

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 FA0289257 - BLAST & BREW		Site Address 55 RIVER OAKS PL 60, SAN JOSE, CA 95134		Inspection Date 04/21/2026		Placard Color & Score GREEN 70		
Program PR0433672 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MANNTRA LLC		Inspection Time 12:35 - 14:55			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By KCHRISTINE				FSC Hiral Sheth 12/10/2026

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				
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods			X	X			N
K10	Proper cooking time & temperatures	X						S
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				S
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				S

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		

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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:

House made ranch dressing measured 58F, mint chutney measured 56F, and cheese measured 59F while maintained in improper ice baths on a prep table across from the cook-line.

Melted cheese and heavy cream mixture measured 109F while maintained on a metal rack on top of the grill. Per staff, it had been heated and placed into hot holding approximately 1.5 hours prior. Staff state that they cannot maintain it at 135F or above due to quality reasons.

**Note: Recommend subjecting item to time as a public health control (4-hour rule).*

Potentially hazardous foods, including paneer, grilled vegetables, and mozzarella measured between 45F and 49F while maintained in the upper prep cooler at the cook-line.

Potentially hazardous foods, including kimchi and pooled eggs measured between 45F and 47F while maintained in the prep cooler directly across from the cook-line.

Per staff, items had measured at 41F prior to the start of service.

Diced chicken and curries measured between 44F and 48F while maintained in the upper portion of the prep cooler in the corner of the preparation area. Ambient of the upper portion of the unit measured 47F via probe. Per staff, items had been placed into the upper portion of the unit less than 2 hours prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Ranch and cheese relocated to the walk-in cooler. Cheese/heavy cream mixture to be used or discarded by the end of lunch service. Potentially hazardous foods in the upper portion of the prep cooler in the corner of the preparation area relocated to the lower portion.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee touched the outside of a trash can, then proceeded to handle a pizza.

Employee picked up a visibly soiled wiping cloth from the floor, placed it on top of the two-door under-counter freezer, then attempted to resume food preparation before being stopped.

Employee observed rinsing hands in the preparation sink.

[CA] Employees shall wash their hands in all of the following scenarios:

(1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.

(2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.

(3) After using the toilet room.

(4) After caring for or handling any animal allowed in a food facility pursuant to this part.

(5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.

(6) After handling soiled equipment or utensils.

(7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.

(8) When switching between working with raw food and working with ready-to-eat food.

(9) Before initially donning gloves for working with food.

(10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.

(11) After engaging in other activities that contaminate the hands.

Preparation sink shall not be used for hand washing.

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K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Paper towels stored outside the dispenser of the hand sink at the back kitchen area. Wall-mounted dispenser observed inoperable.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

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

Inspector Observations:

Cooked chicken wings measured 44F and 47F while maintained in plastic bags in the walk-in cooler. Per staff, they had been cooked earlier today, approximately 4.5-5 hours prior, and had been cooling since.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

***Note: Recommend not maintaining chicken in plastic bags during the cooling process, or else placing items in an ice bath to facilitate proper cooling temperature thresholds.**

[COS] Chicken was unbagged to facilitate cooling.

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:

Chlorine sanitizer measured 0 ppm in the mechanical dishwasher in the kitchen while not in active use.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

Menu lacks a consumer advisory for steaks and burgers served raw/undercooked.

[CA] Provide consumer advisory (disclosure and reminder) for the sale of raw or undercooked animal-derived foods.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Dead German cockroaches observed on the floor underneath the ice machine.

No other evidence of cockroaches observed

[CA] Clean and sanitize area of dead cockroaches or old droppings.

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:

Ambient of the top well of the prep cooler in the corner of the kitchen area measured 47F via probe.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below during all hours of operation.

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K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Accumulation of brown buildup on the ceiling above the crepe maker

***Note: Crepe maker lacks any form of overhead ventilation.**

Accumulation of black growth and debris on the wall underneath the three compartment sink.

[CA] Walls and/or floors in food preparation area shall be kept clean to prevent the attraction of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
shredded mozzarella	drawer cooler - cook-line	40.00 Fahrenheit	
orange juice	under-counter cooler - bar	37.00 Fahrenheit	
ambient	prep cooler - corner of prep area - lower portion	39.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
raw bacon	drawer cooler - cook-line	41.00 Fahrenheit	
frozen beef	two-door under-counter freezer	24.00 Fahrenheit	
frozen onions rings	two-door upright freezer	21.00 Fahrenheit	
warm water	hand sink - front kitchen	100.00 Fahrenheit	
hot water	three compartment sink - kitchen	120.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher - bar	50.00 PPM	
chlorine sanitizer	mechanical dishwasher - kitchen	0.00 PPM	0 ppm chlorine, 146F final rinse
raw chicken	walk-in cooler	39.00 Fahrenheit	
milk	walk-in cooler	39.00 Fahrenheit	
barbeque sauce	walk-in cooler - kegs	41.00 Fahrenheit	
warm water	hand sink - bar	100.00 Fahrenheit	
ambient	prep cooler - corner of prep area - top well	47.00 Fahrenheit	
ambient	prep cooler - cook-line - lower portion	38.00 Fahrenheit	
hot water	three compartment sink - bar	120.00 Fahrenheit	
ground beef patty	grill top	163.00 Fahrenheit	final cook temp, intended to be served fully cooked
ambient	prep cooler - across from cook-line - lower portion	39.00 Fahrenheit	
curry	walk-in cooler	39.00 Fahrenheit	
cooked diced chicken	walk-in cooler	41.00 Fahrenheit	
frozen aloo tikki	two-door upright freezer	20.00 Fahrenheit	

Overall Comments:

*Notes:

- Crepe maker observed without ventilation hood. Per staff, it is used for making pizza/grilling buns. Accumulation of brown matter observed on the ceiling above crepe maker. Further evaluation will follow. Business card provided.

- Facility is properly following time as a public health control (4-hour rule) procedures for fried chicken and fries maintained on a cart at the cook-line. Items observed properly time labeled. Recommend subjecting melted cheese/heavy cream mix maintained on the grill to time as a public health control if item cannot be maintained at 135F or above.

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: Khristine Cardenas
Shift Lead
Signed On: April 21, 2026