

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 11/14/2024	
Program PR0445240 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TQL CORPORATION		Inspection Time 10:00 - 10:45
Inspected By ANABELLE GARCIA	Inspection Type FOLLOW-UP INSPECTION	Consent By DAVID PIEDRA			

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 11/13/2024

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

Compliance of this violation has been verified on: 11/14/2024

Cited On: 11/13/2024

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 11/14/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
sliced turkey	3 door prep unit	40.00 Fahrenheit	
sliced ham	3 door prep unit	39.00 Fahrenheit	
chlorine	sanitizer bucket	100.00 PPM	

Overall Comments:

This is a follow up inspection to the routine inspection conducted on 11/13/24.

K07: Sliced deli ham and turkey measured below 41F.

K13: No food adulteration was observed.

Continue working on all other violations mentioned on 11/13/24 inspection report.

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 **11/28/2024**. 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

LP

Received By: David Piedra
 manager
 Signed On: November 14, 2024