

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 FA0303475 - LEE'S SANDWICHES		Site Address 3243 CORONADO PL 15, SANTA CLARA, CA 95054		Inspection Date 03/25/2026		Placard Color & Score GREEN 81		
Program PR0445968 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name 337 CORPORATION		Inspection Time 10:40 - 12:20			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By MARIO LOPEZ				FSC Not Available

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						
K07	Proper hot and cold holding temperatures			X	X			
K08	Time as a public health control; procedures & records		X		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		
K30	Food storage: food storage containers identified	X	
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		
K36	Equipment, utensils, linens: Proper storage and use		
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		
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

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

Inspector Observations: *The following PHFs on the countertop for retail measured to be out of temperature and missing from TPHC log:*

-2 trays Fried rice at 72F

-5 Pork bun at 69F

-1 tray of shrimp spring rolls at 62F

Per employee items were placed out in the last 1.5 hours for lunch rush and is discard after 4 hours. Facility provided SOPs. Only hot holding foods observed to have been placed on time tracking log.

[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] The PHFs were retroactively added to log by back of house chef.

REPEAT

Minor Violations

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

Inspector Observations: *Facility missing Food Safety Certificate. Per employee their boss has an FSC, but could not provide document for review. [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.

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

Inspector Observations: *Sandwich prep cooler measured to have:*

-Pork loaf at 45F

-Pate at 43F

-Head cheese at 48F

Cooler observed to have insert trays overfilled. Per employee she just restocked prep cooler in the last 20-30 minutes.

[CA] PHFs shall be held at 41°F or below for cold holding. Ensure to PHFs are kept below fill line of prep cooler to effectively keep PHFs cold.

[COS] Excess PHFs were moved into lower reach in portion of cooler. PHFs under fill line measured to be 41F and under (see measured observations)

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

Inspector Observations: *Flies observed in prep area in front.*

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *1) Observed onions and boxes of seasonings stored on the ground. Boxes of food observed to be stored on floor of walk in cooler*

[CA] Food should be stored at least 6 inches above the floor (except food stored on dollies, pallets, or similar equipment).

2) Bulk food containers with seasonings observed to be in bins missing lid. [CA] Provide tight fitting lids for bulk food storage to prevent cross contamination.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Rice	Rice cooker	173.00 Fahrenheit	
Chicken	Countertop warmer	156.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Pork loaf	Sandwich prep coolers Left	45.00 Fahrenheit	
Raw chicken	Drawers in back area	43.00 Fahrenheit	Per employee chicken was removed recently to grill and rest of chicken was returned to cooler about 15minutes prior
Pork	Countertop warmer	144.00 Fahrenheit	
Noodles	Walk in cooler	54.00 Fahrenheit	Per operator noodles made about 3 hours prior and is cooking in basket
Raw pork	Drawers in back area	40.00 Fahrenheit	
Mayo	Sandwich prep coolers right	40.00 Fahrenheit	
Shrimp	Back prep cooler	41.00 Fahrenheit	
Cut tomatoes	Sandwich prep coolers right	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Boiled pork	Back prep cooler	40.00 Fahrenheit	
Mayo	Sandwich prep coolers Left	41.00 Fahrenheit	
Shredded tofu	Sandwich prep coolers Left	41.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Tuna	Single Snadwich prep cooler	40.00 Fahrenheit	
Cooked chicken	For hot holding off of skillet	182.00 Fahrenheit	
Pate	Sandwich prep coolers Left	43.00 Fahrenheit	
Cut melon	1 door prep cooler	39.00 Fahrenheit	
Head cheese	Sandwich prep coolers Left	48.00 Fahrenheit	
Pork bun	Walk in cooler	40.00 Fahrenheit	
Sliced cheese	Single Snadwich prep cooler	41.00 Fahrenheit	
Eggs	Walk in cooler	40.00 Fahrenheit	

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 **4/8/2026**. 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

MARIO

Received By: Mario Lopez
PIC
Signed On: March 25, 2026