

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 10/13/2026		Placard Color & Score GREEN 88		
Program PR0301123 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name LEE'S SUPERMARKET GROC		Inspection Time 15:15 - 16:55			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By JENNY TRUONG LE				FSC YEN HOANG PHI 3-7-29

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				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	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		
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	X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: FOUND THE HAND WASH SINK IN THE PRODUCE DEPARTMENT WAS BLOCKED BY AN EMPLOYEE'S PURSE AND BELONGINGS. [CA] ENSURE TO HAVE THE HAND WASH SINK ACCESSIBLE AT ALL TIMES.

FOUND THE SINKS IN THE SECOND RESTROOM UNABLE TO DISPENSE WATER. [CA] REPAIR THE SINKS. DO NOT USE THIS RESTROOMS UNTIL THE SINKS ARE REPAIRED.

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

Inspector Observations: FOUND A FEW INSECTS AROUND THE SACS OF RICE IN THE FRONT OF THE STORE. [CA] ENSURE NO INSECTS ARE PRESENT IN THE FACILITY.

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: REPEAT VIOLATION:

FOUND CUT FISH ON ICE FOR SELF SERVICE. [CA] CUT FISH MUST BE SOLD BAGGED.

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

Inspector Observations: REPEAT VIOLATION

FOUND BOXES WITH BANANAS STORED ON THE FLOOR IN THE PRODUCE AREA. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: FOUND SPIDER WEBS ON SEVERAL WALLS THROUGHOUT THE FACILITY. [CA] REMOVE THE SPIDER WEBS.

FOUND TRASH ON THE FLOOR THROUGHOUT THE FACILITY. [CA] CLEAN THE FLOORS MORE OFTEN.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
BEAN SPROUTS	PRODUCE REFRIGERATOR	41.00 Fahrenheit	
BAMBU SHOOTS	DISPLAY REFRIGERATOR	40.00 Fahrenheit	
CATFISH	FISH WALK IN COOLER	34.00 Fahrenheit	
CHICKEN	DISPLAY REFRIGERATOR	36.00 Fahrenheit	
PRODUCE	PRODUCE WALK IN COOLER	35.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SALMON	DISPLAY REFRIGERATOR	33.00 Fahrenheit	
EGGS	DISPLAY REFRIGERATOR	33.00 Fahrenheit	
BEEF	MEAT WALK IN COOLER	40.00 Fahrenheit	

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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 **10/27/2026**. 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: JENNY TRUONG LE
OWNER
Signed On: October 13, 2026