

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 04/03/2026 | |
| Program PR0377668 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name BTL ESTABLISHMENT, INC. | | Inspection Time 13:00 - 14:30 |
| Inspected By ALEXANDER ALFARO | Inspection Type ROUTINE INSPECTION | | Consent By MICAH | FSC Thang Le 08/03/2030 | |

| |
|-----------------------|
| Placard Color & Score |
| GREEN |
| 83 |

| 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 | | | | | | S |
| K06 Adequate handwash facilities supplied, accessible | 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 | | | | | | |
| 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 | | |
| K28 Fruits and vegetables washed | | |
| K29 Toxic substances properly identified, stored, used | X | |
| 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 | | |
| K34 Warewash facilities: installed/maintained; test strips | X | |
| K35 Equipment, utensils: Approved, in good repair, adequate capacity | | |
| K36 Equipment, utensils, linens: Proper storage and use | X | |
| 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 | X | |
| 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 | X | |
| 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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Several flies were observed in the kitchen of the facility.

[CA] Ensure to maintain the facility free of animals, pests, and vermin.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Chlorine solution in the sanitizer bucket measured at 200 ppm.

[CA] Ensure to maintain the chlorine solution at 100 ppm.

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:

Facility lacks testing materials for their choice of sanitizer at the three compartment sink, chlorine. Per manager, Micah, he dropped them in the solution while testing a couple days ago.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

Facility is storing knives in between refrigeration equipment and behind electrical conduit.

[CA] All cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.

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

Inspector Observations:

Repeat Violation: The stock pot range is not within 6 inches of the exhaust hood.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

[COS] PIC move a wire rack that was stored behind the range and moved the range back under the exhaust hood.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

The handwash sink in the kitchen is draining slowly.

[CA] Ensure that the plumbing fixture is working properly.

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

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Inspector Observations:

Second Repeat Violation: The back door was propped open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin. Discussed with PIC about obtaining a screen door or air curtain to prevent flies from entering.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. Repeat Violation: The floor behind the cookline equipment has an accumulation of grime and food debris.

2. Repeat Violation: The ceiling tiles near the water heater are missing.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|----------------------|------------------------|--------------------|-----------------|
| Chicken Wing | Heated Display Case | 135.00 Fahrenheit | |
| Meat | Drawer Cooler | 38.00 Fahrenheit | |
| Chicken | Steam Table | 160.00 Fahrenheit | |
| Pork | Walk in cooler | 40.00 Fahrenheit | |
| Meat | Prep Cooler | 39.00 Fahrenheit | |
| Water | Three Compartment Sink | 120.00 Fahrenheit | |
| Shrimp | Drawer Cooler | 33.00 Fahrenheit | on ice |
| Bean Sprouts | Drawer Cooler | 41.00 Fahrenheit | |
| Sliced Tomatoes | Prep Cooler | 38.00 Fahrenheit | |
| Rice | Rice Cooker | 140.00 Fahrenheit | |
| Meat | Steam Table | 150.00 Fahrenheit | |
| Chlorine - Sanitizer | Three Compartment Sink | 100.00 PPM | |
| Ambient Air | Walk in Freezer | 12.00 Fahrenheit | IR |
| Eggroll | Heated Display Case | 140.00 Fahrenheit | |
| Water | Handwash Sink | 100.00 Fahrenheit | |
| Bean Sprouts | Prep Cooler | 40.00 Fahrenheit | |
| Beverages | Open Air Cooler | 40.00 Fahrenheit | IR |
| Chlorine - Sanitizer | Sanitizer Bucket | 200.00 PPM | |

Overall Comments:

Notes:

- Reviewed TPHC logs. Ensure to maintain logs organized.

- Manager Micah provided documentation on self inspection efforts to comply with food temperature holding, sanitizer concentrations, hand washing, and facility cleanliness.

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 **4/17/2026**. 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.

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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: Micah
Manager

Signed On: April 03, 2026