

# 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 FA0271782 - LEE'S KITCHEN		Site Address 2767 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 05/23/2025	
Program PR0410874 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LAM, MENG CHI		Inspection Time 15:00 - 16:45
Inspected By KAYA ALASSFAR	Inspection Type ROUTINE INSPECTION		Consent By MAY	FSC FUNG MAY CHAN 12/03/2026	

Placard Color & Score
<b>GREEN</b>
<b>69</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification					X		
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly			X				N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X					N
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			X				
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				N
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						

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	X	
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips	X	
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	X	
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		

# OFFICIAL INSPECTION REPORT

Facility FA0271782 - LEE'S KITCHEN	Site Address 2767 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 05/23/2025
Program PR0410874 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LAM, MENG CHI	Inspection Time 15:00 - 16:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations: The following Potentially Hazardous Foods (PHFs) were measured at improper holding temperatures (45F-47F) for more than 4 hours : cooked steak, cooked shrimp, cooked chicken.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] PIC VC&D PHFs in trash.**

### Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Employee washing gloves in between moving dirty dishes and wiping off cutting boards. No direct food contamination observed.**

**[COS] Employee was directed to remove gloves and wash hands properly, then to properly wash and sanitize cutting board.**

**[CA] Discontinue washing used gloves in between switching tasks, properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.**

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

**Inspector Observations: Cooked rice, noodles, cooked steak being cooled in large containers at room temperature. All temperatures were measured within the cooling time frame.**

**[CA] After heating or hot holding, 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.**

K14 - 3 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

**Inspector Observations: Chlorine at the dishwasher was measured at 25 ppm while being used.**

**[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.**

**[SA] Employee was directed to set up sanitizer solution at the 3-comp sink while the machine is getting repaired.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Raw chicken and raw beef are being thawed at room temperature.**

**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

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: Raw chicken stored directly above vegetables in the refrigerator by the 3-comp sink.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

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

# OFFICIAL INSPECTION REPORT

Facility FA0271782 - LEE'S KITCHEN	Site Address 2767 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 05/23/2025
Program PR0410874 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LAM, MENG CHI	Inspection Time 15:00 - 16:45

**Inspector Observations: Bags of dry food stored open in the dry storage room, open containers of food stored directly on the floor**

**[CA] Store open bulk foods in approved NSF containers with tight fitting lids. Store all foods at least 6 inches above the floor to prevent contamination.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Accumulation of dust and grease at the cookline and around the water heater.**

**[CA] Clean and sanitize more frequently.**

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: Chlorine test strips are not available.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Wet soiled wiping cloths are stored on counters throughout the kitchen.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

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

**Inspector Observations: Accumulation of dust grease and debris throughout the kitchen, below and between equipments, staining on refrigerators handles and all sink handles.**

**[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

## Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
COOKED CHICKEN	PREP REFRIGERATOR	44.00 Fahrenheit	
RAW EGGS	3 DOOR UPRIGHT REFRIGERATOR	39.00 Fahrenheit	
COOKED NOODLES	COOLING ON COUNTER	63.00 Fahrenheit	
RAW CHICKEN	2 DOOR UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
RICE	COOLING ON COUNTER	125.00 Fahrenheit	
WATER	3-COMP SINK	120.00 Fahrenheit	
CHLORINE	DISHWASHER	25.00 PPM	
COOKED SHRIMP	PREP REFRIGERATOR INSERTS	47.00 Fahrenheit	VC&D
COOKED CHICKEN	COOLING ON COUNTER	60.00 Fahrenheit	VC&D
COOKED BEEF	PREP REFRIGERATOR	46.00 Fahrenheit	VC&D
WATER	HAND SINK	100.00 Fahrenheit	
TOFU	2 DOOR UPRIGHT REFRIGERATOR	40.00 Fahrenheit	
POOLED EGGS	PREP REFRIGERATOR INSERTS	48.00 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 **6/6/2025**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0271782 - LEE'S KITCHEN	<b>Site Address</b> 2767 EL CAMINO REAL, SANTA CLARA, CA 95051	<b>Inspection Date</b> 05/23/2025
<b>Program</b> PR0410874 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> LAM, MENG CHI	<b>Inspection Time</b> 15:00 - 16:45

**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:** MAY  
OWNER

**Signed On:** May 23, 2025