

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 06/30/2025		Placard Color & Score GREEN 79		
Program PR0445650 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MANRESA PROJECT LP		Inspection Time 11:05 - 12:35			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By RANDY FRUITS				FSC Not Available

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		
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		
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: *On a baking tray in the cooling rack, measured ham and cheese croissant at 70F. Per operator, ham and cheese croissant stored from 7:00am. [CA] Ensure potentially hazardous foods (PHFs) are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth. PHFs maintained by time shall be time labeled when removed from temperature control and served within 4 hours or discard. [COS] Operator discarded ham and cheese croissants.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Food safety manager's certificate unavailable. Observed food handler cards for current employees are expired. [CA] Ensure at least one valid food safety manager's certificate is available for review. All other employees that handle food shall obtain valid food handler cards.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *At the 3 compartment sink, measured hot water at 116F. [CA] Ensure hot water is provided at 120F at all warewash sinks, prep sinks, and janitorial sinks.*

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

Inspector Observations: *Observed cockroach activity on monitoring traps on the floor by the display refrigerator. Observed cracks and crevices around nearby walls/FRP panels in the area. No live activity outside of the monitoring trap noted in the facility. [CA] Ensure facility is kept free of cockroach activity. Contact pest control to provide service for facility. Seal all cracks and crevices to prevent harborage. Clean and sanitize all areas with activity.*

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: *In the drawer prep unit, observed scoop for tuna stored directly in the container with the handle in contact with food. [CA] Ensure scoops are stored in manner that prevents contamination.*

Observed debris accumulation on the bottom of the knife rack. [CA] Ensure knife rack is cleaned and sanitized. Knives shall be stored 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 espresso machine, observed wiping cloth for milk wand/steamer. [CA] Ensure all used wiping cloths are stored in a sanitizer bucket with applicable sanitizer.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	116.00 Fahrenheit	
tuna salad sandwich	display refrigerator	41.00 Fahrenheit	
oat milk	3 door undercounter refrigerator	38.00 Fahrenheit	
tuna salad	drawer prep unit	40.00 Fahrenheit	
hot water	warewash machine	160.00 Fahrenheit	
sliced cheese	2 door prep unit	41.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
sliced turkey	2 door prep unit	40.00 Fahrenheit	
sliced ham	walk-in refrigerator	37.00 Fahrenheit	
milk	3 door undercounter refrigerator	38.00 Fahrenheit	
caper mayo	drawer prep unit	41.00 Fahrenheit	
ham and cheese croissant	cooling rack/baking tray	70.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
quiche	display refrigerator	41.00 Fahrenheit	
orange juice	display refrigerator (self-service)	41.00 Fahrenheit	
milk	walk-in refrigerator	38.00 Fahrenheit	
sliced cheese	walk-in refrigerator	38.00 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 **7/14/2025**. 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: RANDY FRUITS
MANAGER
Signed On: June 30, 2025