

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 04/17/2024	
Program PR0301123 - NO FOOD PREP (GROCERY STORE) 5,000-20K SQ FT - FP07			Owner Name LEE'S SUPERMARKET GROC		Inspection Time 16:00 - 17:30
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By JENNY TRUONG	
				FSC YEN HOANG PHI 3-17-29	

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	X			S
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		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	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented	X	
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
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	

OFFICIAL INSPECTION REPORT

Facility FA0208490 - LEE'S SUPERMARKET GROCERY	Site Address 2889 SENTER RD, SAN JOSE, CA 95111	Inspection Date 04/17/2024
Program PR0301123 - NO FOOD PREP (GROCERY STORE) 5,000-20K SQ FT - FP07	Owner Name LEE'S SUPERMARKET GROCERY	Inspection Time 16:00 - 17:30
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 A TRAY WITH SOAPY WATER INSIDE THE HAND WASH SINK IN THE MEAT/FISH DEPARTMENT. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES. COS

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: FOUND THE BEAN SPROUTS AT 48F IN THE PRODUCE REFRIGERATOR. [CA] BEAN SPROUTS SHALL BE AT 41F OR BELOW.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: THE TAGS FOR THE SHELFISH WERE MISSING HOWEVER, INVOICES WERE SHOWN WHERE THE SHELFISH WERE PURCHASED FROM. [CA] KEEP THE TAGS FOR 3 MONTHS FROM DATE OF PURCHASE.

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 CUT FISH OFFERED FOR RETAIN ON ICE AT THE FISH DEPARTMENT. [CA] MUST SELL WHOLE FISH ONLY. MAY CUT THE FISH, HOWEVER, IT MUST BE BAGGED.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: THE DESSERT CUPS AND THE POUND CAKE ARE MISSING THE LABEL OR HAVE A PARTIAL LABEL. [CA] PROVIDE A LABEL WITH THE FOLLOWING ITEMS.

1. NAME OF THE FOOD
2. CONTENTS OF THE FOOD IE: OZ
3. INGREDIENTS
4. NAME AND ADDRESS OF MANUFACTURER

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND THE BLACK PLASTIC PART ABOVE THE BEAN SPROUTS IN THE PRODUCE DEPARTMENT WITH MOLD LIKE SUBSTANCE. [CA] CLEAN THIS PART MORE OFTEN.

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

Inspector Observations: FOUND THE CUTTING BOARD AT THE FISH/MEAT DEPARTMENT TO HAVE DEEP CUTS THAT CANNOT BE EFFECTIVELY CLEANED.[CA] SURFACES OF EQUIPMENT SUCH AS CUTTING BLOCKS AND CUTTING BOARDS THAT ARE SCRATCHED AND SCORED SO THAT THEY CAN NO LONGER BE EFFECTIVELY BE CLEANED AND SANITIZED SHALL BE RESURFACED OR REPLACED

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

Inspector Observations: FOUND THE HOOD BAFFLES WITH ACCUMULATED GREASE IN THE MEAT DEPARTMENT. [CA] CLEAN THIS AREA MORE OFTEN.

THE FAN IS NOT WORKING IN THE FIRST RESTROOM. [CA] PROVIDE WORKING VENTILATION FOR THE RESTROOM.

OFFICIAL INSPECTION REPORT

Facility FA0208490 - LEE'S SUPERMARKET GROCERY	Site Address 2889 SENTER RD, SAN JOSE, CA 95111	Inspection Date 04/17/2024
Program PR0301123 - NO FOOD PREP (GROCERY STORE) 5,000-20K SQ FT - FP07	Owner Name LEE'S SUPERMARKET GROCERY	Inspection Time 16:00 - 17:30

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 GAP GREATER THAN A QUARTER OF AN INCH ON THE BACK METAL CURTAIN AT THE RECEIVING DOCK. [CA] REDUCE THE GAP TO NO LARGER THAN A QUARTER OF AN INCH.

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 HAND WASH SIGNS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
TOFU	DISPLAY REFRIGERATOR	40.00 Fahrenheit	
SALMON	WALK IN COOLER	40.00 Fahrenheit	
CHICKEN	DISPLAY REFRIGERATOR	40.00 Fahrenheit	
HEN	DISPLAY FREEZER	11.00 Fahrenheit	
HALF AND HALF	DISPLAY REFRIGERATOR	38.00 Fahrenheit	
ICE CREAM	DISPLAY FREEZER	-9.00 Fahrenheit	
BEEF	DISPLAY CASE	38.00 Fahrenheit	
SHRIMP	DISPLAY CASE	37.00 Fahrenheit	
EGGS	DISPLAY REFRIGERATOR	35.00 Fahrenheit	
SNAIL	ON ICE	40.00 Fahrenheit	
OYSTER	COLD HOLDING	38.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
PRODUCE	PRODUCE WALK IN COOLER	40.00 Fahrenheit	
FISH	ON ICE	38.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	

Overall Comments:

RELOCATE THE ELECTRIC FLY ZAPPER. ENSURE IT IS NOT ABOVE A FOOD PREPARATION, FOOD OR EQUIPMENT STORAGE AREA.

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 **5/1/2024**. 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: JENNY TRUONG
OWNER

Signed On: April 17, 2024