

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 FA0212368 - ROLL HOUSE		Site Address 3486 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 06/30/2026		Placard Color & Score GREEN 66		
Program PR0307332 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ROLL HOUSE, INC.		Inspection Time 11:00 - 12:45			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By CHANG				FSC Not Available

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						
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						
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						S
K11	Proper reheating procedures for hot holding		X					N
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				N
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		
K30	Food storage: food storage containers identified	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0212368 - ROLL HOUSE		Site Address 3486 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 06/30/2026
Program PR0307332 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name ROLL HOUSE, INC.	Inspection Time 11:00 - 12:45
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: *Measured tonkatsu curry sauce in the warmer from 88-120F (from the center to the sides of the pot). Per employee, food was moved from the walk-in cooler and relocated to the warmer less than 2 hours prior to temperature measurement and is finished reheating. [CA] Potentially Hazardous Foods that have been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds. [COS] Specialist directed employee to immediately reheat the curry on the stovetop to 165F prior to hot holding.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *1) Facility lacks active Food Safety Manager Certificate. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

2) Actively working employees lack food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the preparation unit inserts at the cookline, measured fish cake and boiled eggs from 45-49F. Per employee, foods were relocated from the walk-in cooler less than 2 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *On the preparation counter, observed spicy pork cooling in a deep and fully covered metal container. [CA] Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

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, 14125(b), 114141

Inspector Observations: *Measured the chlorine sanitizer concentration in the mechanical dishwasher at 25 ppm. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a chlorine concentration of 50 ppm, or as per manufacturer's specifications.*

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

Inspector Observations: *Observed food stored directly on the floor of the walk-in cooler. [CA] Food shall be stored six inches above the floor to prevent contamination and facilitate ease of cleaning.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Observed employees washing dishes in the preparation sink prior to sanitization in the mechanical dishwasher. [CA] Warewashing shall take place in designated 3-compartment sink only to prevent contamination.*

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

OFFICIAL INSPECTION REPORT

Facility FA0212368 - ROLL HOUSE	Site Address 3486 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 06/30/2026
Program PR0307332 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ROLL HOUSE, INC.	Inspection Time 11:00 - 12:45

Inspector Observations: 1) Observed the lid for the ice machine is broken off. Facility is using a trash bag as a temporary lid over the ice machine. [CA] Repair the ice machine. Equipment shall be maintained in good repair.

2) Observed the use of beverage/wine cooler to store Potentially Hazardous Foods. Observed the use of domestic rice cooker in the kitchen. [CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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: Observed working utensils stored in standing water. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Observed refrigeration units are missing thermometers for monitoring ambient temperatures. [CA] A thermometer shall be placed in each refrigeration unit where it is easily visible.

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: Observed drainpipes from the 1-door preparation unit (front) and the warewashing area (kitchen) extend directly into the floor sink. [CA] Provide an air gap between the bottom of the drainpipe and the rim of the floor sink at least twice the diameter of the inlet and no less than one inch.

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: Observed employee personal belongings (cell phone, keys, etc.) stored directly on food preparation counters. [CA] Employee's personal effects shall be stored in employee lockers or other designated areas for employee storage.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper reheating procedures for hot holding.

Measured Observations

Item	Location	Measurement	Comments
beansprouts	wine cooler	40.00 Fahrenheit	
tonkatsu sauce	countertop warmer	98.00 Fahrenheit	88-120F
beansprouts	2-door preparation unit	41.00 Fahrenheit	
blood sausage	countertop warmer	143.00 Fahrenheit	
fish cake	1-door preparation unit (front)	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	25.00 PPM	
rice	rice cooker	156.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	100.00 PPM	
tuna	walk-in cooler	41.00 Fahrenheit	
beansprouts	walk-in cooler	46.00 Fahrenheit	Recently prepped.
tonkatsu	cook line	183.00 Fahrenheit	Final cooking temperature.
spicy pork	preparation counter	164.00 Fahrenheit	Cooling. Per employee, just cooked.
imitation crab	2-door preparation unit (front)	40.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0212368 - ROLL HOUSE	Site Address 3486 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 06/30/2026
Program PR0307332 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ROLL HOUSE, INC.	Inspection Time 11:00 - 12:45

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 7/14/2026. 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.

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: Chang Kyong
Owner

Signed On: June 30, 2026