

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 FA0208148 - LEE'S SANDWICHES CORP		Site Address 2525 S KING RD, SAN JOSE, CA 95122		Inspection Date 01/12/2026		Placard Color & Score GREEN 79		
Program PR0303969 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LEE'S SANDWICHES CORP		Inspection Time 10:15 - 11:45			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By MY				FSC My Ngoc Le 11/19/2026

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods			X				N
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan			X				
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available			X				
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals		X		X			

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected	X	X
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *Observed one dead rodent on the floor in the corner in the small space between the wall and the oven across from the janitorial room.*

Per manager, facility is serviced monthly by licensed pest control service. Pest control reports were provided for review.

No contamination of food or food contact surfaces observed. No other signs of vermin activity observed.

[CA] Clean and sanitize area.

[COS] Rodent was removed and area sanitized.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Observed containers of PHF items cooling kept tightly covered inside food preparation refrigerator. Item measured at 135F and had just reached cooling temperature.*

[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Item was uncovered and relocated into the walk-in refrigerator to expedite cooling.

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *Facility is preparing Vietnamese yogurt without the required licensing/permit from California Department of Food and Agriculture (CDFA).*

[CA] Obtain proper licensing from CDFA in order to continue the preparation of any milk and dairy products. Contact Milk and Dairy Food Safety Branch of CDFA for assistance in obtaining the correct license and permit.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Hot water at the three-compartment sink measured at 105F.*

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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: *Observed tray of vegetables maintained on top of trash can at the food preparation sink.*

[CA] Food utensil (i.e. cutting board, baking pan, platters) shall not be used on top of a trash can to prevent cross contamination.

[COS] Tray was removed upon this Division entering into kitchen.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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Inspector Observations: Employees' personal belongings (cellphones, jackets, beverage cups, food, etc.) store in and around areas of food preparation and/or food storage.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Provide designated location for employees to store personal food and beverages that is separated and protected from facility food.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
Braised smelt	Cook line	181.00 Fahrenheit	
Cooked rice	Kitchen - rice cooker	151.00 Fahrenheit	
Raw pork	Two-door upright refrigerator	36.00 Fahrenheit	
Grilled fermented pork	Two-door food preparation refrigerator	40.00 Fahrenheit	
Sliced fancy pork	Sandwich preparation refrigerator	41.00 Fahrenheit	
Braised pork belly	Two-door upright refrigerator	39.00 Fahrenheit	
Braised catfish	Walk-in refrigerator	40.00 Fahrenheit	
Sliced headcheese	Sandwich preparation refrigerator	40.00 Fahrenheit	
Sliced cheese	Sandwich preparation refrigerator	38.00 Fahrenheit	
Bean sprouts	Merchandiser refrigerator	40.00 Fahrenheit	
Cooked chicken	Hot holding unit	136.00 Fahrenheit	
Orange sticky rice	Two-door upright refrigerator	38.00 Fahrenheit	
Curry	Walk-in refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sink	102.00 Fahrenheit	
Braised pork belly	Walk-in refrigerator	41.00 Fahrenheit	
Mung bean paste	Two-door upright refrigerator	39.00 Fahrenheit	
Raw shrimp	Two-door reach-in refrigerator	34.00 Fahrenheit	
Flan	Merchandiser refrigerator	39.00 Fahrenheit	
Milk	Merchandiser refrigerator	39.00 Fahrenheit	
Milk	Walk-in refrigerator	40.00 Fahrenheit	
Cooked rice	Front service area - rice cooker	147.00 Fahrenheit	
Raw chicken	Two-door upright refrigerator	37.00 Fahrenheit	
Raw catfish	Two-door upright refrigerator	40.00 Fahrenheit	
Meatball in sauce	Hot holding unit	138.00 Fahrenheit	
Cooked mung bean	Two-door upright refrigerator	40.00 Fahrenheit	
Raw shelled eggs	Merchandiser refrigerator	41.00 Fahrenheit	
Pate	Sandwich preparation refrigerator	40.00 Fahrenheit	
Curry	Two-door upright refrigerator	40.00 Fahrenheit	
BBQ pork	Hot holding unit	136.00 Fahrenheit	

Overall Comments:

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 **1/26/2026**. 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.

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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: My L.
Manager

Signed On: January 12, 2026