

# 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<br>FA0208845 - LEE'S SANDWICHES #3                              | Site Address<br>3276 S WHITE RD, SAN JOSE, CA 95148 | Inspection Date<br>07/01/2025    |
| Program<br>PR0303272 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>LEE'S SANDWICH CORP                   | Inspection Time<br>14:25 - 15:15 |
| Inspected By<br>MAMAYE KEBEDE                                            | Inspection Type<br>FOLLOW-UP INSPECTION             | Consent By<br>KINH NGUYEN        |

Placard Color & Score

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

### Comments and Observations

#### Major Violations

Cited On: 06/18/2025

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

**Compliance of this violation has been verified on: 07/01/2025**

Cited On: 06/18/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Compliance of this violation has been verified on: 07/01/2025**

#### Minor Violations

Cited On: 07/01/2025

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Repeated violation: Some open bag food products were stored on the shelf in the dry storage area.**

**[CA] Store all open bag food products in properly labeled bulk containers.**

Follow-up By  
07/01/2025

Cited On: 07/01/2025

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  
07/01/2025

#### Measured Observations

| Item           | Location               | Measurement       | Comments |
|----------------|------------------------|-------------------|----------|
| Yogurt         | Display case           | 41.00 Fahrenheit  |          |
| Pork Bun, TPHC | Display table          | 110.00 Fahrenheit |          |
| Chlorine       | Three compartment sink | 100.00 PPM        |          |
| Pork           | Steam table            | 155.00 Fahrenheit |          |

#### Overall Comments:

**Note: This is a follow-up inspection to the routine inspection conducted on 06/18/2025. The market was issued a conditional pass due to the failure to properly time code potentially hazardous food products stored at room temperature and for washing dishes without any sanitizer. All the major violations from the date of the inspection are all corrected. Most of the minor violations from the same inspection date are also corrected. Therefore, the store is issued a pass green placard. However the above violations must be corrected immediately as well.**

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 **7/15/2025**. 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 |



Received By: KINH NGUYEN  
Employee

Signed On: July 01, 2025