

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 06/16/2026
Program PR0401652 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MYMY FRUITS AND FOOD LL	Inspection Time 14:30 - 15:30
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By MY	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Raw chicken and raw beef were found out of temperature control and measured at 60F near the cookline. Per PIC, they were removed from the cooler about an hour prior.

[CA] Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

[COS] Items were moved back to the cooler.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Dirty cloth towels were in contact with vegetables in the prep cooler.

[CA] Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

[COS] Vegetables were discarded.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. Observed Vermin: Documented in the following areas:

- A nymph crawling under the prep sink.
- An adult in the gaps under the counters near the register.
- A different adult in another gap under the counters near the register
- Cockroach feces in the gaps under the counters.
- Cockroach feces along a broken wall tile near the beverage station.
- Numerous live cockroaches in gaps along the customer facing area of the counter.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Yes

4. Notification: The person in charge during inspection, My, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Minor Violations

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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:

A slab of meat was found thawing in the prep sink in a kitchen trash bag.

[CA] Use approved equipment for food storage.

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

Inspector Observations:

- 1. There is a broken wall tile near the beverage station where a previous metal shelf was installed.**
- 2. The counter top has gaps along the bottom side allowing harborage of cockroaches.**
- 3. There are gaps and a design on the customer facing portion of the counter that is not easily cleanable. live cockroaches were also observed on this side.**

[CA] Maintain the floors, walls, and ceilings of the facility in good repair and clean. Repair the wall tile. Seal the gaps under the counter tops.

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations:

Placard and placard sleeve were moved from originally posted location making it less visible to the public.

[CA] The placard shall not be defaced, marred, camouflaged, hidden obstructed in any way, removed, or placed at a height or location that the Environmental Health Specialist determines contradicts the intent of this section.

[COS] Placard sleeve was placed back in public view.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Beef	Prep Sink	29.00 Fahrenheit	
Chicken	Near Cookline	60.00 Fahrenheit	
Rice	Rice Cooker	150.00 Fahrenheit	
Beef	Near Cookline	60.00 Fahrenheit	

Overall Comments:

A limited inspection was conducted after live cockroach activity was notice shortly after entering the facility.

- Facility is hereby closed due to evidence of a vermin infestation.

- Facility shall:

- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.**
- Eradicate all live and dead rodents and insects from the facility.**
- Clean and sanitize the affected area(s) and equipment.**
- Dispose of all food items that have been adulterated/contaminated.**
- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.**
- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)**
- Eliminate food and water sources inside and outside the facility.**
- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).**
- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).**

**** Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to**

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be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.

- Subsequent follow-up inspection shall be billed at \$282/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **6/30/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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 Nguyen
Owner

Signed On: June 16, 2026