

# 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 FA0254829 - LEE'S SANDWICHES	Site Address 990 STORY RD 30, SAN JOSE, CA 95122	Inspection Date 11/22/2023
Program PR0371964 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name LALUAN HUYNH	Inspection Time 14:00 - 15:10
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By VY N.

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 11/21/2023

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

**This violation found not in compliance on 11/22/2023. See details below.**

Cited On: 11/21/2023

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

**This violation found not in compliance on 11/22/2023. See details below.**

Cited On: 11/21/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 11/22/2023**

#### Minor Violations

N/A

#### Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	122.00 Fahrenheit	

#### Overall Comments:

- On-site for follow-up inspection after facility was closed during a routine inspection on 11/21/2023 for vermin.
- Facility has corrected the following:
  - K23M - Observed rodents, insects, birds, or animals:
    - At time of inspection, no live or dead activity was observed.
    - Facility was serviced by pest control on 11/21/2023 - pest control report was provided for review.
    - Facility has deep cleaned all affected areas.
- Facility is hereby authorized to reopen and resume operations.
- Prior to reopening, clean and sanitize all food contact surfaces.
- Continue to clean and maintain facility free of vermin.
  - Seal any remaining holes, gaps, cracks, and/or crevices - floor tiles, walls, ceiling, etc.
  - Make plans to replace cardboard boxes with plastic containers with tight fitting lids.
  - Remove castoff/unused equipment (inoperable three-door reach-in refrigerator).
  - Remove any standing water, food residues, food debris on non-food contact equipments, floors, etc.
- Continue to address violations noted on inspection report.

### FACILITY RE-OPENED / PERMIT REINSTATED

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 **12/6/2023**. 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



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**Received By:** Vy Nguyen  
Manager

**Signed On:** November 22, 2023