

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 FA0254829 - LEE'S SANDWICHES	Site Address 990 STORY RD 30, SAN JOSE, CA 95122	Inspection Date 11/17/2025
Program PR0371964 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MINH DUC GLOBAL CORP	Inspection Time 10:00 - 11:15
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By THANH

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 11/10/2025

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

This violation found not in compliance on 11/17/2025. See details below.

Cited On: 11/17/2025

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

Inspector Observations: Hand wash station by the dough preparation area partially obstructed with rolling carts. Hand wash station observed heavily encrusted with food debris and appeared unused.

Follow-up By
11/20/2025

Hand wash station by the ice machine completely obstructed with a sheet of metal over the wash basin with a ice scoop.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. Provide sufficient number and conveniently locate handwash sinks near food prep area or warewashing area.

[COS] Rolling carts was moved by this Division to allow for hand washing.

Cited On: 11/10/2025

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

This violation found not in compliance on 11/17/2025. See details below.

Cited On: 11/17/2025

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

Inspector Observations: Pate chaud, chicken wings, and egg rolls maintained inside the hot holding display case measured at 93F, 73F and 79F respectively. Employee stated that all items were prepared about 40 minutes prior and that if items are not sold within an hour, it is discarded.

Follow-up By
11/20/2025

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

*** This Division recommends maintaining items subjected to Time as a Public Health Control, similar to PHF items offered on the counter.**

[COS] Employee voluntarily discarded items.

Minor Violations

Cited On: 11/17/2025

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hand wash station at the front beverage preparation area lacked hot water.

Follow-up By
11/20/2025

Two-compartment food preparation sink lacked hot water.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Cited On: 11/17/2025

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

OFFICIAL INSPECTION REPORT

Facility FA0254829 - LEE'S SANDWICHES	Site Address 990 STORY RD 30, SAN JOSE, CA 95122	Inspection Date 11/17/2025
Program PR0371964 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MINH DUC GLOBAL CORP	Inspection Time 10:00 - 11:15

Inspector Observations: *Dead cockroaches observed on floor and inside the mechanical components behind the one-door freezer outside of the restroom. Dead cockroach observed on floor behind the three-door merchandiser refrigerator at the front service area.*

No live activity was observed.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

Cited On: 11/10/2025

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Compliance of this violation has been verified on: 11/17/2025

Measured Observations

Item	Location	Measurement	Comments
Grilled chicken	Sandwich preparation refrigerator	39.00 Fahrenheit	
Cooked vermicelli	Two-door reach-in refrigerator	40.00 Fahrenheit	
Cooked shrimp	Two-door reach-in refrigerator	38.00 Fahrenheit	
Vegetarian	Sandwich preparation refrigerator	37.00 Fahrenheit	
Sliced BBQ pork	Sandwich preparation refrigerator	39.00 Fahrenheit	
Pate	Sandwich preparation refrigerator	40.00 Fahrenheit	
Milk	Merchandiser refrigerator	37.00 Fahrenheit	
Raw marinated pork	Walk-in refrigerator	37.00 Fahrenheit	
Sliced tomatoes	Sandwich preparation refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	131.00 Fahrenheit	
Raw marinated chicken	Walk-in refrigerator	35.00 Fahrenheit	
Sliced fancy pork	Sandwich preparation refrigerator	39.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 11/10/2025.
- Facility has corrected the following violation:
 - K35m - Equipment, utensils - unapproved, unclean, not in good repair:
 - Walk-in refrigerator has been repaired. Ambient temperature of the refrigerator measured at 35-36F.
- Facility has earned a conditional pass.
 - Two or more major violations were observed during the follow-up inspection.
 - Furthermore numerous Risk Factor violations and Good Retail Practice violations noted on previous inspection report were still observed.
- A second chargeable follow-up inspection will be conducted.
 - Subsequent follow-up inspection shall be billed at \$298/hour, minimum one hour, during normal business hours, Monday - Friday 7:30 AM to 4:30 PM.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

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 **12/1/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0254829 - LEE'S SANDWICHES	Site Address 990 STORY RD 30, SAN JOSE, CA 95122	Inspection Date 11/17/2025
Program PR0371964 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MINH DUC GLOBAL CORP	Inspection Time 10:00 - 11:15

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: Thanh B.
Employee

Signed On: November 17, 2025