## **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**

| K24Person in charge present and performing dutiesImage: Section 1000000000000000000000000000000000000  | Facility<br>FA0269865 - ON A ROLL                |  |                  |             | Placard Color<br>4/24/2023 |      |               |             |        |     |           |          |
|--|--|--|------------------|-------------|----------------------------|------|---------------|-------------|--------|-----|-----------|----------|
| Item PR RDS         ROUTINE INSPECTION         GCH           RISK FACTORS AND INTERVENTIONS         Im         Image: Communicable dessase, reporting/restrictation         X         Image: Communicable dessase, reporting/restrictation         X         Image: Communicable dessase, reporting/restrictation/restrictation         X         Image: Communicable dessase, reporting/restrictation/restrictation/restrictation         X         Image: Communicable dessase, reporting/restrictation/restrictation         X         Image: Communicable dessase, reporting/restrictation/restrict  | Program  |  | 3 - FP11         | Owner Name  |                            |      | 14 15 - 15 15 |             |        |     |           |          |
| New Yack TORS AND INTERVENTIONS         No   |  |  |                  | •           | FSC Not Availa             | able |               |             |        | 7   | <b>79</b> |          |
| set       consistation of knowledge: food safety certification       x   | RISK FACTORS AND I                               |  |                  |             | l I                        | IN   | Major         | UT<br>Minor | COS/SA | N/O | N/A       | PBI      |
| xml         xml <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>major</td> <td></td> <td></td> <td></td> <td></td> <td></td>   |  |  |                  |             |                            |      | major         |             |        |     |           |          |
| No.         Action of a scharage from eyes, nose, mouth         X </td <td></td> <td></td> <td></td> <td></td> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>  |  |  |                  |             |                            | X    |               |             |        |     |           |          |
| Kei         Proper eating, datinking, tobacco use         X  |  |  |                  |             |                            |      |               |             |        |     |           |          |
| No.         No.         No.         No.         No.         No.           No.         Adquate handwash faillies supplied, accessible         X         Image: Supplied accessible         X         Image: Sup  |  |  |                  |             |                            |      |               |             |        |     |           |          |
| xic         Acquate handwash facilities supplied, accessible         X         I </td <td></td>  |  |  |                  |             |                            |      |               |             |        |     |           |          |
| King         Constrained of holding temperatures         X   |  |  |                  |             |                            |      |               |             |        |     |           |          |
| xmax         xmax <td< td=""><td>-</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></td<>   | -  |  |                  |             |                            |      |               |             |        |     |           |          |
| xxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxx   |  |  |                  |             |                            | ~    |               |             |        |     |           |          |
| Kite         Proper cooking time & temperatures         I  |  | •  |                  |             |                            |      |               |             |        |     |           |          |
| Kit         Proper reheating procedures for hot holding         N </td <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>X</td> <td></td> <td>X</td> <td></td> <td></td>   |  |  |                  |             |                            |      |               | X           |        | X   |           |          |
| Kit2         Returned and reservice of food         X <thx< th=""> <thx< th="">         X         <t< td=""><td></td><td>-</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td><b> </b></td></t<></thx<></thx<>   |  | -  |                  |             |                            |      |               |             |        |     |           | <b> </b> |
| K11       Food on good condition, safe, unadulterated       X <td< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td><u> </u></td></td<>  |  |  |                  |             |                            |      |               |             |        |     |           | <u> </u> |
| K14       Food contact surfaces clean, sanitized       X       X       X       X         K16       Food obtained from approved source       X       X       X       X         K16       Compliance with Gulf Oyster Regulations       X       X       X       X         K17       Compliance with Gulf Oyster Regulations       X       X       X       X         K16       Compliance with Gulf Oyster Regulations       X       X       X       X         K16       Compliance with Variance/ROP/HACCP Plan       X </td <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>Х</td> <td></td> <td></td>  |  |  |                  |             |                            |      |               |             |        | Х   |           |          |
