

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 FA0303475 - LEE'S SANDWICHES		Site Address 3243 CORONADO PL 15, SANTA CLARA, CA 95054		Inspection Date 07/09/2025		Placard Color & Score GREEN 84		
Program PR0445968 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name 337 CORPORATION		Inspection Time 10:00 - 11:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By MARIO LOPEZ				FSC Not Available

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						S
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			
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						
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		
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

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

Inspector Observations: MAJOR VIOLATION:

1. Rice noodles were double contained in prep cooler holding insert measured at 50F

[CA] Do not keep items double contained and place directly into cooler insert so it reaches temperature at below 41F or above 135F.

[COS] Rice noodles were reheated in microwave to 165F and then labeled to be kept on TPHC for preparing spring rolls to order

MINOR VIOLATIONS:

2. Melon in Above counter unit was measured at 45 degrees.

[CA] PHFs shall be held at 41°F

[COS] Operating VC&D melon

3. Cut tomato was measured at 45F.

[CA] PHFs shall be held at 41°F

[COS] Extra tomatoes were moved into reach in cooler portion.

Minor Violations

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

Inspector Observations: No food handler cards were available. No FSC available. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire. Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Soap dispenser at handwash station is leaking soap. [CA] Fix dispenser to prevent leaking soap.

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

Inspector Observations: Observed onions stored on the ground.

[CA] Food should be stored at least 6 inches above the floor (except food stored on dollies, pallets, or similar equipment).

[COS] Operator moved onions onto shelf 6 inches above the ground.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Vanilla Milkshake mix	Smoothie prep cooler	40.00 Fahrenheit	
Meat bao	Walk in cooler	38.00 Fahrenheit	
Baked meat bun	Holding display case	166.00 Fahrenheit	
HOt water	3-comp sink	120.00 Fahrenheit	
Sliced cheese	Left 3-door prep cooler	41.00 Fahrenheit	
Grilled meat	Counter top warmer	184.00 Fahrenheit	
Raw beef	cooler drawers	40.00 Fahrenheit	
Cut tomatoes	left 3-door cooler	45.00 Fahrenheit	
Rice noodles	Left 3-door cooler	50.00 Fahrenheit	
Eggrolls	HOt holding display case	14.00 Fahrenheit	
Pate	Right 3-door prep cooler	40.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Cooked chicken	Cooler drawers	40.00 Fahrenheit	
Warm water	handwash sinks	100.00 Fahrenheit	
Cooked chicken	back prep cooler	39.00 Fahrenheit	
Sliced turkey	left 3-door prep cooler	41.00 Fahrenheit	
Thai Milk Tea	1 door UC cooler	42.00 Fahrenheit	
Cooked chicken	Walk in cooler	39.00 Fahrenheit	
Pork Loaf	Right 3-door prep cooler	41.00 Fahrenheit	
Raw tofu	back prep cooler	40.00 Fahrenheit	
Chicken skeweres	Hot holding display case	174.00 Fahrenheit	
Melon	1 door smoothie prep cooler	47.00 Fahrenheit	

Overall Comments:

NOTE: Joint inspection with Hayley Mentz.

UPDATE: Report was originally deleted due to computer error. Report was copied from original paper report and new signature was obtained.

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 **7/23/2025**. 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: Mario
PIC
Signed On: July 15, 2025