

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 FA0257639 - LEE'S SANDWICHES		Site Address 4060 MONTEREY RD, SAN JOSE, CA 95111		Inspection Date 11/14/2025	
Program PR0376949 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name AVJC CORP		Inspection Time 09:20 - 11:15
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By QUYEN NGUYEN	FSC Exempt		

Placard Color & Score
YELLOW
53

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						S
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				
K06 Adequate handwash facilities supplied, accessible		X		X			S
K07 Proper hot and cold holding temperatures	X						S
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		S
K15 Food obtained from approved source		X		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		
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	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned	X	
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: THE ONLY FUNCTIONING HAND WASH SINK IN THE BACK IS MISSING THE PAPER TOWELS. [CA] PROVIDE PAPER TOWELS. COS

FOUND THE HAND WASH SINK IN THE FRONT REMOVED. [CA] INSTALL THE HAND WASH SINK BACK. IF YOU NEED TO RELOCATE IT, YOU MUST GET APPROVAL FROM THE PLAN CHECK DEPARTMENT. IN OFFICE CONSULTATION IS MONDAY - FRIDAY FROM 7:30 TO 10 AM. 408-918-3400

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: FOUND YOGURT BEING MADE AT THIS FACILITY. [CA] YOGURT CANNOT BE MADE AT THIS FACILITY. MUST GET A CDFR LICENSE FOR MAKING DAIRY PRODUCTS. ONLY THIS TIME THE YOGURT PACKETS MAY BE TAKEN HOME.

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

Inspector Observations: FOUND 2 DEAD COCKROACHES ON THE FLOOR IN THE BACK ROOM. [CA] REMOVE ANY DEAD COCKROACHES. COS.

NOTE: NO OTHER COCKROACHES WERE SEEN.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: THIRD TIME VIOLATION:

MISSING THE FOOD SAFETY CERTIFICATE FOR MANAGERS. [CA] PROVIDE THE FOOD SAFETY CERTIFICATE WITHIN 2 WEEKS.

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

Inspector Observations: AN EMPLOYEE WAS OBSERVED WASHING HER HANDS AT THE 3 COMPARTMENT SINK. [CA] WASH HANDS AT THE HAND WASH SINK AT ALL TIMES.

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

Inspector Observations: FOUND FERMENTED GLUTINOS (STICKY RICE) PREPARED AT THE FACILITY. [CA] PROVIDE A HACCP PLAN FOR THIS FOOD AND SUBMIT TO THE DEPARTMENT FOR APPROVAL.

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

Inspector Observations: THE WORKING CONTAINERS WITH THE SPICES HAVE GRIME AND DIRT ON THE SURFACE. [CA] CLEAN THESE ITEMS MORE OFTEN.

FOUND THE ICE MACHINE WHITE PLASTIC FLAP WITH MOLD LIKE SUBSTANCE. [CA] CLEAN THIS AREA MORE OFTEN.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: FOUND WATER LEAKING FROM THE REACH IN FREEZER IN THE FRONT DINING AREA. [CA] ENSURE THE WATER IS CAPTURED BY AN APPROVED METHOD.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

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Inspector Observations: FOUND GREASE ON THE LIGHT SWITCHES BY THE HOOD. [CA] CLEAN THIS AREA MORE OFTEN.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: FOUND A LEAK AT THE 3 COMPARTMENT SINK. [CA] REPAIR THE LEAK.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: FOUND THE TOILET ROLL IN THE RESTROOM OUTSIDE THE WALL DISPENSER. [CA] ENSURE THE ROLL IS IN THE WALL DISPENSER.

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: FOUND STICKY FLY TRAPS HANGING FROM THE CEILING IN THE KITCHEN AREA. [CA] PROVIDE APPROVED METHODS OF FLY ELIMINATION.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: FOUND FOOD DEBRIS ON THE BOTTOM OF THE WALK IN FREEZER. [CA] CLEAN THIS AREA MORE OFTEN.

FOUND GREASE ON THE FLOOR BELOW THE HOOD. [CA] CLEAN THIS AREA MORE OFTEN.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
EGGROLLS	HOT HOLDING	140.00 Fahrenheit	
CHEESE	REACH IN REFRIGERATOR	34.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
WHIPPED CREAM	REACH IN REFRIGERATOR	35.00 Fahrenheit	
HAM	SERVICE REFRIGERATOR	40.00 Fahrenheit	
FRIED CHICKEN	SERVICE REFRIGERATOR	40.00 Fahrenheit	
PORK ROLL	REACH IN REFRIGERATOR	34.00 Fahrenheit	
CAKES	SERVICE REFRIGERATOR	40.00 Fahrenheit	
BEEF	WALK IN FREEZER	6.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
EGGS	SERVICE REFRIGERATOR	40.00 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 **11/28/2025**. 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: QUYEN NGUYEN
OWNER

Signed On: November 14, 2025