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

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K47 Signs posted; last inspection report available												

OFFICIAL INSPECTION REPORT

acility FA0269865 - ON A ROLL	Site Address 87 N SAN PEDRO ST 101, SAN JOSE, CA 95110			Inspection Date 04/24/2023	
			Inspection 14:15 -		
⁽⁴⁸ Plan review					
49 Permits available					
¹⁵⁸ Placard properly displayed/posted					

Comments and Observations

Major Violations

K14 - 8 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: Sanitizer was not available in facility. [CA] Sanitizer must be available at all times during operation. [COS] PIC was able to provide chlorine sanitizer for use today. PIC will purchase new bottles before

operating facility again. Minor Violations

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

Inspector Observations: Food safety certification (food manager certification) was not available at time of inspection. [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. K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Written procedures were not available for food items that use TPHC. [CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

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

Inspector Observations: Sliced tomatoes were recently cut and measured 52F. Per PIC, They were cut 30 minutes prior to measurement. Sliced tomatoes were placed into a double container in the cold holding unit. [CA] Ensure that PHFs are placed into cold holding units in single stacked containers so that they may cool appropriately. PIC moved sliced tomotoes to single container to cool.

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K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185

Inspector Observations: Observed bowls used in bulk dry rice container and in ice water for cooked rice. Per PIC, the bowls in the ice water are used to scoop cooked rice. [CA] Provide scoops with handles and store so that handles do not come into contact with food.

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

Inspector Observations: Observed soiled wiping cloths stored on counters. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

N/A

Measured Observations

ltem	Location	Measurement	Comments
Cooked chicken	Under counter reach in	83.00 Fahrenheit	
Cream	Under counter reach in	39.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Rice	Hot holding	146.00 Fahrenheit	
Hot water	Three comp sink	120.00 Fahrenheit	
Raw beef	Under counter reach in	39.00 Fahrenheit	
Jelly	Cold hold insert	30.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility	Site Address		Inspection Date
FA0269865 - ON A ROLL	87 N SAN PEDRO ST 101, SAN JOSE, CA 95110		04/24/2023
Program		Owner Name	Inspection Time
PR0401652 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3		VO, CHI	14:15 - 15:15

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 <u>5/8/2023</u>. 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

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Received By: Victor Le Owner Signed On: April 24, 2023