| Kits       Food obtained from approved source       X       X         Kits       Compliance with shell stock tags, condition, display       X       X         Kits       Compliance with shell stock tags, condition, display       X       X         Kits       Compliance with shell stock tags, condition, display       X       X         Kits       Compliance with variance/ROP/HACCP Plan       X       X         Kits       Consumer advisory for raw or undercocked foods       X       X       X         Kits       Claensed health car facilities/schools; prohibited foods not being offered       X       X       X         Kits       Nor doets, insects, birds, or animals       X       X       X       X         Kits       Nor doets, insects, birds, or animals       X       X       X       X         Kits       Proper person in charge present and performing duties       X       X       X       X         Kits       Proper personal cleanliness and hair restraints       X       X       X       X       X         Kits       Proor performing duties       X       X       X       X       X       X       X       X       X       X       X       X       X       X       X       X  | -  |  |                  |             |                            | Х    |               |             |        |     |           |          |
| Kiel         Compliance with shell stock tags, condition, display         Image: Compliance with variance if with shell stock tags, conditions         Image: Compliance with variance/ROPHACCP Plan         Image: Compliance With variance/ROPHACP Plan         Image: Compliance With variance/  |  | ,  |                  |             |                            |      | X             |             | Х      |     |           |          |
| ktr       Compliance with Gulf Oyster Regulations       X         ktr       Compliance with variance/ROPINACCP Plan       X         ktr       Cheme advisory for raw or undercocked foods       X         ktr       Icensed health care facilities/schools: prohibited foods not being offered       X       X         ktr       Hot and cold water available       X       X       X         Ktr       Hot and cold water available       X       X       X         Ktr       Hot and cold water available       X       X       X         Ktr       Hot and cold water available       X       X       X         Ktr       Hot and cold water available       X       X       X         Ktr       Hot and cold water available       X       X       X         Ktr       Food propersence Icentified water fores inductified water fo  |  |  |                  |             |                            | Х    |               |             |        |     |           |          |
| Kits       Consumer advisory for raw or undercooked foods       X       X         Kits       Consumer advisory for raw or undercooked foods       X       X       X         Kits       Consumer advisory for raw or undercooked foods       X       X       X       X         Kits       Consumer advisory for raw or undercooked foods       X <t< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></t<>  |  |  |                  |             |                            |      |               |             |        |     |           |          |
| Kis         Consumer advisory for raw or undercooked foods         X         X         X           Kis         Licensed health care facilities/schools: prohibited foods not being offered         X   |  |  |                  |             |                            |      |               |             |        |     |           |          |
| Kate         Licensed health care facilities/schools: prohibited foods not being offered         Kate  |  |  |                  |             |                            |      |               |             |        |     |           |          |
| kat         hot and cold water available         X         Image: Constraint of the second o                 | K19 Consumer advisory for r                      | raw or undercooked foods                               |                  |             |                            |      |               |             |        |     | Х         |          |
| Kraz         Sewage and wastewater properly disposed         X         Image: Transmission of transmissi dentified of transmissi dentified of transmission o                 | K20 Licensed health care fac                     | cilities/schools: prohibited foods no                  | t being offered  |             |                            |      |               |             |        |     | Х         |          |
| Kas       No rodents, insects, birds, or animals       X       OUT       Cost         GOOD RETAIL PRACTICES       OUT       Cost   | K21 Hot and cold water avail                     | lable  |                  |             |                            | Х    |               |             |        |     |           |          |
| GOOD RETAIL PRACTICES       OUT       COS         K24       Person in charge present and performing duties       Image: Cost of C  | K22 Sewage and wastewate                         | r properly disposed                                    |                  |             |                            | Х    |               |             |        |     |           |          |
| K24Person in charge present and performing dutiesImage: Section 1000000000000000000000000000000000000  | K23 No rodents, insects, bird                    | ds, or animals   |                  |             |                            | Х    |               |             |        |     |           |          |
| K2EProper personal cleanliness and hair restraintsImage: Clean |  |  |                  |             |                            |      |               |             |        |     | OUT       | COS      |
| K28<br>K27Approved thawing methods used; frozen foodImage: Constant of the state of the  |  |  |                  |             |                            |      |               |             |        |     |           |          |
| K27Food separated and protectedImage: Construct of the second seco |  |  |                  |             |                            |      |               |             |        |     |           |          |
