

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 FA0302963 - LEE'S SANDWICHES		Site Address 88 E SAN CARLOS ST 50, SAN JOSE, CA 95112	Inspection Date 06/11/2025
Program PR0445240 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TQL CORPORATION	Inspection Time 11:30 - 12:00
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By NORA	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 06/06/2025

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: 06/11/2025

Cited On: 06/06/2025

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

Compliance of this violation has been verified on: 06/11/2025

Cited On: 06/06/2025

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

Compliance of this violation has been verified on: 06/11/2025

Minor Violations

Cited On: 06/06/2025

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 06/11/2025

Measured Observations

Item	Location	Measurement	Comments
Sliced meat	Walk in Cooler	14.00 Fahrenheit	
Eggroll	Hot Box	129.00 Fahrenheit	TPHC
Rice	Rice Cooker	176.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection for the routine inspection.

Observations:

K05: Staff were wearing gloves as required.

K06: All hand wash stations were fully stocked.

K07: All foods were at 41°F or below or 135°F or above.

K08: TPHC procedures were being followed. Items in the hot box had a time mark and a time log. Boba was being prepared.

K35: The walk in cooler has been repaired. Ambient air of the cooler was at 15°F.

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 **6/25/2025**. 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.

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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: Nora
Cashier

Signed On: June 11, 2025