

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 FA0208845 - LEE'S SANDWICHES #3	Site Address 3276 S WHITE RD, SAN JOSE, CA 95148	Inspection Date 02/06/2026
Program PR0303272 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LEE'S SANDWICH CORP	Inspection Time 13:00 - 13:45
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By MY NGUYEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/30/2026

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

Compliance of this violation has been verified on: 02/06/2026

Cited On: 01/30/2026

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

Compliance of this violation has been verified on: 02/06/2026

Minor Violations

Cited On: 02/06/2026

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

Inspector Observations: Couple of drain flies were observed in the preparation area and some in the front dining area.

[CA] Eliminate all insects and rodents from the facility by a legal method.

Follow-up By
02/13/2026

Cited On: 02/06/2026

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

Inspector Observations: Repeated violation: Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.

Follow-up By
02/06/2026

Cited On: 02/06/2026

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: Compressed gas cylinder stored back in the storage area was not chained to a secure stand.

[CA] To prevent possible accidents from falling compressed gas cylinder, all the cylinders must restrain to a secure stand.

Follow-up By
02/06/2026

Measured Observations

Item	Location	Measurement	Comments
BBQ pork	Steam table	174.00 Fahrenheit	
Rice and pork,	Front counter, TPHC	85.00 Fahrenheit	
Chicken	Steam table	167.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 PPM	
Sticky rice	Front counter, TPHC	110.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 01/30/2026, The restaurant was issued a conditional pass for failing to time code the food stored at room temperature and for holding potentially hazardous foods outside the safe temperature zone at the hot holding unit.

Both violations are verified to be addressed during today's follow-up inspection. However, the above violations must be corrected immediately as well.

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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 2/20/2026. 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



Received By: My Nguyen
Employee
Signed On: February 06, 2026