

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 02/06/2025		Placard Color & Score GREEN 80		
Program PR0303875 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LEE'S SANDWICHES NCA IN		Inspection Time 10:00 - 11:40			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By RIGO 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						S
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						N
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	X	
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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: Potentially hazardous foods held in the hot holding display case was measured at improper holding temperatures. Chicken wings (101F), egg rolls (130F), chicken skewer (122F). [CA] Potentially hazardous foods when hot holding shall be held at or above 135F.

[SA] Per employee, the items were prepared within the last hour, and will be subject to time where it is time-marked and will be discarded if not used/served within the next 3 hours.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Prior to handling food, employee was observed washing hands at the food prep sink without the not use soap. [CA] Employees shall properly wash hands at the designated hand wash sink using warm water, soap, and single-use paper towels.

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

Inspector Observations: Cooked BBQ pork is cooling inside the reach-in of the food prep unit while fully covered in plastic and measured at 98F. [CA] Potentially hazardous foods that are cooling shall be kept uncovered or loosely covered to allow for proper cooling.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Spray bottles used in the kitchen are not labeled. [CA] Spray bottles used in a food facility shall

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Debris build up observed in the floor sink located near the back of the kitchen by the standing mixer. The debris is preventing water from draining into the floor sink. [CA] Frequently clean nonfood contact surfaces to prevent accumulation of debris.
[COS] Employee removed debris so that water can drain into the floor sink.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Cups, bowls, and cans are used as scoops and stored inside bulk food containers. [CA] Use approved utensils with a handle to use as scoops for bulk foods.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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

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Measured Observations

Item	Location	Measurement	Comments
Shrimp	Food prep unit by cook line	40.00 Fahrenheit	
Rice	Hot holding	140.00 Fahrenheit	
Pork	Food prep unit at sandwich line	41.00 Fahrenheit	
Raw chicken	Walk-in cooler by sandwich line	31.00 Fahrenheit	
Pate	Food prep unit at sandwich line	41.00 Fahrenheit	
Raw shell eggs	Walk-in cooler by prep sink	39.00 Fahrenheit	
Chicken	Hot holding	154.00 Fahrenheit	
Chicken wings	Hot holding display case	101.00 Fahrenheit	
Chicken salad	Grab and go unit	40.00 Fahrenheit	
Turkey	Food prep unit at sandwich line	41.00 Fahrenheit	
Bean sprouts	Food prep unit by cook line	41.00 Fahrenheit	
Che	Grab and go unit	41.00 Fahrenheit	
BBQ pork	Food prep unit at sandwich line	98.00 Fahrenheit	Cooling
Raw bacon	Upright reach-in cooler by back door	41.00 Fahrenheit	
Turkey	Walk-in cooler by sandwich line	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Cooked pork	Upright reach-in cooler by back door	104.00 Fahrenheit	Cooling
Raw beef	Walk-in cooler by prep sink	33.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chicken skewers	Hot holding display case	122.00 Fahrenheit	
Milk	Walk-in cooler by sandwich line	40.00 Fahrenheit	
Pork	Food prep unit at sandwich line	41.00 Fahrenheit	
Egg rolls	Hot holding display case	130.00 Fahrenheit	
Pork	Food prep unit by cook line	41.00 Fahrenheit	
Raw shell eggs	Food prep unit by cook line	41.00 Fahrenheit	
Ham	Food prep unit at sandwich line	41.00 Fahrenheit	
Noodles	Walk-in cooler by sandwich line	39.00 Fahrenheit	
BBQ pork	Hot holding	150.00 Fahrenheit	
Pork	Walk-in cooler by prep sink	37.00 Fahrenheit	
Raw beef	Food prep unit by cook line	41.00 Fahrenheit	

Overall Comments:

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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 2/20/2025. 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

Rigoberto Mangalaz Samadi

Received By: Rigo
Manager
Signed On: February 06, 2025