OFFICIAL INSPECTION REPORT

Facility: FA0257074 - LEE'S SANDWICHES
Site Address: 2471 BERRYESSA RD 3, SAN JOSE, CA 95133
Program: PR0375608 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14
Inspected By: GLENCLOY DAVID
Inspection Type: FOLLOW-UP INSPECTION
Consent By: HONG NGUYEN
Inspection Date: 05/16/2019
Inspection Time: 10:00 - 11:20
Placard Color & Score: GREEN

Comments and Observations

Major Violations

Cited On: 05/13/2019
K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 05/16/2019

Cited On: 05/13/2019
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 05/16/2019. See details below.

Cited On: 05/16/2019
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

*REPEAT VIOLATION*

Measured noodles at 78F on counter. Per PIC, noodles were cooked at 8AM. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] PIC states that noodles not served will be discarded at 12PM.

Measured soy bean milk at 82F on self-service counter. Label states "Extremely perishable. Keep refrigerated."
Per PIC, soy bean milk was delivered warm at 9AM. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] Soybean milk was placed in ice bath to rapidly cool.

Note: When receiving soy bean milk, ensure proper receiving temperature of at or below 41F.

COMPLIANCE OF THIS VIOLATION WILL BE VERIFIED ON 05/21/2019

Cited On: 05/13/2019
K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 05/16/2019

Minor Violations

N/A

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>soybean milk</td>
<td>counter</td>
<td>82.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>noodles</td>
<td>counter</td>
<td>78.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:

CONTINUED REPEAT VIOLATIONS WILL RESULT IN FURTHER ENFORCEMENT ACTION

Consulted with Samantha Kann regarding soybean milk.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent re-inspections 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 05/30/2019. 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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Inspection Date: 05/16/2019

Program: PR0375608 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14
Owner Name: B & H ESTABLISHMENTS INC
Inspection Time: 10:00 - 11:20

Received By: Hong Nguyen
Signed On: May 16, 2019

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
(THC) Time as a Public Health Control