

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0309600 - LEE'S SUPERMARKET MILPITAS - DELI		Site Address 777 E CAPITOL AV, MILPITAS, CA 95035	Inspection Date 01/08/2026
Program PR0453776 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name PACIFIC MCM INC	Inspection Time 12:15 - 13:15
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By JENNY TROUNG	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 12/12/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 01/08/2026

Cited On: 12/12/2025

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

Compliance of this violation has been verified on: 01/08/2026

Cited On: 12/12/2025

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

This violation found not in compliance on 01/08/2026. See details below.

Cited On: 12/12/2025

K14 - 8 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

This violation found not in compliance on 01/08/2026. See details below.

Cited On: 01/08/2026

K14 - 8 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: Repeated violation: Employee was observed washing dishes in the three compartment warewash sink without any sanitizer.

[CA] Whenever utensils, equipment, and food contact surfaces are cleaned, they need to be washed with soapy water, rinse with clean water, and sanitized with 200 ppm quaternary ammonia sanitizer or 100 ppm chlorine. The manager demonstrated the proper washing procedures. The dishwasher was demonstrated on the proper method of dishwashing. The utensils were rewashed accordingly (COS).

Follow-up By
01/08/2026

Minor Violations

Cited On: 01/08/2026

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Some potentially hazardous food products including meatballs, chicken skewers, and pork buns stored on the hot holding unit were measured below 120 OF. Some individually packed food products including shrimp roll, veggie roll, pork bun, and others stored on the front counter did not have proper time/temperature logs, but were stored at room temperature.

[CA] All potentially hazardous foods like garlic in oil; cut melons; raw sprouts; cooked foods of plant origin; foods of animal origin and any other food capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of Clostridium botulinum shall always be held at 41°F or below or at 135°F or above. If any of these food products are going to be stored at room temperature, time might be used as a public health control with proper time/temperature logs. The PIC in charge time coded all the food products (SA).

Follow-up By
01/08/2026

Cited On: 01/08/2026

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)

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Inspector Observations: Repeated violation: Some open bag food products were stored on the shelf in the dry storage area.

Follow-up By
01/08/2026

[CA] Store all open bag food products in properly labeled bulk containers.

Cited On: 01/08/2026

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

Inspector Observations: Repeated violation: Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.

Follow-up By
01/08/2026

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.

Measured Observations

Item	Location	Measurement	Comments
Rice	Rice steamer	165.00 Fahrenheit	
Shrimp rolls	Display table	75.00 Fahrenheit	
Pork buns	Display table	110.00 Fahrenheit	
Chicken	Final cook	175.00 Fahrenheit	
Chlorine	Three compartment sink	0.00 PPM	Raised to 100 ppm.
Chicken Sandwich	Hot case	138.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection for the routine inspection that was conducted on 12/12/025. The facility was issued a conditional pass for failing to provide supplies on the handwash station, for storing potentially hazardous food products out of a safe temperature zone without any time/temperature label, for washing dishes without sanitizer, and for lack of proper handwashing practice.

During today's follow-up inspection, couple of the major violations are corrected while two of them are still not corrected. Therefore, the facility is issued another conditional pass. This first follow-up inspection shall be conducted free of charge. However, any subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for the first 2 hours, thereafter \$298 each additional hour, during non-business hours, and upon inspector availability.

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 1/22/2026. 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.

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: Jenny Troung
Manager
Signed On: January 08, 2026