

- No Consent By



OFFICIAL INSPECTION REPORT

Facility FA0207880 - LEE'S SANDWICHES		Site Address 2307 MCKEE RD, SAN JOSE, CA 95116		Inspection Date 11/03/2025	
Program PR0302278 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PHAM, ANH MINH		Inspection Time 11:30 - 12:40
Inspected By JENNIE PENALOZA	Inspection Type ROUTINE INSPECTION	Consent By		FSC Thi Thanh Vy Tran 10/15/2029	

Placard Color & Score
GREEN
72

	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				
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records			X				
K09	Proper cooling methods			X	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		
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		
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		
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		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

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

Inspector Observations: Only hand sink in the back kitchen is blocked by pots lids and has no soap.

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.
Provide handwashing cleanser in dispenser at handwash stations at all times.**

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee wash hands with gloves. No food contamination observed.

**[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.
Discontinue washing unclean gloves.**

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Some food items using TPHC have no sticker indicating the time they were prepared.
Facility uses a color coding system to monitor for TPHC. Per staff, food was all cooked the same time this morning.**

**[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.
[COS] Proper color stickers were added on the food items.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Several food items cooling inside the walk-in cooler and refrigeration unit are covered with plastic wrap.

**[CA] Properly store cooling foods in such a way to allow proper air flow. Leave food containers cooling uncovered.
[COS] Plastic wrap was pulled back to allow for cooling.**

K14 - 3 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: Table mounted can opener blade has accumulation of food residue.

[CA] Can opener blade shall be washed, rinsed and sanitized every 4 hours or less after initial use.

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 cardboard being used to line shelves.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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

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Inspector Observations: *Observed multiple knives are being stored between the back wall and the wall mounted shelf above the 3 comp sink and between 2 prep tables at the front service area.*

[CA] Discontinue storing knives between unapproved gaps to prevent cross contamination; provide a wall mounted knife holder or another suitable storage area for knives.

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: *No label for clear liquid inside spray bottle.*

[CA] Chemicals once removed from original container shall be labeled with common name.

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

Inspector Observations: *Significant accumulation of dust on kitchen ceiling and walls. Per PIC, a cleaning appointment has been scheduled for next week.*

[CA] Clean walls to prevent cross contamination.

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>
water	prep sink	120.00 Fahrenheit	
raw chicken	walk-in cooler	38.00 Fahrenheit	raw pork - 37F milk- 38F sausage - 41F
raw shrimp	prep unit	31.00 Fahrenheit	
sliced tomatoes	top well	38.00 Fahrenheit	turkey - 41F pork - 41F ham - 40F
pork ham	top well	41.00 Fahrenheit	
pork	steam table	146.00 Fahrenheit	
noddles	bag on counter	123.00 Fahrenheit	cooling
water	hand sink	100.00 Fahrenheit	
pork	walk-in cooler	100.00 Fahrenheit	cooling
water	3 comp sink	124.00 Fahrenheit	
chicken	steam table	145.00 Fahrenheit	
pork	prep unit	103.00 Fahrenheit	cooling

Overall Comments:

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 **11/17/2025**. 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: Minh Pham
Owner

Signed On: November 03, 2025