

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 08/25/2025
Program PR0433672 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MANNTRA LLC	Inspection Time 16:00 - 16:45
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By PRIYAL SHETH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/20/2025

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

Compliance of this violation has been verified on: 08/25/2025

Cited On: 08/20/2025

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

Compliance of this violation has been verified on: 08/25/2025

Cited On: 08/20/2025

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

Compliance of this violation has been verified on: 08/25/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
cooked chicken	2-door preparation unit	41.00 Fahrenheit	
ranch dressing	ice bath on preparation counter	41.00 Fahrenheit	
fried chicken	cooling rack	87.00 Fahrenheit	Cooling. Per staff, cooked less than 30 minutes ago.
cut tomato	2-door preparation unit	41.00 Fahrenheit	
mozzarella cheese	2-door preparation unit	41.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the routine inspection from 8/20/2025.

The following major violations have been corrected:

- K06: Adequate handwash facilities supplied and accessible. Observed all handwash stations are fully stocked with soap and single use towels, and are fully accessible.

- K07: Proper hot and cold holding temperatures. See measured observations.

--- Observed container of ranch dressing is not filled to the top, so ranch is now fully submerged within the ice bath.

--- Observed fried chicken actively and appropriately cooling on rack. Per PIC, fried chicken will only be cooked, properly cooled, then stored in the walk-in cooler before re-frying for service. Facility has completed TPHC documentation for fried chicken, fried cauliflower, and fries, but will elect to use temperature control instead.

- K13: Food in good/safe/unadulterated condition.

--- Observed no live vermin or insects in the facility and food preparation area at the time of inspection. Facility will elect to keep the side window at the bar closed.

--- Observed the ice machine has been properly cleaned and sanitized.

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

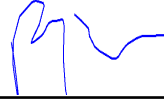
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **9/8/2025**. 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: Priyal Sheth
Owner

Signed On: August 25, 2025