

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 FA0275503 - MANRESA BREAD CAFE		Site Address 195 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 04/17/2026		Placard Color & Score GREEN 79		
Program PR0416376 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MANRESA PROJECT LP		Inspection Time 09:30 - 11:40			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By EILEEN				FSC Eileen Hernandez 05/24/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						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		
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				
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
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: *REPEAT VIOLATION*

MAJOR

1. At the drawer cooler at cook line, multiple Potentially Hazardous Food (PHFs) measured between 48F - 67F. Ambient temperature measured at 49F.
2. Caramelized onion placed on top of drawer cooler measured at 57F.
3. At the front line, ham and gruyere croissant, cream spinach danish, and guava cream cheese measured at 67F, 66F, 67F respectively. PIC stated food items were placed out approximately 2 hours prior to measurement.

All items have been out 2 hours prior to measurement per PIC.

MINOR

1. In the drawer cooler at cook line under prep table at cook line, smoked salmon measured at 47F and aoli dressing measured at 48F. Ambient temperature measured at 48F.
2. In the display case at the front, potato quiche and bacon quiche measured at 49F and 47F respectively.

All food items were placed out approximately 2 hours prior to measurement.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below.

[SA]: All food items were relocated to other functional units to cool down.

Per Owner and PIC, ham and gruyere croissant, cream spinach danish, guava cream cheese, and quiche will be cold held. Some pieces of food will be placed out for display only.

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: Accumulation of brown grime on the interior surface of ice machine.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

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: *REPEAT VIOLATION*

Facility is missing testing equipment for measuring Chlorine sanitizer.

[CA]: Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: *REPEAT VIOLATION*

Ambient temperature of both drawer coolers at cook line measured at 48F - 49F.

[CA]: All cooling units shall be able to properly cold hold Potentially Hazardous Food at 41F or below at all times.

Discontinue use of unit for PHFs until it is properly working.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Follow-up By
04/21/2026

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Inspector Observations: At cook line, utensils were stored in stagnant water.

[CA]: Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Ventilation stopped working during inspection.

[CA]: Mechanical exhaust ventilation shall be provided over all cooking equipment to remove cooking odors, smoke, steam, grease, heat, and vapors.

[SA]: PIC stated pre-cooked items such as sausage, bacon, scrambled eggs, cheese will be reheated in the pre-existing ovens underneath type 2 hood as a temporary solution until the type 1 hood is repaired.

Follow-up By 04/21/2026

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Unsecured personal beverage stored on prep table at cook line.

[CA]: No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Employees shall not eat in food preparation areas.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
tuna salad	prep line cooler	38.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
milk	under counter cooler	39.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
quiche lorraine	drawer cooler front line	40.00 Fahrenheit	
quiche vegetarian	drawer cooler front line	38.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
water	prep sink	120.00 Fahrenheit	
caramelized onion	walk in cooler	340.00 Fahrenheit	
water	hand sink front line	100.00 Fahrenheit	
milk	walk in cooler	39.00 Fahrenheit	
hummus	prep line cooler	40.00 Fahrenheit	
scrambled egg	drawer cooler cook line	50.00 Fahrenheit	turkey: 48F sausage patty: 67 bacon: 50F

Overall Comments:

Per Manager and Owner, pastries such as ham and gruyere croissant, cream spinach danish, guava cream cheese, and quiche are made at their commissary located at 481 Vandell Way then delivered to facility.

Owner provided a copy of the commissary's valid PFR during inspection.

Ensure food items that are delivered to the facility are placed directly into the cooler units to be maintained at 41F or below.

Facility shall not conduct full food preparation at the cook line until the mechanical hood ventilation has been repaired and fully operational. PIC stated pre-cooked items such as sausage, bacon, scrambled eggs, cheese will be reheated in the pre-existing ovens underneath type 2 hood as a temporary solution until the type 1 hood is repaired.

Discussed with person in charge that any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at [www. https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

Plan Check General and Technical Questions:

Email: dehplanchek@deh.sccgov.org
(408) 918-3400

If mechanical hood ventilation cannot be repaired, facility shall submit plans to DEH Plan Check prior to installation of new hood.

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A follow up inspection will be conducted by 04/21/26 to verify compliance. 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 \$282/hr, minimum of one hour

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 **5/1/2026**. 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: Eileen Hernandez
Manager
Signed On: April 17, 2026