

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 FA0208490 - LEE'S SUPERMARKET GROCERY		Site Address 2889 SENTER RD, SAN JOSE, CA 95111		Inspection Date 01/28/2025	
Program PR0301123 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name LEE'S SUPERMARKET GROC		Inspection Time 12:55 - 14:30
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By JENNY TRUONG	FSC YEN HOANG PHI 3 7-29		

Placard Color & Score
GREEN
77

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				S
K07 Proper hot and cold holding temperatures	X						S
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						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	X	X
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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	X	

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

Comments and Observations

Major Violations

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

Inspector Observations: FOUND THE FOLLOWING FOOD WITH NO TIME MARK AND TIME AS A PUBLIC HEALTH CONTROL IS BEING USED.

10 PORK PATTIES

20 PORK ROLLS

16 STEAMED PORK ROLLS

[CA] LABEL THE FOOD WITH THE TIME TO BE VIABLE UP TO 4 HRS. NOTE;

THE FOOD WAS DISCARDED IN THE TRASH CAN AND CHLORINE WAS POURED OVER IT.

Minor Violations

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

Inspector Observations: THE ROLL OF PAPER TOWELS IS OUTSIDE THE WALL DISPENSER AT THE HAND WASH SINK IN THE KITCHEN. [CA] PROVIDE THE PAPER TOWELS INSIDE THE WALL DISPENSER.

FOUND A POT INSIDE THE SECOND HAND WASH SINK IN THE KITCHEN. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: FOUND A TRAY WITH FOOD STORED ON TOP OF THE TRASH CAN. [CA] DO NOT USE TRASH CANS AS TABLES.

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

Inspector Observations: FOUND MULTIPLE BOXES WITH FOOD STORED ON THE FLOOR IN THE WALK IN COOLER AND FREEZER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: ONE OF THE LIGHTS AT THE HOOD IS NOT WORKING. [CA] PROVIDE WORKING LIGHTS.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: FOUND MULTIPLE WIPING CLOTHS ON THE KITCHEN AND SERVICE COUNTERS. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

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 FEW JACKETS STORED ON THE SHELVES IN THE FOOD PREPARATION AREA. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: MISSING THE HAND WASH SIGNS IN THE RESTROOMS. [CA] PROVIDE SIGNS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
CHICKEN SOUP	COOKING TEMP	196.00 Fahrenheit	
PORK	WALK IN COOLER	40.00 Fahrenheit	
BUTTER	WALK IN COOLER	32.00 Fahrenheit	
EGGS	WALK IN COOLER	33.00 Fahrenheit	
MEAL PLATES	UNDER COUNTER REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHLORINE SANITIZER	3 COMPARTMENT SINK	100.00 PPM	
STICKY RICE	WALK IN COOLER 2	34.00 Fahrenheit	
SHRIMP	WALK IN COOLER 2	33.00 Fahrenheit	
PORK	WALK IN FREEZER	-4.00 Fahrenheit	
PORK	WALK IN COOLER 2	33.00 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 **2/11/2025**. 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: JENNY TRUONG
OWNER

Signed On: January 28, 2025