

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 FA0210260 - ROLLO'S DONUTS		Site Address 602 N 13TH ST, SAN JOSE, CA 95112		Inspection Date 04/24/2026		Placard Color & Score GREEN 86		
Program PR0301778 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DEPE, KAREN		Inspection Time 08:55 - 10:05			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By KAREN DEPE				FSC Karen Depe 09/17/2030

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		X			S
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						
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		
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		
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		X
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		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Eggs and cheese in the prep unit measured 50F. Containers at the top portion of the prep unit were found to be overstocked. [corrective action] Potentially hazardous foods must be maintained at 41F or below. Do not overstock the containers. [correction] Some of the eggs and cheese were moved to the cabinet at the bottom.

Minor Violations

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Chlorine sanitizer in the bucket measured 25 PPM. [corrective action] Maintain chlorine sanitizer at 100 PPM. [correction] Fresh sanitizer was prepared in the bucket.

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:

Hot water at the restroom hand sink had very low water pressure. [corrective action] Repair faucet so that there is adequate water pressure for hand washing.

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

Inspector Observations:

1. Observed heavy flour residue on the floor behind the mixer and the platform where flour is stored. [corrective action] Remove the equipment and flour and thoroughly clean this area.

2. Paint on the ceiling in the back storage room found to be chipping off. [corrective action] Repaint the ceiling.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
sliced tomato	prep unit	36.00 Fahrenheit	
sliced cheese	prep unit	50.00 Fahrenheit	
hot water	3-compartment sink	160.00 Fahrenheit	
warm water	restroom	100.00 Fahrenheit	
ambient	prep unit	38.00 Fahrenheit	
shell egg	prep unit	50.00 Fahrenheit	
chlorine sanitizer	sanitizer bucket	25.00 PPM	
milk	reach-in cooler	38.00 Fahrenheit	
bagel	freezer	-5.00 Fahrenheit	

Overall Comments:

Note:

- Observed electric griddle installed at front service area. Per owner, griddle is used for reheating bacon only. Bacon verified to be a commercially precooked product. Owner informed that griddle can not be used for cooking food items, such as eggs.
- This facility lacks a dedicated hand wash sink, food prep sink, and mop sink. Upon change of ownership, plans must be submitted to this department to install all required sinks.

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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 **5/8/2026**. 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: Karen Depe
Owner

Signed On: April 24, 2026