

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 FA0254829 - LEE'S SANDWICHES	Site Address 990 STORY RD 30, SAN JOSE, CA 95122	Inspection Date 11/24/2025
Program PR0371964 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MINH DUC GLOBAL CORP	Inspection Time 11:10 - 12:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By THANH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/10/2025

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

Compliance of this violation has been verified on: 11/24/2025

Cited On: 11/17/2025

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

Compliance of this violation has been verified on: 11/24/2025

Cited On: 11/10/2025

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

Compliance of this violation has been verified on: 11/24/2025

Cited On: 11/17/2025

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

Compliance of this violation has been verified on: 11/24/2025

Minor Violations

Cited On: 11/24/2025

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, 114125(b), 114141

Inspector Observations: Chlorine sanitizer at the three-compartment sink measured at 25 ppm. No active ware washing was being conducted at the time.

[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 chlorine.

Cited On: 11/17/2025

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 11/24/2025

Cited On: 11/10/2025

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

Compliance of this violation has been verified on: 11/17/2025

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Measured Observations

Item	Location	Measurement	Comments
Sliced pork	Reach-in refrigerator	40.00 Fahrenheit	
Warm water	Hand wash station	101.00 Fahrenheit	Dough preparation area
Raw chicken	Walk-in refrigerator	39.00 Fahrenheit	
Cooked chicken	Sandwich preparation refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Sliced turkey	Sandwich preparation refrigerator	39.00 Fahrenheit	
Cooked shrimp	Walk-in refrigerator	40.00 Fahrenheit	
Raw pork	Walk-in refrigerator	39.00 Fahrenheit	
Pate	Sandwich preparation refrigerator	40.00 Fahrenheit	
Sliced tomatoes	Sandwich preparation refrigerator	41.00 Fahrenheit	
Warm water	Hand wash station	101.00 Fahrenheit	Front service area
Warm water	Hand wash station	100.00 Fahrenheit	By ice machine

Overall Comments:

- On-site for second follow-up inspection after facility earned a conditional pass during a routine inspection and the first follow-up inspection.

- Facility has corrected the following:

-K06 - Inadequate hand wash facilities:

- All hand was stations in facility observed accessible and equipped with hand soap and paper towels.

- K07 - Proper hot and cold holding temperatures:

- All PHF items measured within temperature requirements.

- PHF items subjected to time as a public health control (TPHC) were properly labeled with color coded labels.

- Facility has earned a green pass placard.

- Continue to address all other violations noted on previous inspection reports.

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 **12/8/2025**. 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: Nguyen V.
Owner
Signed On: November 24, 2025