| K28Fruits and vegetables washedImage: containers identified, stored, usedImage: containers identified, stored, usedImage: containers identifiedK30Food storage: food storage containers identifiedImage: containers identifiedImage: containers identifiedK31Consumer self service does prevent contaminationImage: containers identifiedImage: containers identifiedK32Food properly labeled and honestly presentedImage: containers identifiedImage: containers identifiedK33Nonfood contact surfaces cleanImage: containers identified; test stripsImage: containers identifies; installed/maintained; test stripsImage: containers identifies; containers identifies; containers identifies; adequate capacityImage: containers identifies; containers; containers identifies; containers; adequate capacityImage: containers;   |  |  |                  |             |                            |      |               |             |        |     |           |          |
| K29Toxic substances properly identified, stored, usedImage: Constances identifiedImage: Constance identified <th< td=""><td></td><td colspan="5"></td><td></td><td></td></th<>   |  |  |                  |             |                            |      |               |             |        |     |           |          |
| K30Food storage: food storage containers identifiedImage: food storage containers identifiedImage: food storage containers identifiedK31Consumer self service does prevent contaminationImage: food properly labeled and honestly presentedImage: food storage containers identifiedK32Food properly labeled and honestly presentedImage: food storage containers identifiedImage: food storage containers identifiedK33Nonfood contact surfaces cleanImage: food storage containers identifiedImage: food storage containers identifiedK34Warewash facilities: installed/maintained; test stripsImage: food storage containers identifiedImage: food storage containers identifiedK35Equipment, utensils: Approved, in good repair, adequate capacityImage: food storage containersImage: food storage containersK35Equipment, utensils, linens: Proper storage and useXImage: food storage containersImage: food storage containersK36Equipment, utensils, linens: Proper storage and useXImage: food storage containersImage: food storage containersK37Vending machinesXImage: food storage containersImage: food storage containersImage: food storage containersK38Adequate ventilation/lighting; designated areas, useXImage: food storage containersImage: food storage containersK40Wiping cloths: properly used, storedXImage: food storage containersImage: food storage containersImage: food storage containersK42Gabage & refuse properly disposed; facilities maintainedImage: food storage; fo   | -  | K28 Fruits and vegetables washed                       |                  |             |                            |      |               |             |        |     |           |          |
| K31Consumer self service does prevent contaminationImage: Consumer self service does prevent contaminationK32Food properly labeled and honestly presentedImage: Consumer self service does prevent contaminationK33Nonfood contact surfaces cleanImage: Consumer self service does prevent contamination; test stripsImage: Consumer self service does prevent contamination; test stripsK34Warewash facilities: installed/maintained; test stripsImage: Consumer self service does prevent, adequate capacityImage: Consumer self service does prevent, adequate capacityK35Equipment, utensils; hinens: Proper storage and useXImage: Consumer self service does prevent contaminationK36Vending machinesXImage: Consumer self service does prevent contaminationK37Vending machinesXImage: Consumer self service does prevent contaminationK38Adequate ventilation/lighting; designated areas, useImage: Consumer serviced, accurateK40Wiping cloths: properly used, storedXK41Plumbing approved, installed, in good repair; proper backflow devicesXK42Garbage & refuse properly disposed; facilities maintainedImage: Consumer serviced, supplied, cleanedK44Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofingImage: Consumer serviced, supplied, cleanedK44No unapproved private home/living/sleeping quartersImage: Consumer serviced, supplied, cleanedImage: Consumer serviced, supplied, cleanedK44No unapproved private home/living/sleeping quartersImage: Consumer serviced, supplied, cleaned  |  | K29 Toxic substances properly identified, stored, used |                  |             |                            |      |               |             |        |     |           |          |
| K32Food properly labeled and honestly presentedImage: Construct surfaces cleanK33Nonfood contact surfaces cleanImage: Construct surfaces cleanImage: Construct surfaces cleanK44Warewash facilities: installed/maintained; test stripsImage: Construct surfaces cleanImage: Construct surfaces cleanK35Equipment, utensils: Approved, in good repair, adequate capacityImage: Construct surfaces cleanImage: Construct surfaces cleanK36Equipment, utensils, linens: Proper storage and useImage: Construct surfaces cleanImage: Construct surfaces cleanK37Vending machinesImage: Construct surfaces cleanImage: Construct surfaces cleanImage: Construct surfaces cleanK38Adequate ventilation/lighting; designated areas, useImage: Construct surfaces cleanImage: Construct surfaces cleanImage: Construct surfaces cleanK40Wiping cloths: properly used, storedImage: Construct surfaces cleanImage: Construct surfaces cleanImage: Construct surfaces cleanK44Plumbing approved, installed, in good repair; proper backflow devicesImage: Construct surfaces cleanImage: Construct surfaces cleanK44Foor, walls, ceilings: properly constructed, supplied, cleanedImage: Construct surfaces cleanImage: Construct surfaces cleanK44Foor, walls, ceilings: built, maintained, cleanImage: Construct surfaces cleanImage: Construct surfaces cleanK46No unapproved private home/living/sleeping quartersImage: Construct surfaces cleanImage: Construct surfaces cleanK46No unapproved private home/living/sleeping  |  |  |                  |             |                            |      |               |             |        |     |           |          |
| K33Nonfood contact surfaces cleanImage: Clean Clea |  |  |                  |             |                            |      |               |             |        |     |           |          |
