

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 FA0303232 - MANRESA BREAD		Site Address 40 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 08/19/2026		Placard Color & Score GREEN 94
Program PR0445650 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MANRESA PROJECT LP		Inspection Time 10:20 - 12:00	
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By JUAN REYES MEDRANO		
				FSC JUAN REYES MEDRANO 06/29/2031		

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	
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						N
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						
K36	Equipment, utensils, linens: Proper storage and use					X	
K37	Vending machines						
K38	Adequate ventilation/lighting; designated areas, use						
K39	Thermometers provided, accurate						
K40	Wiping cloths: properly used, stored					X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Observed a knife stored between the crevice of two prep refrigerators.

[CA] Ensure utensils and equipment are properly stored to in a manner that prevents contamination.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: At the coffee prep counter, observed used wiping cloth stored on top of the espresso machine.

[CA] Ensure wiping cloths are stored in a sanitizer bucket with applicable sanitizer such as quaternary ammonium sanitizer at 200 PPM OR chlorine sanitizer at 100 PPM.

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: Observed unfinished areas under the installed pastry and bread counter-tops. By the end of the food prep station, observed cracks and crevices around light switches/electrical sockets.

[CA] Ensure installed counter-tops are properly finished and all gaps and crevices are sealed. Ensure all gaps, cracks, crevices, and holes are sealed to prevent harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
sliced turkey	4 drawer prep unit	38.00 Fahrenheit	
caramelized onions	2 drawer prep unit	40.00 Fahrenheit	
sliced turkey	walk-in refrigerator	40.00 Fahrenheit	
milk	3 door undercounter refrigerator	40.00 Fahrenheit	
turkey sandwich	display refrigerator	39.00 Fahrenheit	
sliced turkey	2 drawer prep unit	40.00 Fahrenheit	
oat milk	3 door undercounter refrigerator	40.00 Fahrenheit	
aioli	2 drawer prep unit	39.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
quaternary ammonium sanitizer	sanitizer bucket	400.00 PPM	
hummus	4 drawer prep unit	39.00 Fahrenheit	
quiche	display refrigerator	39.00 Fahrenheit	
American cheese	4 drawer undercounter refrigerator	40.00 Fahrenheit	
sliced cheese	walk-in refrigerator	40.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
tuna salad	4 drawer undercounter refrigerator	38.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	400.00 PPM	and more. (not in use, can be diluted with water for proper concentration)
smoked salmon	4 drawer prep unit	39.00 Fahrenheit	

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Overall Comments:

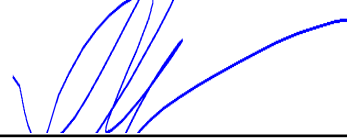
Joint inspection with Colin Chu.

Report written by Frank Leong.

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 **9/2/2026**. 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: JUAN REYES MEDRANO
STORE MANAGER

Signed On: August 19, 2026