OFFICIAL INSPECTION REPORT

<table>
<thead>
<tr>
<th>Owner Name:</th>
<th>B &amp; H ESTABLISHMENTS INC</th>
<th>Facility ID:</th>
<th>FA0257074</th>
</tr>
</thead>
<tbody>
<tr>
<td>Facility Name:</td>
<td>LEE’S SANDWICHES</td>
<td>Inspection Date:</td>
<td>06/13/2018</td>
</tr>
<tr>
<td>Site Address:</td>
<td>2471 BERRYESSA RD 3, SAN JOSE, CA 95133</td>
<td>Inspection Time:</td>
<td>10:00-12:15</td>
</tr>
<tr>
<td>Program:</td>
<td>PR0375608 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14</td>
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</tbody>
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Inspected By: MONICA HUATO  
Inspection Type: ROUTINE INSPECTION  
Consent to Inspect Granted By: HONG NGUYEN

Major Risk Factors and Interventions Violations:  
K07M - 8 Points - Improper hot and cold holding temperatures - Applicable Section(s): 11387.1, 113996, 113997, 114037, 114343(a)

Inspector Observations: THE FOLLOWING PHF’S WERE MEASURED BETWEEN 50F-130F AT THE TIME OF INSPECTION DUE TO EQUIPMENT FAILURE OR IMPROPER STORAGE:

- SLICED PORK  
- MEAT BALLS  
- PATE  
- SLICED CHICKEN  
- HAM  
- CHICKEN SKEWERS (HOT)  
- CHICKEN WINGS (HOT)

[CA] Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. [SA] ALL COLD ITEMS WERE RELOCATED TO A WORKING COOLER FOR RAPID COOLING. ALL HOT ITEMS WERE ADDED TO TPHC AND WILL BE DISCARDED WITHIN 4HRS.

Comply by 06/16/2018
Facility ID: FA0257074
Inspection Date: 06/13/2018
Inspection Time: 10:00-12:15

Minor Risk Factors and Interventions Violations:

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification - Applicable Section(s):
Inspector Observations: The food handler cards have expired for all employees. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. Proof of a food handler shall be provided within 2-weeks to the district specialist.
Comply by 06/27/2018

K08 - 3 Points - Improperly using time as a public health control procedures & records - Applicable Section(s): 114000
Inspector Observations: The facility self-service meal plates containing PHFs were not time marked. Per the manager, the items were made at 7:00am, 8:00am, and 8:30am and they are discarded within the 4 hours. Time markers were added at the time of inspection. [CA] When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. Ensure employees are properly labeling and time marking all TPHC items, provide training as needed to ensure compliance.

K09 - 3 Points - Improper cooling methods - Applicable Section(s): 114002, 114002.1
Inspector Observations: Containers with cooling PHF’s observed covered and stacked on top of each other. [CA] All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods:
-in shallow containers
-separating food into smaller portions
-adding ice as an ingredient
-using an ice bath, stirring frequently
-using rapid cooling equipment
-using containers that facilitate heat transfer

K14 - 3 Points - Food contact surfaces unclean and unsanitized - Applicable Section(s): 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141
Inspector Observations: 1- Manual warewashing chlorine reading less than 100PPM at the 3-comp sink. [CA] Manual warewashing reading shall be at 100 ppm (1Tbs of bleach (5.25%)/gal of water, assure to use commercial grade chlorine) for chlorine. All employees assigned to warewashing shall be able to properly set up a manual warewash station and check for proper sanitizer concentration using test strips. Provide training immediately.

2- The internal wall of the ice machine near the cook line has accumulation of pink slime-like substance. [CA] Clean all interior parts of the ice machine. Regularly clean the surfaces to prevent cross contamination.

K23 - 3 Points - Observed rodents, insects, birds, or animals - Applicable Section(s): 114259.1, 114259.4, 114259.5
Inspector Observations: Observed fruit/drain flies in the facility near the storage shelves in the baking area. [CA] Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Regularly clean surfaces, rotate food product, and avoid standing water to prevent flying pest.

Good Retail Practices Violations:

K30 - 2 Points - Food storage containers are not identified - Applicable Section(s): 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)
Inspector Observations: 1- Food stored directly on the floor in the walk-in freezer. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

2- Open bulk food in the baking area are not stored in sealed container. [CA] Store open bulk foods in approved NSF containers with tight fitting lids and label with the common name of its content.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity - Applicable Section(s): 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114156, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Page 2 of 4
Facility ID: FA0257074
Site Address: LEE’S SANDWICHES
Facility Name: B & H ESTABLISHMENTS INC
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Program: PR0375608 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14

Inspector Observations: 1- The Banh Mi sandwich cooler is not maintaining Potentially Hazardous Food (PHF) at 41 degrees or below. [CA]Refrigeration must be capable of maintain PHF at 41F or below. DO NOT store PHF’s in the unit until it is repaired. Repair the cooler immediately. Provide proof of repairs to the district specialist by friday the 15th.

2- The topping cooler is not in working order. [CA] Repair the cooler immediately. Provide proof of repairs to the district specialist by friday the 15th.

