

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 FA0258036 - LEE'S SANDWICHES		Site Address 260 E SANTA CLARA ST, SAN JOSE, CA 95113	Inspection Date 06/18/2024
Program PR0377668 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name BTL ESTABLISHMENT, INC.	Inspection Time 11:05 - 11:50
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By MICHAH	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 06/13/2024

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

Compliance of this violation has been verified on: 06/18/2024

Cited On: 06/13/2024

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

Compliance of this violation has been verified on: 06/18/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
FRIED CHICKEN, MEAT SKEWER	COUNTERTOP DISPLAY HOT-HOLDING UNIT	145.00 Fahrenheit	

Overall Comments:

Observed the major violations from the 6/13/24 inspection were corrected (hot-holding temperatures and TPHC time-marking).

Note: Please ensure employees clearly understand and are able to explain the TPHC time-marking, whether it is via time stickers or by a time log.

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 **7/2/2024**. 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: Michah
 Manager
Signed On: June 18, 2024