

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 12/12/2024
Program PR0303272 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LEE'S SANDWICH CORP	Inspection Time 12:00 - 12:45
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By BACH NGUYEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 12/12/2024

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Some individually packaged dessert and snacks, and others made in the facility but stored on the self-serve area do not have any label.

[CA] Food prepackaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law, Part 5 and label information shall include:

- 1. The common name of the food**
- 2. If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.**
- 3. An accurate declaration of the quantity of contents.**
- 4. The name and place of business of the manufacturer, packer, or distributor.**

Follow-up By
12/12/2024

Cited On: 12/12/2024

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.

[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.

Follow-up By
12/19/2024

Cited On: 12/12/2024

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: There was not a functional prob thermometer to measure the internal temperature of the cold and hot food products.

[CA] Provide an approved prob type thermometer and use it with a regular calibration and sanitization.

Follow-up By
12/19/2024

Measured Observations

Item	Location	Measurement	Comments
Pork and rice wrap, TPHC	Serving counter	125.00 Fahrenheit	
Chlorine	Sanitizer bucket	100.00 PPM	
Chicken	Steam table	159.00 Fahrenheit	
Shrimp roll, TPHC	Serving counter	120.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 11/12/24. The facility was issued a conditional pass due to the lack of handwash facility supplies and for failing to keep food at approved temperature. During today's follow-up inspection, these two violations were observed to be corrected. Therefore, the facility is issued a green pass placard.

However, the above minor violations must be corrected immediately.

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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 **12/26/2024**. 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



Received By: Bach Nguyen
Manager
Signed On: December 12, 2024