

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 07/24/2025		Placard Color & Score GREEN 71		
Program PR0307332 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ROLL HOUSE, INC.		Inspection Time 13:30 - 15:50			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JUNG KIM				FSC Jung An Kim 3/27/2026

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		X			
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	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	X	
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		
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		
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: MAJOR:

Fish cakes and soft tofu inside cookline prep cooler measured to be 53F and 51F. Prep cooler observed to have PHFs over fill line.

[CA] Keep PHFs at 41F and below for cold holding.

[COS] Excess fish cake was moved to walk in cooler and soft tofu was moved into under the counter reach in portion.

MNIOR:

1) Korean blood sausage measured to be 132F inside countertop warmer. Per operator warmer had been turned off to keep PHFs just at 135F and not too hot. [CA] Keep PHFs at 135F and above for hot holding. Provide warmer with adjustable temperature control to keep PHFs at 135F and above instead of intermittently turning on and off warmer. [COS] Operator turned on warmer and shall keep warmer on at all times.

Minor Violations

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

Inspector Observations: Walk in measured to have:

-Grilled beef at 120F

-Grilled spicy pork at 116F

Per employee both items were cooked in the last 45 minutes and then placed into walk in cooler.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

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: 3-comp sink measured to have less than 50ppm chlorine.

[CA] Add chlorine to ensure proper sanitization is occurring. Ensure sanitizer solution is 100ppm chlorine.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Flies observed throughout kitchen area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: 1) Shelf by walk in cooler and water heater observed to have chemicals stored as well as oil. [CA] Store chemicals away from food sources

2) Fly paper observed to be located above food prep area [CA] Keep pest control devices below food prep surfaces.

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

Inspector Observations: Food stored on the floor in walk in cooler. [CA] Keep PHFs at least 6inches off of ground

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: Sinks are not directly sealed to the wall. [CA] Repair wall behind sink and reseal sinks to prevent water damage

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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

Inspector Observations: Small wine cooler observed to be storing PHFs. PHFs measured to be 41F. Domestic rice cooker observed in kitchen.

[CA] New and/or replacement food 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).

Cooler not meant for use to store PHFs. Replace cooler when cooler is broken. Replace rice cooker with approved appliance

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

Inspector Observations: Wet wiping cloths observed to be stored on countertop.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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

Inspector Observations: Debris and build up observed on floors under coolers and cookline. [CA] Clean floors around cookline area.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Fish cake	Front 1 door prep cooler	40.00 Fahrenheit	
Curry	Countertop warmer	145.00 Fahrenheit	
Omlette	Front 2 door prep cooler	39.00 Fahrenheit	
Rice	Domestic rice cooker	149.00 Fahrenheit	
Noodles	Upright cooler	41.00 Fahrenheit	
Tuna	Front 2 door prep cooler	40.00 Fahrenheit	
Raw octopus	Walk in cooler	33.00 Fahrenheit	
Shredded cheese	Wine cooler	42.00 Fahrenheit	
Marinated bean srpouts	Front 1 door prep cooler	41.00 Fahrenheit	
Blood sausage	Countertop warmer	132.00 Fahrenheit	
Rice	Open electric rice cooker	137.00 Fahrenheit	
Cooked spicy pork	Walk in cooler	116.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cooked beef	Walk in cooler	120.00 Fahrenheit	
Raw shrimp	Cookline prep cooler	40.00 Fahrenheit	
Soft tofu	Cookline prep cooler	51.00 Fahrenheit	
Rice	Electric rice cooker in front	164.00 Fahrenheit	
Cooked eggs	Cookline prep cooler	41.00 Fahrenheit	
Raw eggs	Front 1 door prep cooler	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Chlorine	3-comp sink	50.00 Fahrenheit	
Marinated bean srpouts	Walk in cooler	40.00 Fahrenheit	
Fish cake	Cookline prep cooler	53.00 Fahrenheit	
Chlorine	under the counter dishwasher	10.00 Fahrenheit	
Fish	Wine cooler	41.00 Fahrenheit	

Overall Comments:

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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 **8/7/2025**. 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: Jung Kim
Owner
Signed On: July 24, 2025