

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 FA0299664 - BLANCO URBAN VENUE		Site Address 8 N SAN PEDRO ST 300, SAN JOSE, CA 95110		Inspection Date 06/17/2026	
Program PR0439757 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BLANCO URBAN VENUE LLC		Inspection Time 10:30 - 11:40
Inspected By ALEXANDER ALFARO	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By CHRISSY		FSC Not Available	

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Repeat Violation: There is no food safety certificate available.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations:

In the guest restroom there was a stack of paper towels without an enclosed dispenser.

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

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:

Repeat Violation: Facility does not have testing materials/equipment to measure their choice of sanitizer, hot water.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

1. The employee restroom lacks a handwash reminder sign.

[CA] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.

2. The Environmental Health Permit was posted in the first floor cookline.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

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Education

K02S - Communicable disease; reporting/restriction/exclusion

K05S - Hands clean/properly washed/gloves used properly

K06S - Adequate handwash facilities: supplied or accessible

K07S - Proper hot and cold holding temperatures

K14S - Food contact surfaces clean, sanitized

K15S - Food obtained from approved source

K21S - Hot and cold water available

Measured Observations

Item	Location	Measurement	Comments
Ambient Air	Walk in Cooler - 2nd Floor	39.00 Fahrenheit	
Ambient Air	2 Door Undercounter Cooler - 1st Floor	38.00 Fahrenheit	
Water	Handwash sinks	100.00 Fahrenheit	
Ambient Air	1 Door Upright Cooler - 2nd Floor	40.00 Fahrenheit	
Ambient Air	2 Door Undercounter Cooler - 3rd Floor	40.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Water	Prep Sink	120.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	

Overall Comments:

Notes:

- A risk factor Assessment/Structural Review was provided during non-operation hours. Provided inspection, discussion and education focused on observed and non-observed risk factors know to contribute to foodborne illness.

- Facility only operates for private events. Facility contracts caterers to provide and serve food. Facility has bar staff to operate satellite bars.

- Discussed handwashing, warewashing, produce washing, operations, sanitation, employee habits, and employee health with PIC.

- List of reportable communicable diseases.

(1) *Salmonella typhi*.

(2) *Salmonella spp.*

(3) *Shigella spp.*

(4) *Entamoeba histolytica*.

(5) *Enterohemorrhagic or shiga toxin producing Escherichia coli*.

(6) *Hepatitis A virus*.

(7) *Norovirus*.

(8) Other communicable diseases that are transmissible through FOOD.

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 7/1/2026. 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: Chrissy
Director of Sales

Signed On: June 17, 2026