

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 08/20/2025		Placard Color & Score YELLOW 62		
Program PR0433672 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MANNTRA LLC		Inspection Time 13:30 - 15:20			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By PRATIK PATEL				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						
K06	Adequate handwash facilities supplied, accessible		X		X			
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		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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Observed lack of soap at the only handwashing station at the bar. [CA] Handwash station shall be fully stocked and accessible at all times. [COS] PIC stocked the handwash sink with portable bottle of soap. Per PIC, the permanent soap dispenser will be replaced soon.*

Follow-up By 08/25/2025

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

Inspector Observations: *1) Measured homemade ranch dressing stored in ice bath in preparation counter. The ranch dressing bottle was not fully submerged in the ice. Per employees, ranch dressing was moved from the walk-in cooler 2 hours prior to temperature measurement.*
2) Measured par-cooked fried chicken, cauliflower, and fries stored on preparation trays from 77-79F (see measured observations). Per employees, items were cooked 2 hours prior to temperature measurement. Per PIC, all items are held on time as a public health control (TPHC) and discarded every 3 hours. Observed no evidence of TPHC during inspection, and the TPHC documentation was unavailable for review on-site. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [SA] All food was time marked to be discarded 4 hours from initial cooking or preparation time. PIC to resubmit TPHC procedures for review.

Follow-up By 08/25/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *1. Observed live fly in the mozzarella cheese at the preparation unit insert. [CA] Food shall be protected from vermin. [COS] Cheese was voluntarily condemned and discarded. See VC&D form.*

Follow-up By 08/25/2025

2. Observed excessive accumulation of black mold-like substance in the interior panel of the ice machine. Observed water actively dripping from contaminated panel into the ice. [CA] Food shall be protected from droplet contamination or other environmental source of contamination. [COS] Remaining ice in the machine will not be served. The ice machine will be drained, cleaned, and sanitized prior to future use.

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, 114125(b), 114141

Inspector Observations: *Measured the final rinse temperature of the high temperature dishwasher at 140-148F during multiple runs. No active warewashing at time of inspection. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F, or as per manufacturer's specifications.*

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

Inspector Observations: *Observed several fruit flies and gnats in the food preparation area, warewashing area, bar, and the dining area. [CA] The premises of a food facility shall be free from vermin and other non-disease carrying insects. Recommend to keep the dining area fully enclosed at all times.*

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: *Facility lacks testing materials for the high temperature dishwasher. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

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

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Inspector Observations: 1) Observed working utensils stored in standing water contaminated with food. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

2) Observed several pressurized cylinders in the food preparation area and bar are not securely stored. [CA] Pressurized cylinders shall be secured fastened to a rigid structure.

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

Inspector Observations: Observed soiled wiping cloths stored on preparation counters or in buckets with no sanitizing solution. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in active use.

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 several ceiling panels are opened in the kitchen area. Per employee, the building has been doing construction in the attic area. [CA] Seal all gaps. Facility shall be fully enclosed at all times to prevent pest entrance and harborage.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
cooked chicken	2-drawer preparation unit	41.00 Fahrenheit	
mozzarella cheese	2-drawer preparation unit	41.00 Fahrenheit	
heavy cream	walk-in cooler	41.00 Fahrenheit	
cut tomato	2-drawer preparation unit	41.00 Fahrenheit	
homemade ranch	ice bath on preparation counter	50.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
burger patty	2-drawer refrigeration unit	41.00 Fahrenheit	
beverages	walk-in cooler (back)	41.00 Fahrenheit	
fried chicken	preparation tray	78.00 Fahrenheit	
water	mechanical dishwasher	140.00 Fahrenheit	140-149F
water	handwash sink	100.00 Fahrenheit	
curry	2-door preparation unit	41.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	200.00 PPM	
fries	preparation tray	77.00 Fahrenheit	
fried cauliflower	preparation tray	77.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	

Overall Comments:

PIC to submit TPHC procedures for: fried cauliflower, fried chicken, and fries. TPHC procedures shall be submitted for review prior to re-inspection.

A follow-up inspection will be conducted within 3 business days to verify compliance of major violations. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.

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 **9/3/2025**. 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.

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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: Pratik Patel
Owner

Signed On: August 20, 2025