

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 05/10/2022
Program PR0371964 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name 990 STORY ROAD INC.	Inspection Time 09:40 - 11:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By THUY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/05/2022

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: 05/10/2022

Cited On: 05/10/2022

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

Inspector Observations: Sliced BBQ pork and sliced grilled pork, maintained in the middle of the hot holding unit measured between 78F to 88F. Per employees, items were cooked in the morning, and was brought out approximately two hours prior (8:00 am). PHF are partially cooled, chopped, and portioned. A small amount is hot held while the rest is cooled inside the sandwich preparation refrigerator. Temperature of all surrounding PHF items on the hot holding measured above 135F. Unit was on and set at the highest setting. [CA] PHFs shall be held at 41F or below or at 135F or above. Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep. Discontinue allowing PHF items to cool prior to hot holding. [COS] Items were reheated to 165F and hot held again.

Cited On: 05/05/2022

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 05/10/2022

Cited On: 05/05/2022

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, 114125(b), 114141

Compliance of this violation has been verified on: 05/10/2022

Minor Violations

Cited On: 05/10/2022

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Multiple meats maintained inside the sandwich preparation refrigerator actively cooling kept tightly covered. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135F to 70F or below within two hours and from 70F to 41F or below within an additional four hours (total six hours). Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

Cited On: 05/10/2022

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: 05/10/2022

Cited On: 05/10/2022

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

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Inspector Observations: *Observed numerous steamed buns (banh bao) with TPHC labels from the previous day maintained inside the walk-in refrigerator. Employee stated that the buns were for personal consumption. [CA] Provide designated location or space for employees' personal foods and beverages, separate and away from restaurant food.*

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Diced BBQ pork	Hot holding unit	154.00 Fahrenheit	
Meat ball	Hot holding unit	140.00 Fahrenheit	
Hot water	Two-compartment sink	131.00 Fahrenheit	
Raw pork	Walk-in refrigerator	40.00 Fahrenheit	
Sliced tomato	Preparation refrigerator	41.00 Fahrenheit	Top insert
Hot water	Three-compartment sink	120.00 Fahrenheit	Beverage preparation station
Cooked egg cake	Walk-in refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	130.00 Fahrenheit	Kitchen
Ham	Preparation refrigerator	41.00 Fahrenheit	Top insert
Raw chicken skewer	Walk-in refrigerator	40.00 Fahrenheit	
BBQ chicken	Hot holding unit	137.00 Fahrenheit	
Pate	Preparation refrigerator	40.00 Fahrenheit	Top insert

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 **5/24/2022**. 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: Martin
Manager

Signed On: May 10, 2022