

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 04/21/2026
Program PR0416376 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name MANRESA PROJECT LP	Inspection Time 13:30 - 14:00
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By EILEEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/17/2026

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

Compliance of this violation has been verified on: 04/21/2026

Minor Violations

Cited On: 04/17/2026

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

Compliance of this violation has been verified on: 04/21/2026

Cited On: 04/17/2026

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

Compliance of this violation has been verified on: 04/21/2026

Measured Observations

Item	Location	Measurement	Comments
tuna salad	prep line cooler	41.00 Fahrenheit	
milk	walk-in cooler	41.00 Fahrenheit	
sandwiches	drawer cooler front line	41.00 Fahrenheit	
chicken	drawer cooler cook line	39.00 Fahrenheit	
milk	under counter cooler	41.00 Fahrenheit	
salmon	drawer preparation unit	39.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the last routine inspection (dated 4/18/2026).

The following violations have been verified as in compliance:

- **K07: Improper holding temperatures. Measured all foods at proper holding temperatures during inspection. See measured observations.**

--- **PIC stated that pastries (ham and gruyere crossaint, cream spinach danish, guava cream cheese) will be held in the drawer coolers or in the display cooler.**

- **K35: Equipment not in good repair. Per PIC, the two drawer coolers were serviced on 4/20/2026. Measured the ambient temperature of all refrigeration units at or below 41F.**

- **K38: Inadequate ventilation. Per PIC, the ventilation hood filters were removed, cleaned, and put back into service on 4/18/2026. Observed the ventilation hood to be properly functioning and maintained in good repair during inspection.**

Continue to address remaining violations as cited on the routine inspection report.

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 **5/5/2026**. 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.

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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 21, 2026