	cooling	94.00 Fahrenheit	
pork	hot hold	138.00 Fahrenheit	
walk-in coolers	kitchen	41.00 Fahrenheit	
cooked chicken	cooling	104.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	

Overall Comments:

FOLLOW UP INSPECTION NEXT WEEK ON 11/3/21 AROUND 10 AM TO CHECK COOLING, TIME STICKERS FOR BOBA, VERMIN INFESTATION.

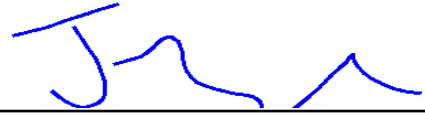
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **11/12/2021**. 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.

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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: JENNY
MANAGER

Signed On: October 29, 2021