

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 FA0273294 - NOAH'S NEW YORK BAGEL'S #3610		Site Address 1095 E BROKAW RD 2, SAN JOSE, CA 95131		Inspection Date 07/01/2025		Placard Color & Score GREEN 95		
Program PR0413219 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name EINSTEIN & NOAH CORP		Inspection Time 12:20 - 13:40			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By JUDY				FSC JUDY CHOW 9/18/2025

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						S
K07	Proper hot and cold holding temperatures	X						S
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						S
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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		

OFFICIAL INSPECTION REPORT

Facility FA0273294 - NOAH'S NEW YORK BAGEL'S #3610	Site Address 1095 E BROKAW RD 2, SAN JOSE, CA 95131	Inspection Date 07/01/2025
Program PR0413219 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name EINSTEIN & NOAH CORP	Inspection Time 12:20 - 13:40
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Measured water at prep sink to be approximately 78F. PIC stated the hot water was turned off.

[CA] Provide hot water (120F) at the prep sink.

[COS] Hot water was turned back on and hot water measured 120F.

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: The prep sink's water was turned off. PIC stated they turned off the prep sink's water because it would leak otherwise, and that they turn it on as needed.

[CA] Repair leak and keep prep sink in good working condition. *REPEAT VIOLATION*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SLICED DELI MEAT, CREAM CHEESES	PREP INSERTS	41.00 Fahrenheit	
MILK, CREAM CHEESE	REACH-DOWN SECTIONS OF REFRIGERATORS, FRONT PREP AREA	41.00 Fahrenheit	
HASH BROWNS, CHEESE	WALK-IN REFRIGERATOR	35.00 Fahrenheit	
HOT WATER	PREP SINK, 3-COMPARTMENT SINK	120.00 Fahrenheit	
RAW SHELL EGGS	REACH-DOWN SECTIONS OF REFRIGERATORS, FRONT PREP AREA	41.00 Fahrenheit	
CREAM CHEESE, MILK, JUICES	FRONT GRAB AND GO REFRIGERATOR	41.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK, SANITIZER BUCKET	200.00 PPM	
WARM WATER	HANDSINKS, KITCHEN AND RESTROOM	100.00 Fahrenheit	

Overall Comments:

Repeat violations may result in enforcement action.

Due to technical difficulties, this report will be emailed to the facility.

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 **7/15/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0273294 - NOAH'S NEW YORK BAGEL'S #3610	Site Address 1095 E BROKAW RD 2, SAN JOSE, CA 95131	Inspection Date 07/01/2025
Program PR0413219 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name EINSTEIN & NOAH CORP	Inspection Time 12:20 - 13:40

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: Judy Chow
General Manager

Signed On: July 01, 2025