

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 FA0257201 - LEE'S SANDWICHES		Site Address 279 W CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 06/14/2021	
Program PR0375899 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MCM INVESTMENTS INC		Inspection Time 14:00 - 15:30
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By JENNY TRUONG	FSC JENNY TRUONG 05/06/2023	

Placard Color & Score
GREEN
88

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						
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						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		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		
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		
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		
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	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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *In the kitchen area, on a prep table to the left of the 3 door prep unit, observed multiple live cockroaches in crevices of a mechanical slicer. By the drink prep area, observed 3 dead cockroaches on the floor, and a single live cockroach on a monitoring trap in the prep table cabinet. No further activity observed within the area. [CA] Facility shall be kept free of cockroach activity to prevent possible contamination of food and food prep surfaces. Clean and sanitize all areas with activity. Contact pest control to provide further service for facility. [SA] Operator removed mechanical slicer from facility, opened internal areas of slicer and cleaned of cockroach activity. Mechanical slicer was cleaned and sanitized. Continue to evaluate mechanical slicer for further activity. Operator cleaned dead cockroaches off the floor by the drink prep area.*

Follow-up By
06/17/2021

Minor Violations

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: *In the kitchen area, observed storage of a partially melted plastic bowl, and a broken plastic colander. [CA] Ensure all equipment used within the facility is approved, durable, and easily cleanable. Discard all broken and worn equipment to prevent possible contamination of food.*

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

Inspector Observations: *By the front counter, behind the standing oven/proofers, observed standing water on the floor. [CA] Ensure floor is regularly cleaned and maintained*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
vietnamese mayonnaise	3 door prep unit	41.00 Fahrenheit	
shredded carrot and daikon	walk-in refrigerator	36.00 Fahrenheit	non-potentially hazardous food
cooked eggs	walk-in refrigerator	39.00 Fahrenheit	
wam water	handwash sink	100.00 Fahrenheit	
pandan soy milk	display refrigerator	40.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
shredded pork with pork skin	walk-in refrigerator	37.00 Fahrenheit	
shredded carrot and daikon	3 door prep unit	41.00 Fahrenheit	non-potentially hazardous food
smoothie mix base	walk-in refrigerator	41.00 Fahrenheit	
raw marinated pork	walk-in refrigerator	36.00 Fahrenheit	
whole jalapenos	walk-in refrigerator	37.00 Fahrenheit	non-potentially hazardous food
nem chua pork	display refrigerator	40.00 Fahrenheit	
raw chicken	walk-in refrigerator	35.00 Fahrenheit	
sliced onions	3 door prep unit	41.00 Fahrenheit	non-potentially hazardous food
cilantro	walk-in refrigerator	37.00 Fahrenheit	non-potentially hazardous food
cilantro	3 door prep unit	41.00 Fahrenheit	non-potentially hazardous food
sliced onions	walk-in refrigerator	36.00 Fahrenheit	non-potentially hazardous food
vietnamese ham	walk-in refrigerator	32.00 Fahrenheit	
soymilk	display refrigerator	40.00 Fahrenheit	
cooked pork	walk-in refrigerator	36.00 Fahrenheit	
shredded pork with pork skin	walk-in freezer	5.00 Fahrenheit	
sliced jalapenos	3 door prep unit	41.00 Fahrenheit	non-potentially hazardous food
vietnamese mayonnaise	walk-in refrigerator	36.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	39.00 Fahrenheit	
cooked fish sauce (nuoc mam)	3 door prep unit	41.00 Fahrenheit	
shredded pork with pork skin	walk-in refrigerator	39.00 Fahrenheit	

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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 **6/28/2021**. 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:

Signed On: June 17, 2021

Comment: Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.