

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 04/06/2026	
Program PR0410874 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LAM, MENG CHI		Inspection Time 11:30 - 13:30
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By MAY		FSC Not Available	

Placard Color & Score YELLOW 49
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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						
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		X			N
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures		X		X			
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		X			N
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	X	
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		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *Observed improper handwashing practices by employees, including using the same gloves to handle cash or soiled wiping cloths, then proceeding to handle produce without an intermediate handwashing step. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. Gloves shall be changed with an intermediate handwashing step as required. [COS] Specialist intervened and instructed employee to properly wash hands and change gloves. Contaminated produce was cooked prior to service.*

Follow-up By
04/13/2026

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

Inspector Observations: *Observed lack of soap available at the only handwash sink in the kitchen. [CA] Handwash stations shall be fully accessible and stocked with soap and single use towels at all times. [COS] PIC stocked the handwash sink with a portable bottle of soap.*

Follow-up By
04/13/2026

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

Inspector Observations: *On the preparation counter, measured multiple Potentially Hazardous Foods stored at ambient temperature from 50-72F. Per PIC, foods were relocated from the refrigeration units less than 1 hour prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] All foods were relocated to the refrigeration units to facilitate rapid cooling.*

Follow-up By
04/13/2026

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

Inspector Observations: *1) Observed facility re-uses the same pans for transferring foods (different meat and vegetables) to the cook line without a cleaning and sanitizing step in between. [CA] Food contact surfaces shall be cleaned and sanitized as required, including at any time during the operation when contamination may have occurred. [COS] Specialist intervened and instructed employee to use different pans between different food items. Contaminated pans were properly washed, rinsed, and sanitized in the 3-compartment sink.*

Follow-up By
04/13/2026

2) Measured the chlorine sanitizer concentration in the mechanical dishwasher at 0 ppm during active warewashing. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse with a chlorine concentration of 50 ppm, or as per manufacturer's specifications. [SA] Specialist instructed employees on how to set up the 3-compartment sink for proper washing, rinsing, and sanitizing during inspection. Measured the chlorine concentration in the 3-compartment sink at 100 ppm.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *1) Facility lacks active Food Safety Manager's Certification. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

2) Actively working employees lack food handler cards. [CA] Food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.

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

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Inspector Observations: *On the preparation counter, observed frozen foods (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.*

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: *1) In the upright 3-door refrigeration unit, observed storage of raw meat and shelled eggs over ready-to-eat produce. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

2) Observed bulk ingredient bags (flour, etc.) are stored open and uncovered. [CA] After opening, bulk ingredients shall be transferred to approved food grade containers with tight fitting lids.

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

Inspector Observations: *Observed accumulation of grease and grime at the cook line and storage shelves. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Observed box of broccoli stored over the 3-compartment sink. [CA] Discontinue storage of food or food preparation on the 3-compartment sink. The designated 3-compartment sink shall be used for washing, rinsing, and sanitizing dishes only.*

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: *Observed box of latex gloves stored in food preparation areas. [CA] Discontinue the usage of latex or unapproved gloves in the facility. Types of nonlatex gloves that may be used include, but are not limited to, nitrile, polyethylene, and vinyl.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *1) Observed cooking equipment (pots, pans, etc.) stored directly on the floor of the food preparation area. [CA] Equipment and utensils shall be stored in clean and sanitary condition.*

2) Observed working utensils (rice paddle) stored in standing water. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed several soiled wiping cloths stored directly on preparation counters. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in active use.*

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: *Observed accumulation of grease, grime, and food debris on the floors and walls of the food preparation area, especially by the cook line and warewashing area. [CA] Floors, walls, and ceilings shall be routinely clean and sanitized.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
fried rice	preparation counter	148.00 Fahrenheit	Cooling. Per PIC, just prepared.
water	3-compartment sink	120.00 Fahrenheit	
cooked shrimp	2-door preparation unit	41.00 Fahrenheit	
beansprouts	preparation counter	50.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
sweet & sour pork	cook line	188.00 Fahrenheit	Final cooking temperature.
sanitizer (chlorine)	mechanical dishwasher	0.00 PPM	
beef chow fun	cook line	182.00 Fahrenheit	Final cooking temperature.
raw beef	2-door upright cooler	41.00 Fahrenheit	
fried pork	preparation counter	31.00 Fahrenheit	Thawing.
white rice	preparation counter	72.00 Fahrenheit	
chow mein noodles	preparation counter	68.00 Fahrenheit	
shelled eggs	3-door upright cooler	41.00 Fahrenheit	

Overall Comments:

A follow-up inspection to verify compliance of major violations will be conducted within five business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

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 **4/20/2026**. 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 Chan
Owner

Signed On: April 06, 2026