

**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**

<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> 10/08/2025	
<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> 15:35 - 16:35
<b>Inspected By</b> ALEXANDER ALFARO	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> VICTOR LE	<b>FSC Victor Le</b> 02/10/2029		

**Placard Color & Score**  
**YELLOW**  
**77**

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		X			
K09 Proper cooling methods			X	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						
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		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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0269865 - ON A ROLL	Site Address 87 N SAN PEDRO ST 101, SAN JOSE, CA 95110	Inspection Date 10/08/2025
Program PR0401652 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name VO, CHI	Inspection Time 15:35 - 16:35
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:**

***Boba pearls were not time marked and measured at 72F.***

Follow-up By  
10/14/2025

***[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.***

***[COS] Item was discarded.***

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

**Inspector Observations:**

***A live nymph was found coming out of a gap of a pipe under the three compartment sink.***

Follow-up By  
10/14/2025

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

***[COS] Staff eliminated the cockroach on site. No other evidence of cockroaches were observed.***

### Minor Violations

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

**Inspector Observations:**

***Cooling batch of fried rice was found covered with plastic wrap.***

***[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.***

***[COS] Items were left loosely covered.***

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:**

***Facility has a non ANSI microwave and 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:**

- 1. There is a gap near a pipe under the three compartment sink.***
- 2. There are several tiles cracked and detaching from the wall where wire shelves are attached.***
- 3. The counter top and the FRP on the wall have a gap.***
- 4. The three compartment sink is detaching from the wall and the sealant is in disrepair.***

***[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.***

### Performance-Based Inspection Questions

# 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> 10/08/2025
<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> 15:35 - 16:35

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
Drinks	Upright Cooler	40.00 Fahrenheit	
Beef	Undercounter Freezer	2.00 Fahrenheit	
Boba Pearls	Counter	72.00 Fahrenheit	
Rice	Rice Cooker	140.00 Fahrenheit	
Water	Three Compartment Sink	130.00 Fahrenheit	
Half and Half	Prep Cooler - Bottom	40.00 Fahrenheit	
Cream	Prep Cooler - Top	38.00 Fahrenheit	
Water	Handwash Sink	109.00 Fahrenheit	
Water	Rice Spoon Holder	39.00 Fahrenheit	
Fried Rice	Prep Cooler - Bottom	61.00 Fahrenheit	Cooling ~2.5 hours

## Overall Comments:

### **Notes:**

**- Please contact district specialist, Alexander Alfaro (alexander.alfaro@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow up inspection. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.**

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 **10/22/2025**. 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:** Victor Le  
Manager

**Signed On:** October 08, 2025