

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 FA0202099 - RITUAL AT MANRESA		Site Address 320 VILLAGE LN, LOS GATOS, CA 95030		Inspection Date 11/05/2025	
Program PR0301331 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SOMETHING THAT WORKS L		Inspection Time 13:20 - 15:20
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By SHEA O'NEAL	FSC SUNG LIM 04/08/2029		

Placard Color & Score
GREEN
84

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		X			N
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		
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		
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: *In the kitchen area, at the 4 door undercounter refrigerator (left side of the kitchen from entrance), measured potentially hazardous foods including cream, soymilk, cooked mushroom, cooked cabbage, cooked onion, cod mousse, and fish stored between 55F and 65F. Measure ambient air temperature of 4 door undercounter refrigerator at 54F. Per operator, all potentially hazardous foods stored in the 4 door undercounter refrigerator for about an hour.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

[SA] *Operator moved all potentially hazardous foods to the walk-in refrigerator to facilitate proper holding temperatures.*

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: *At the ice machine, observed accumulation on the inner panel.*

[CA] *Ensure inner panel of the ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).*

At the upright warewash machine, measured chlorine sanitizer at 25 PPM.

[CA] *Ensure chlorine sanitizer is maintained at 50 PPM at the warewash machine to allow for proper cleaning and sanitizing of utensils and equipment.*

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *In the walk-in refrigerator, observed multiple ROP (vacuum sealed) items including cooked pickled asparagus, cooked pickled green tomatoes, cooked pickled okra seeds, and cod consommé stored without date and time labeling. Per operator, ROP items stored from the previous day.*

Follow-up By
11/12/2025

[CA] *All ROP in use with exemption of an approved HACCP plan shall be labeled with date and time, and removed from packaging with 48 hours or discard. Any ROP intended to be stored from more than 48 hours shall require an approved HACCP plan from California Department of Public Health (CDPH). ROP intended to be stored for less than 48 hours requires submittal of a standard operating procedure (SOP) to Department of Environmental Health. Provide to district inspector at frank.leong@deh.sccgov.org within 5 business days.*

[SA] *Operator placed date and time onto ROP packages.*

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: *In the kitchen area, at the 4 door undercounter refrigerator, measured ambient air temperature at 54F.*

In the bar area, at the 2 door undercounter refrigerator, measured ambient air temperature at 45F.

[CA] *Ensure refrigeration is repaired and able to maintain potentially hazardous foods cold at 41F and below. Discontinue use of refrigeration until properly repaired.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked mushrooms	4 door undercounter refrigerator	41.00 Fahrenheit	
ambient air temperature	2 door undercounter refrigerator	54.00 Fahrenheit	
ambient air temperature	4 door undercounter refrigerator	45.00 Fahrenheit	
chlorine sanitizer	upright warewash machine	25.00 PPM	
hot water	3 compartment sink	120.00 Fahrenheit	
cod consomme	walk-in refrigerator	39.00 Fahrenheit	
unagi	walk-in refrigerator	38.00 Fahrenheit	
hot water	undercounter warewash machine	160.00 Fahrenheit	
milk	2 door undercounter refrigerator	45.00 Fahrenheit	
dashi	2 door undercounter refrigerator	41.00 Fahrenheit	
cream, soymilk, cooked mushroom, cooked cabbage, cooked onion, cod mousse, and fish	4 door undercounter refrigerator	62.00 Fahrenheit	Measured between 55F and 65F.
hot water	handwashes sink	100.00 Fahrenheit	

Overall Comments:

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 **11/19/2025**. 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: SHEA O'NEAL
SERVICE MANAGER

Signed On: November 05, 2025