

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 FA0200851 - LEE'S SANDWICHES		Site Address 20363 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 08/11/2025		Placard Color & Score YELLOW 74		
Program PR0303875 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LEE'S SANDWICHES NCA IN		Inspection Time 10:00 - 11:55			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By RIGO GONZALEZ LOMELI				FSC Ngoc Luu Ho 12/3/26

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		X			
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						S
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				
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		
K27	Food separated and protected		
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		
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		
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		
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

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

Inspector Observations: *Handwash sink located in the back kitchen does not have single-use paper towels available. [CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper towels for employees to wash their hands when required.*

[COS] *Employee refilled the paper towel dispenser.*

Follow-up By 08/14/2025

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

Inspector Observations: *Potentially hazardous foods held in the food prep unit located nearest the walk-in coolers was measured at improper cold holding temperatures. Cheese, ham, cut tomatoes, roast beef, and salami were measured at 58F to 65F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.*

[COS] *Per employee, the unit was filled around 9 AM to 10 AM. The potentially hazardous foods inside the inserts will be subject to time where it will be discarded if not used by 1 PM. The potentially hazardous foods inside the reach-in of the unit was relocated into the walk-in cooler.*

Follow-up By 08/14/2025

Minor Violations

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: *1) Chlorine sanitizer at the three compartment sink was measured at 50 ppm. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.*

[COS] *Employee added more bleach and chlorine sanitizer was measured at 100 ppm.*

2) Black mold-like substance observed on the inside panels of the ice machine. [CA] Clean and sanitize the inside panels of the ice machine.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Three dead adult cockroaches observed in the following locations of the facility: Along wall by the back door, on floor by the upright reach-in cooler located by the back door, and inside the mop sink.*

[CA] *Food facility shall be kept free of vermin and vermin debris. Clean and sanitize affected areas.*

Did not observed any other vermin activity in the facility. Reviewed most recent pest control service report dated, 7/10/25, which noted no vermin activity.

A follow-up inspection will be conducted and any evidence of an infestation will result in further enforcement action.

Follow-up By 08/14/2025

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

Inspector Observations: *Containers and boxes of food are stored on the floor inside the walk-in freezer. [CA] Food shall be stored a minimum of 6 inches off the ground.*

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: *Ambient temperature of the food prep unit located by the walk-in coolers was measured at 58F.*

[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below.*

Performance-Based Inspection Questions

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

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Measured Observations

Item	Location	Measurement	Comments
Pork skewer	Display warmer	145.00 Fahrenheit	
Shredded pork	Food prep unit	39.00 Fahrenheit	
Raw pork	Walk-in cooler	37.00 Fahrenheit	
Mayo	Food prep unit insert	41.00 Fahrenheit	
Ham	Walk-in cooler	38.00 Fahrenheit	
Sausage	Upright reach-in cooler by back door	40.00 Fahrenheit	
Raw chicken	Walk-in cooler	38.00 Fahrenheit	
shrimp	Reach-in cooler by cook line	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Milk	Food prep unit by beverage station	39.00 Fahrenheit	
egg rolls	Display warmer	154.00 Fahrenheit	
Egg rolls	Walk-in cooler	39.00 Fahrenheit	
bean sprouts	Reach-in cooler by cook line	41.00 Fahrenheit	
sticky rice	Upright reach-in cooler by back door	40.00 Fahrenheit	
Cheese	Food prep unit by walk-in coolers	65.00 Fahrenheit	
Salami	Food prep unit by walk-in coolers	65.00 Fahrenheit	
Roast beef	Walk-in cooler	38.00 Fahrenheit	
Roast beef	Food prep unit by walk-in coolers	62.00 Fahrenheit	
Pork	Food prep unit insert	40.00 Fahrenheit	
Raw beef	Walk-in cooler	38.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	50.00 PPM	Measured at 100 ppm after COS
Ham	Food prep unit by walk-in coolers	62.00 Fahrenheit	
Ambient	Food prep unit by walk-in coolers	58.00 Fahrenheit	
Cut tomatoes	Food prep unit by walk-in coolers	64.00 Fahrenheit	
Pate	Food prep unit	40.00 Fahrenheit	
Pork	Warmer	171.00 Fahrenheit	
Chicken	Warmer	140.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
BBQ pork	Food prep unit	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 **8/25/2025**. 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.

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: Rigo Gonzalez Lomeli
Manager
Signed On: August 11, 2025