

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 FA0250334 - NOAH'S NEW YORK BAGELS		Site Address 1140 LINCOLN AV, SAN JOSE, CA 95125		Inspection Date 12/22/2025		Placard Color & Score GREEN 80		
Program PR0360678 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name EINSTEIN & NOAH CORP		Inspection Time 11:00 - 12:00			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By BREEANNE & OANH (NATALIE-M)				FSC Oanh Huynh 8/6/27

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	X			N
K06	Adequate handwash facilities supplied, accessible	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						
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	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		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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: Major: Measured shell eggs holding at 54F under ice bath at front service line for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F. [SA] Operator opted to use time as a public health control (TPHC).

Minor: Measured the following PHFs holding between 47F - 48F at customer self-service area for less than 4 hours: half & half and 2% milk. [CA] Maintain all cold PHFs held at or below 41F.

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: Observed an employee cracking eggs onto flat at front service line and proceed to touch their jeans after. Employee was walking back towards prep line. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves. [COS] Operator directed to stop what they were doing, wash their hands and proceed back to food preparation.

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: Found black/brown like substance on white interior panel of ice machine. [CA] Routinely clean.

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: Observed egg cooking device on counter top at front service line (Antunes). Facility has yet to submit plans for single piece equipment for added items since 4/7/25. [CA] Facility shall submit plans to Santa Clara County Plan Check Department. [CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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

Inspector Observations: Measured 0ppm concentration of sanitizer for buckets located at front service line. [CA] Remake sanitizer solution, ensure chlorine concentration at 100ppm and/or quat concentration at 200ppm or as specified by manufacturers.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1. Found leaking faucet at 1-compartment sink when water knob is off. [CA] Secure leak. 2. Found hot water constantly running when hot water knob is off at 3 compartment sink. When cold water knob was turned on, measured water temperature reaching 110F. Water is only able to turn off via main water knob at warewash sink. [CA] Ensure when cold water is running, ONLY cold water shall be dispense. Repair hot water leakage.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
sliced turkey	2 door cold top (left)	41.00 Fahrenheit	
sliced ham	walk-in	47.00 Fahrenheit	diligent prep
salmon	walk-in	40.00 Fahrenheit	
bagel	walk-in-freezer	7.90 Fahrenheit	
sliced tomato	2 door cold top (right)	41.00 Fahrenheit	
cream cheese	2 door cold top (left)	41.00 Fahrenheit	
warm water	handsink (front, back & RR)	100.00 Fahrenheit	
beverage	grab n go (cash register)	68.00 Fahrenheit	nonPHFs only
beverage	grab n go	40.00 Fahrenheit	
milk	1 door reach in	40.00 Fahrenheit	
2% milk	counter (self-service)	48.00 Fahrenheit	
shell eggs	2 door reach in (right)	41.00 Fahrenheit	
quat/chlorine	sani buckets	0.00 PPM	
salmon	2 door cold top (left)	41.00 Fahrenheit	
sausage	2 door cold top (right)	19.80 Fahrenheit	
cream cheese	2 door cold top (right)	41.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
cream cheese	grab n go	39.00 Fahrenheit	
half & half	counter (self-service)	47.00 Fahrenheit	
shell eggs	counter top	54.00 Fahrenheit	for less than 4 hours. SA-Operator opted to use TPHC
eggs	hot inserts	140.00 Fahrenheit	

Overall Comments:

Note: Observed time marks stickers for PHFs under time as a public health control (TPHC) at bagel display case: cheese/jalepeno/spinach.

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 **1/5/2026**. 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.

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

Natalie H

Received By: Oanh Huynh
Manager
Signed On: December 22, 2025