K39 - 2 Points - Thermometers missing or inaccurate - Applicable Section(s):114157, 114159
Inspector Observations: Lacking a suitable thermometer to accurately measure the temperature of PHFs. [CA]An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperatures of potentially hazardous foods shall be available to the food handler. Ensure each food employee is trained in how to use the thermometer for their assigned task.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing - Applicable Section(s):114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282
Inspector Observations: 1- Observed food debris behind equipment and under storage shelves. [CA] Regularly clean all areas under equipment and shelves to prevent pest attraction.

2- The back door to facility propped open and no screen door or air curtain in place to prevent the entrance of flying insects. [CA] Keep back door closed at all times to prevent the entrance and harborage of vermin or provide a screen or air curtain.

3- Employee personal items observed in the kitchen areas. Lockers not provided to store employee's personal items.[CA]Provide lockers or a designated storage area to store employee's personal items.

4- Mop not stored in a position that allows to be air dried. No mop hanger available. [CA]After use, mops shall be placed in a position that allows them to air dry without soiling walls equipment or supplies. Provide a wall-mounted mop hanger.

Performance Based Inspection Questions:

Needs Improvement - Properly using time as a public health control procedures & records.
Needs Improvement - Food contact surfaces clean and sanitized.
Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.
Needs Improvement - Demonstration of knowledge; food manager certification.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations:
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**Program:** PR0375608 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>RAW MEAT</td>
<td>WALK-IN COOLER BY BREAD AREA</td>
<td>37.00</td>
<td></td>
</tr>
<tr>
<td>SLICED TOMATO</td>
<td>AMERICAN SANDWICH PREP COOLER</td>
<td>40.00</td>
<td></td>
</tr>
<tr>
<td>CHICKEN SKEWER AND CHICNE WINGS</td>
<td>HOT HOLDING CASE</td>
<td>118.00</td>
<td></td>
</tr>
<tr>
<td>SLICED PORK AND CHICKEN</td>
<td>MEAT PREP COOLER</td>
<td>47.00</td>
<td>-52F, RECENTLY COOKED AND PLACED IN PREP COOLER, CONTAINERS OVERFILLED AND STACKED.</td>
</tr>
<tr>
<td>PORK AND CHICKEN</td>
<td>HOT HOLDING INSERTS</td>
<td>175.00</td>
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</tr>
<tr>
<td>HOT WATER</td>
<td>HANDWASH SINKS</td>
<td>101.00</td>
<td></td>
</tr>
<tr>
<td>SLICED PORK, MEAT BALLS, PATE</td>
<td>3-DOOR BAHN MI PREP COOLER</td>
<td>62.00</td>
<td>MOVED TO OTHER COOLER</td>
</tr>
<tr>
<td>MILK</td>
<td>PREP COOLER BOTTOM</td>
<td>40.00</td>
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<tr>
<td>EGG ROLLS</td>
<td>HOT HOLDING CASE</td>
<td>145.00</td>
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<tr>
<td>HAM</td>
<td>AMERICAN SANDWICH PREP COOLER</td>
<td>49.00</td>
<td>STACKED IN INSERT ON WAX PAPER</td>
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<tr>
<td>SHELL EGGS, RAW SHRIMP, RAW MEAT</td>
<td>PREP COOLER DRAWER</td>
<td>38.00</td>
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<tr>
<td>HOT WATER</td>
<td>RESTROOM SINKS</td>
<td>101.00</td>
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<tr>
<td>COOKED MEAT</td>
<td>WALK-IN FREEZER</td>
<td>28.00</td>
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<tr>
<td>CHLORINE SANITIZER</td>
<td>3-COMP SINK</td>
<td>50.00</td>
<td>PPM</td>
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<tr>
<td>COOKED MEAT</td>
<td>WALK-IN COOLER BY PREP AREA</td>
<td>39.00</td>
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<tr>
<td>ICE CREAM</td>
<td>1-DOOR UNDER COUNTER FREEZER</td>
<td>23.00</td>
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<tr>
<td>HOT WATER</td>
<td>3-COMP/2-COMP/PREP SINK</td>
<td>120.00</td>
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</tr>
</tbody>
</table>

### Overall Comments:

**FSC INFO:**
HONG NGUYEN  
SS #13314789  
EXP. 2/24/21

*PROVIDE REQUESTED CORRECTIONS TO THE DISTRICT SPECIALIST MONICA HUATO AT MONICA.HUATO@CEP.SCCGOV.ORG BY THE COMPLY DATES PROVIDED. FAILURE TO COMPLY MAY RESULT IN ADDITIONAL INSPECTIONS.*

*QUESTIONS MAY BE ADDRESSED TO THE DISTRICT SPECIALIST AT 408-918-1942 M-TH FROM 8:00AM-9:30AM.*

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 6/27/2018. 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:

[COS] Corrected on Site  
[CA] Corrective Action  
[SA] Suitable Alternative  
[PIC] Person in Charge

**Received By:** THU NGUYEN  
ASSISTANT MANAGER

**Signed On:** June 13, 2018