

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 11/10/2025		Placard Color & Score YELLOW 57		
Program PR0371964 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MINH DUC GLOBAL CORP		Inspection Time 15:05 - 16:40			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By DAT				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records					X		
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						
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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

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

Inspector Observations: *Hand wash stations in the kitchen, one by the dough preparation area and one by the cook line close to the restroom, both completely obstructed and not accessible for employees to wash hands.*

[CA] *Handwashing facility shall be clean, unobstructed, and accessible at all times.*

[COS] *Obstruction at one of the hand wash stations was removed.*

Hand wash station in the customer restroom lacked hand soap.

[CA] *Provide handwashing cleanser in dispenser at handwash stations at all times.*

Follow-up By
11/17/2025

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

Inspector Observations: *Approximately 12 prepackaged steam vegan buns and pork buns, packaged spring rolls, spam musubi, fancy pork rolls, fried fancy pork rolls, steamed corn, 9 packaged desserts maintained out in ambient temperature between 80F to 85F. Employee stated that all items were prepared in the morning at approximately 9:00 AM and is usually maintained out until closing.*

Follow-up By
11/17/2025

Egg rolls, pate chaud, and fried chicken wings maintained inside the hot holding unit measured between 70F to 90F. Employees stated that items were prepared between 1 to 2 hours prior.

Items maintained inside the walk-in refrigerator: approximately 20-30 bags of Costco rotisserie chicken, tubs of raw marinated chicken, raw BBQ pork, raw pork, peanut sauce, bag of prepackaged cheese, fancy pork rolls, measured above 41F.

- **Rotisserie chicken, per employee, was from the day before and measured at 56F.**

- **All other items maintained inside measured between 47F to 49F and per employee was prepared and/or delivered today.**

Ambient temperature of the walk-in refrigerator measured at 59F.

Flat of raw shelled eggs maintained out in ambient temperature at the cook line measured at 60F. Employee stated that eggs were just used to prepare an order.

Sliced meat maintained at the top inserts of the sandwich preparation refrigerator maintained above the load limit. Meat measured 40F at the bottom and 51F at the top.

[CA] *PHFs shall be held at 41°F or below or at 135°F or above. Discontinue storing food items above the load limit of the preparation refrigerator.*

[COS/SA] *Prepackaged items maintained at the front service counter by the cashier were VC&D due to time and temperature abuse.*

Hot holding items inside the display case were placed on time as a public health control (TPHC) and shall be discarded if not sold/consumed after 4 hours (egg rolls discarded at 5:00 PM, chicken wings and pate chaud discard at 7:00 PM).

Costco rotisserie chicken was VC&D due to time and temperature abuse.

All other food items maintained inside the walk-in refrigerator were relocated into other refrigerators to immediately cool.

Raw shelled eggs were returned into the reach-in refrigerator to immediately cool.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

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Inspector Observations: Five-year Food Safety Certified (FSC) manager certificate unavailable for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Employees' three-year food handler cards unavailable for review.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Hand wash station in the front service area by the beverage preparation refrigerator lacked warm water. Faucet observed stuck and not able to turn.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

Hot water not available at the two-compartment food preparation sink.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Dead cockroaches observed in the following areas:

- Inside the three-door reach-in refrigerator across from the back door of the facility. Dead cockroach observed on the back of the adjacent reach-in refrigerator on the ledge of the cover for the mechanical components of the refrigerator.

No other live or dead cockroaches were observed.

[CA] Clean and sanitize area of dead cockroaches.

Numerous live flies observed throughout the facility.

[CA] Use any and all approved methods to abate live flies.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Approximately 7-8 prepackage raw pork thawing in ambient temperature at the drain board of the three-compartment sink.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Prepackaged items offered for sale for customer self-service, lacked labels.

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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

Inspector Observations: Accumulation of grime observed on refrigerator door handlers.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

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Inspector Observations: *Ambient temperature of the walk-in refrigerator measured at 59F via probe thermometer placed inside.*

Follow-up By
11/17/2025

[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below. Temporarily discontinue use of the walk-in refrigerator until it is able to maintain proper cold holding temperatures. Utilize other refrigeration units.*

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: *Ice scoop maintained with handle in direct contact with consumable ice at the beverage preparation refrigerator.*

[CA] *Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Walk-in refrigerator lacked thermometer.*

[CA] *A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Restroom door maintained propped open.*

[CA] *Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.*

Toilet tissue maintained on top of the toilet tank.

[CA] *Toilet tissue shall be provided in a permanently installed dispenser at each toilet.*

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

Inspector Observations: *Numerous inoperable refrigerators maintained inside the facility.*

[CA] *The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Accumulation of grease and/or oil observed on wall and floor at the dough preparation area by the water heater.*

[CA] *Walls and/or floors in food preparation area shall be kept clean.*

Missing ceiling panel above the walk-in refrigerator.

[CA] *Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.*

Flooring inside the walk-in refrigerator deteriorating and observed flared up.

[CA] *Repair flooring. The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
Dessert	Merchandiser refrigerator	38.00 Fahrenheit	
Hot water	Three-compartment sink	127.00 Fahrenheit	
Milk	Beverage preparation refrigerator	41.00 Fahrenheit	
Cooked sliced pork	Two-door reach-in refrigerator	40.00 Fahrenheit	
Sliced fancy pork	Sandwich preparation refrigerator	40.00 Fahrenheit	
Pate	Sandwich preparation refrigerator	41.00 Fahrenheit	
Cooked shrimp	Two-door reach-in refrigerator	39.00 Fahrenheit	
Ambient	Walk-in freezer	10.00 Fahrenheit	

Overall Comments:

- Two or more major violations were observed during the routine inspection.
- A follow-up inspection will be conducted to verify compliance of all major violations.
- 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 a minimum of two hours, during non-business hours, and upon inspector availability.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

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 **11/24/2025**. 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: Kim Hoang
Manager
Signed On: November 10, 2025