

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 FA0271782 - LEE'S KITCHEN | | Site Address 2767 EL CAMINO REAL, SANTA CLARA, CA 95051 | Inspection Date 04/13/2026 |
| Program PR0410874 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | Owner Name LAM, MENG CHI | Inspection Time 12:00 - 12:45 |
| Inspected By KATHY VO | Inspection Type FOLLOW-UP INSPECTION | Consent By MAY | |

| |
|-----------------------------------------------------|
| Placard Color & Score GREEN N/A |
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Comments and Observations

Major Violations

Cited On: 04/06/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 04/13/2026

Cited On: 04/06/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 04/13/2026

Cited On: 04/06/2026

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

This violation found not in compliance on 04/13/2026. See details below.

Cited On: 04/13/2026

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

Inspector Observations: On the wok, measured fried rice from 110F on the sides to 135F in the center. Per PIC, fried rice was cooked less than two hours ago. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Fried rice was reheated to 165F for hot holding. PIC turned up the heat of the wok for hot holding. Ensure foods are consistently mixed as needed to retain temperature.

Cited On: 04/06/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 04/13/2026

Minor Violations

Cited On: 04/13/2026

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

Inspector Observations: In the preparation sink and on the preparation counter, observed frozen foods (raw meat, fried pork) thawing at ambient temperatures. [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 part of a cooking process.

Measured Observations

| Item | Location | Measurement | Comments |
|--------------|-------------------------|-------------------|------------------------------------------------------|
| fried rice | stovetop | 110.00 Fahrenheit | 110-135F |
| cooked beef | 2-door preparation unit | 41.00 Fahrenheit | |
| cooked beef | preparation counter | 72.00 Fahrenheit | Cooling. Per PIC, cooked less than 30 minutes ago. |
| beansprouts | preparation counter | 51.00 Fahrenheit | Per PIC, just delivered. Relocated to refrigeration. |
| raw meat | preparation sink | 39.00 Fahrenheit | Thawing. |
| shelled eggs | 3-door upright cooler | 41.00 Fahrenheit | |

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Overall Comments:

On-site to conduct a follow-up to the last routine inspection (dated 4/6/2026).

The following major violations have been corrected:

- **K05: Hands not clean and properly washed. Observed proper handwashing prior to glove usage during inspection. Discussed handwashing policy with PIC.**
- **K06: Inadequate handwash facilities. Observed handwash station is fully accessible and stocked with soap and single use towels during inspection.**
- **K14: Food contact surfaces unsanitized.**
- **Observed facility using clean containers for transferring foods at the cook line during inspection. Ensure containers are washed, rinsed, and sanitized every 4 hours.**
- **Per PIC, the mechanical dishwasher was immediately repaired after initial inspection. Measured chlorine concentration at 50 ppm.**

The facility was given a "PASS" placard for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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 **4/27/2026**. 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: May Chen
Owner

Signed On: April 13, 2026