| K34Warewash facilities: installed/maintained; test stripsImage: constant stripsImage: constant stripsK35Equipment, utensils: Approved, in good repair, adequate capacityXK36Equipment, utensils, linens: Proper storage and useXK37Vending machinesYending machinesK38Adequate ventilation/lighting; designated areas, useImage: constant stripsK39Thermometers provided, accurateImage: constant stripsK40Wiping cloths: properly used, storedXK41Plumbing approved, installed, in good repair; proper backflow devicesImage: constant stripsK42Garbage & refuse properly disposed; facilities maintainedImage: constant stripsK43Toilet facilities: properly constructed, supplied, cleanedImage: constant stripsK44Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofingImage: constant stripsK44No unapproved private home/living/sleeping quartersImage: constant strips  | K32 Food properly labeled and honestly presented |  |                  |             |                            |      |               |             |        |     |           |          |
| K33Equipment, utensils: Approved, in good repair, adequate capacityImage: Comparise of the  |  |  |                  |             |                            |      |               |             |        |     |           |          |
| K36Equipment, utensils, linens: Proper storage and useXK37Vending machinesIK38Adequate ventilation/lighting; designated areas, useIK39Thermometers provided, accurateIK40Wiping cloths: properly used, storedXK41Plumbing approved, installed, in good repair; proper backflow devicesIK42Garbage & refuse properly disposed; facilities maintainedIK44Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofingIK44Floor, walls, ceilings: built, maintained, cleanIK44No unapproved private home/living/sleeping quartersI   |  |  |                  |             |                            |      |               |             |        |     |           |          |
| K33Vending machinesImage: Construct of the sector of |  |  |                  |             |                            |      |               |             |        |     |           |          |
| K33Adequate ventilation/lighting; designated areas, useImage: Constraint of the sector of the  |  |  |                  |             | Х                          |      |               |             |        |     |           |          |
| K33Thermometers provided, accurateImage: Constraint of the second  |  |  |                  |             |                            |      |               |             |        |     |           |          |
| K40Wiping cloths: properly used, storedXK41Plumbing approved, installed, in good repair; proper backflow devicesImage: Stars and Stars a                                     |  |  |                  |             |                            |      |               |             |        |     |           |          |
| K41Plumbing approved, installed, in good repair; proper backflow devicesImage: Second S |  |  |                  |             |                            |      |               |             |        |     |           |          |
| K42Garbage & refuse properly disposed; facilities maintainedImage: Second |  |  |                  |             |                            |      |               |             |        |     | Х         |          |
| K43Toilet facilities: properly constructed, supplied, cleanedImage: Second constructed, supplied, cleanedImage: Second constructed, supplied, cleanedK44Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofingImage: Second constructed, supplied, cleanImage: Second constructed, supplied, cleanedK45Floor, walls, ceilings: built, maintained, cleanImage: Second constructed, supplied, cleanedImage: Second constructed, supplied, cleanedImage: Second constructed, supplied, cleanedK46No unapproved private home/living/sleeping quartersImage: Second constructed, supplied, cleanedImage: Second constructed, supplied, cleanedImage: Second constructed, supplied, cleaned   |  |  | low devices      |             |                            |      |               |             |        |     |           |          |
| K44Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofingImage: Constant of the storage of th | K42 Garbage & refuse prope                       | rly disposed; facilities maintained                    |                  |             |                            |      |               |             |        |     |           |          |
| K45       Floor, walls, ceilings: built, maintained, clean       Image: second                 | K43 Toilet facilities: properly                  | constructed, supplied, cleaned                         |                  |             |                            |      |               |             |        |     |           |          |
| K46         No unapproved private home/living/sleeping quarters  | K44 Premises clean, in good                      | repair; Personal/chemical storage                      | e; Adequate verm | in-proofing |                            |      |               |             |        |     |           |          |
| K46         No unapproved private home/living/sleeping quarters  | _  |  |                  |             |                            |      |               |             |        |     |           |          |
|  | _  |  |                  |             |                            |      |               |             |        |     |           |          |
| K47 Signs posted; last inspection report available   |  |  |                  |             |                            |      |               |             |        |     |           |          |

## **OFFICIAL INSPECTION REPORT**

| acility<br>FA0269865 - ON A ROLL                 | Site Address<br>87 N SAN PEDRO ST 101, SAN JOSE, CA 95110 |  |                       | Inspection Date<br>04/24/2023 |  |
|--|---|--|-----------------------|-------------------------------|--|
|  |   |  | Inspection<br>14:15 - |                               |  |
| <sup>(48</sup> Plan review                       |   |  |                       |                               |  |
| 49 Permits available                             |   |  |                       |                               |  |
| <sup>158</sup> 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.

•

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

1 x Pe

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