

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 FA0257639 - LEE'S SANDWICHES		Site Address 4060 MONTEREY RD, SAN JOSE, CA 95111		Inspection Date 02/19/2024	
Program PR0376949 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LEE'S SANDWICHES NCA IN		Inspection Time 08:45 - 10:20
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By QUYEN NGUYEN	
				FSC VU NGUYEN 7-31-24	

Placard Color & Score
GREEN
75

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						S
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		
K06 Adequate handwash facilities supplied, accessible	X						N
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records		X		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		S
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented	X	
K33 Nonfood contact surfaces clean		
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		
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	X	
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		
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

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

Inspector Observations: FOUND ALL THE COOKED MEAL PLATES, PORK BUNS AND COOKED VEGETABLES AND CORN AT ROOM TEMPERATURE WITHOUT ANY TIME MARKINGS SHOWING THE 4 HRS FOR USING TIME AS A PUBLIC HEALTH CONTROL. [CA] PROVIDE TIME AND DATE MARKING FOR THE POTENTIALLY HAZARDOUS FOOD STORED AT ROOM TEMPERATURE. AFTER THE 4 HRS, THE FOOD SHALL BE DISCARDED. SEE VCD.

Minor Violations

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: FOUND WASTE WATER IN THE HAND WASH SINK. [CA] ENSURE THAT THE WASTE WATER IS DISPOSED IN A SANITARY SEWER.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: FOUND A LARGE OPEN BAG OF FLOUR IN THE BACK. [CA] ONCE OPENED, STORE THE CONTENTS IN A FOOD GRADE WASHABLE CONTAINER WITH A LID AND LABEL.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: FOUND A TRAY WITH EGG ROLLS, AND OTHER FOOD ITEMS STORED ON THE FLOOR IN THE WALK IN FREEZER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

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

Inspector Observations: FOUND PACKAGES OF DRY FOOD AT THE FRONT SELF SERVICE COUNTER WITHOUT A LABEL. FOUND SEVERAL DESSERT CUPS AND SOY MILK IN THE REACH IN SELF SERVICE REFRIGERATOR WITHOUT A LABEL. [CA] PROVIDE A LABEL WITH THE FOLLOWING ITEMS:

1. NAME OF THE FOOD
2. CONTENTS OF THE FOOD IE: OZ
3. INGREDIENTS
- 4 NAME AND ADDRESS OF MANUFACTURER

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

Inspector Observations: FOUND WATER INSIDE THE DESSERT REFRIGERATOR ON THE BOTTOM. [CA] ENSURE THE REFRIGERATOR IS WORKING PROPERLY. NOTE: THE WATER WAS REMOVED.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: FOUND THE HAND WASH SINK IN THE KITCHEN CLOGGED. [CA] ENSURE THAT ALL SINKS ARE PROPERLY WORKING.

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

Inspector Observations: FOUND THE TOILET PAPER OUTSIDE THE WALL DISPENSER.[CA] PROVIDE THE TOILET PAPER INSIDE THE WALL DISPENSER.

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: FOUND THE MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

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Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
CHICKEN	REACH IN FREEZER	6.00 Fahrenheit	
EGG ROLLS	HOT HOLDING	145.00 Fahrenheit	
HAM	SANDWICH REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
HAM	WALK IN COOLER	37.00 Fahrenheit	
PORK	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
DOUGH WITH HAM	WALK IN FREEZER	16.00 Fahrenheit	
PATE	REACH IN FREEZER	5.00 Fahrenheit	
HEADCHEESE	SANDWICH REFRIGERATOR	41.00 Fahrenheit	
SLICED TOMATO	SANDWICH REFRIGERATOR	40.00 Fahrenheit	
ICE CREAM	WALK IN FREEZER	10.00 Fahrenheit	
MILK	DESSERT REFRIGERATOR	37.00 Fahrenheit	
CHICKEN WINGS	HOT HOLDING	150.00 Fahrenheit	
SHRIMP	WALK IN COOLER	38.00 Fahrenheit	

Overall Comments:

CONTINUE WORKING ON GETTING THE HOSE DISCHARGING WASTE WATER ON TO A BUCKET FIXED.

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 **3/4/2024**. 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: QUYEN NGUYEN
PIC

Signed On: February 19, 2024