

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 FA0200851 - LEE'S SANDWICHES		Site Address 20363 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 10/20/2025
Program PR0303875 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name LEE'S SANDWICHES NCA IN	Inspection Time 14:55 - 15:30
Inspected By DENNIS LY	Inspection Type LIMITED INSPECTION	Consent By KATHLYNN LUU	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Rice noodles on the prep table was measured at 70F. [CA] Potentially hazardous foods shall either be cold holding at or below 41F or hot holding at or above 135F.

[COS] Per employee, the noodles were prepared within the hour and relocated into the reach-in cooler.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Rice noodles	Prep table	70.00 PPM	

Overall Comments:

Limited inspection conducted in conjunction with CO0158169.

Follow-up inspection also conducted for previous inspection from 10/14/25 for dead cockroaches observed in the facility.

At time of inspection, no live or dead cockroaches were observed in the facility.

Operator had cleaned and sanitized all areas where dead cockroaches were previously observed. No signs or evidence of vermin activity observed.

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 **11/3/2025**. 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: Kathlynn Luu
PIC

Signed On: October 20, 2025