

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 FA0305445 - ROLLATI RISTORANTE		Site Address 181 E SANTA CLARA ST 10, SAN JOSE, CA 95113		Inspection Date 05/09/2025		Placard Color & Score GREEN 89		
Program PR0448443 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name FOURTH ST CORNER QOZB		Inspection Time 12:20 - 14:20			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By JORDI				FSC Juan Carlos Mancilla 02/11/2028

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						
K08	Time as a public health control; procedures & records					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		
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		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		
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		
K48	Plan review		

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K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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:

In the kitchen area, at the dishwasher, the dishwasher reached a maximum temperature of 150.5°F.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

Note: Chef had just turned on the machine. After the first run it measured at 144°F, after the second it measured at 149°F. At the third attempt it reached 150.5°F and the dishwasher gave an error. No active ware washing was taking place.

[SA] Facility will resort to using the three compartment sink to wash, rinse, and sanitize.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

In the bar area, at the hand wash station, hot water reached a maximum of 71°F.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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

Inspector Observations:

Repeat Violation: Several small flies were observed at the bar. No direct contamination of food observed.

[CA] Ensure to maintain the facility free of animals, pests, and vermin. Provide pest control management.

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:

A household chest freezer was found in the bar area.

[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).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Pasta	Counter Top Cooler	40.00 Fahrenheit	
Orzo	Walk in Cooler	39.00 Fahrenheit	
Water	Dishwasher - Kitchen	150.50 Fahrenheit	
Water	Dishwasher - Bar	165.00 Fahrenheit	
Scallops	Drawer Cooler	40.00 Fahrenheit	
Water	Hand Sink - Kitchen	100.00 Fahrenheit	
Beef Patty	Drawer Cooler	40.00 Fahrenheit	
Chicken	Drawer Cooler	38.00 Fahrenheit	
Lactic Acid - Sanitizer	Three Compartment Sink	500.00 PPM	
Sausage	Walk in Cooler	36.00 Fahrenheit	
Steak	Walk in Cooler	36.00 Fahrenheit	
Ice Cream	Mini Freezer	10.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Halibut	Drawer Cooler	40.00 Fahrenheit	
Fish	Upright Freezer	2.00 Fahrenheit	
Salmon	Drawer Cooler	38.00 Fahrenheit	
Shredded Cheese	Prep Cooler	40.00 Fahrenheit	
Pasta	Walk in Cooler	36.00 Fahrenheit	
Milk	Undercounter Cooler - Bar	40.00 Fahrenheit	
Meatball	Steam Table	150.00 Fahrenheit	
Burger	Final Cook	170.00 Fahrenheit	

Overall Comments:

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 **5/23/2025**. 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: Jordi
General Manager

Signed On: May 09, 2025