

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 FA0257074 - LEE'S SANDWICHES		Site Address 2471 BERRYESSA RD 3, SAN JOSE, CA 95133		Inspection Date 06/29/2026		Placard Color & Score YELLOW 66		
Program PR0375608 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name B & H ESTABLISHMENTS INC		Inspection Time 09:15 - 11:30			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By DIEM NGUYEN				FSC THANG LE 8-3-30

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						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		X			N
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	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		
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	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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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: FOUND THE CHICKEN WINGS AT 118F, THE CHICKEN KABOBS AT 106F, THE EGGROLLS AT 122F IN THE HOT HOLDING UNIT AT THE FRONT SERVICE AREA. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE. REHEAT TO 165F THEN HOT HOLD AT 135F OR ABOVE. NOTE: PER OPERATOR THE FOOD HAS BEEN STORED IN THE CASE LESS THAN 2 HRS.

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

Inspector Observations: FOUND SEVERAL FOOD ON THE COUNTER AT ROOM TEMPERATURE WITHOUT A TIME MARKER.

**16 SPRING ROLLS
3 COOKED CORN
9 MEAL WITH CHICKEN
7 PORK BUNS
3 SANDWICHES'**

[CA] WHEN TPHC IS USED, FOOD SHALL BE MARKED TO INDICATE 4 HRS PAST THE POINT IN TIME WHEN FOOD WAS REMOVED FROM TEMPERATURE CONTROL AND WRITTEN PROCEDURES SHALL BE MAINTAINED.

Minor Violations

K14 - 3 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

Inspector Observations: FOUND PORK BEING THAWED AT THE 3 COMPARTMENT SINK. [CA] DO NOT USE THE 3 COMPARTMENT SINK TO THAW FOOD USE THE FOOD PREPARATION SINK TO THAW FOOD.

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

Inspector Observations: FOUND SOME FRUIT FLIES IN THE BACK OF THE KITCHEN. [CA] REMOVE THE FLIES.

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

Inspector Observations: FOUND A FEW BOTTLES WITH SANITIZER STORED ABOVE THE BOBA PEARLS BOXES ON THE DRY STORAGE SHELF. [CA] STORE CHEMICALS BELOW AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

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

Inspector Observations: FOUND THE SHELVES WITH FOOD DEBRIS. [CA] CLEAN THE SHELVES MORE OFTEN.

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: FOUND FOOD CONTAINERS AND LIDS STORED UNDER THE PAPER TOWEL DISPENSER AT THE SECOND HAND WASH SINK IN THE KITCHEN. [CA] STORE EQUIPMENT WHERE NO CONTAMINATION MAY RESULT.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND 2 TWO BURNER GAS STOVE EXTENDING OUTSIDE THE CANOPY OF THE HOOD. [CA] ENSURE THE COOKING EQUIPMENT IS 5 INCHES MINIMUM INSIDE THE HOOD CANOPY.

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: THE FRONT DOOR IS OPEN. [CA] CLOSE THE DOOR TO PREVENT THE ENTRANCE OF VERMIN.

FOUND A CAP STORED ON A SHELF CONTAINING FOOD ITEMS. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

FOUND THE MOP STORED IN THE MOP BUCKET AND A SECOND MOP STORED IN THE MOP SINK. [CA] HANG THE MOP TO AIR DRY.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: MISSING THE HAND WASH SIGN IN THE FIRST RESTROOM. [CA] PROVIDE SIGN.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
PORK	HOT HOLDING INSERT	145.00 Fahrenheit	
SHRIMP	DRAWER REFRIGERATOR	31.00 Fahrenheit	
CHICKEN	WALK IN FREEZER	14.00 Fahrenheit	
EGGROLLS	HOT HOLDING	122.00 Fahrenheit	
MILK	WALK IN COOLER 2	35.00 Fahrenheit	
ICE CREAM	UNDER COUNTER FREEZER	11.00 Fahrenheit	
CHICKEN KABOBS	HOT HOLDING	106.00 Fahrenheit	
CHICKEN WINGS	HOT HOLDING	118.00 Fahrenheit	
HEAD CHEESE	WALK IN COOLER 2	35.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
CUT TOMATO	SERVICE REFRIGERATOR	40.00 Fahrenheit	
PORK	WALK IN FREEZER	6.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
MAYO	SERVICE REFRIGERATOR	39.00 Fahrenheit	
SAUSAGE	WALK IN COOLER	40.00 Fahrenheit	
CHEESE	SERVICE REFRIGERATOR	40.00 Fahrenheit	
EGGS	WALK IN COOLER	40.00 Fahrenheit	
BEEF	WALK IN FREEZER	14.00 Fahrenheit	
CHICKEN	COOKING TEMP	180.00 Fahrenheit	

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 **7/13/2026**. 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.

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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: DIEM NTGUYEN
ASSISTANT MANAGER

Signed On: June 29, 2026