

**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 FA0269865 - ON A ROLL		Site Address 87 N SAN PEDRO ST 101, SAN JOSE, CA 95110	Inspection Date 03/26/2026
Program PR0401652 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name VO, CHI	Inspection Time 09:50 - 10:15
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By MY	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
-----------------------------------------------------

**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

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

***Inspector Observations:***

***The FRP near the entrance has an accumulation of cockroach feces. No activity observed. Pest control report from 3/18/2026 indicates no activity.***

***[CA] Ensure to maintain the facility free of animals, pests, and vermin. Clean and sanitize the affected areas of old droppings.***

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:***

***1. Facility has a non ANSI microwave.***

***2. Facility has a non ANSI toaster oven.***

***[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).***

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

***Inspector Observations:***

***FRP near the entrance of the kitchen has gaps under the counter tops.***

***[CA] Seal gaps in the wall. Maintain the floors, walls, and ceilings of the facility clean and in good repair.***

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Water	Handwash Sink	100.00 Fahrenheit	
Water	Mop Sink	120.00 Fahrenheit	Facilities Held in Common

**Overall Comments:**

***OWNERSHIP CHANGE INFORMATION***

***NEW FACILITY NAME: On a Roll***

***NEW OWNER: MyMy Fruits and Foods LLC***

***The applicant has completed the facility evaluation application process for an Environmental Health Permit.***

***New Owner will take over on 3/28/2026.***

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0269865 - ON A ROLL	<b>Site Address</b> 87 N SAN PEDRO ST 101, SAN JOSE, CA 95110	<b>Inspection Date</b> 03/26/2026
<b>Program</b> PR0401652 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> VO, CHI	<b>Inspection Time</b> 09:50 - 10:15

**The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2281.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.**

**The Environmental Health Permit will be effective: 04/01/26 - 03/31/27 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.**

**An official permit will be mailed to the address on file and shall be posted in public view upon receipt.**

**\*Structural Review inspection conducted on 03/26/26**

**\*Permit condition: none**


**\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

---

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 **4/9/2026**. 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:** My  
Owner

**Signed On:** March 26, 2026