

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

- No Placard Color



OFFICIAL INSPECTION REPORT

Facility FA0308357 - GILROY NOODLE	Site Address 280 E 10TH ST D, GILROY, CA 95020	Inspection Date 09/16/2026
Program PR0452088 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GILROY NOODLE INC	Inspection Time 14:05 - 14:45
Inspected By CHRISTINA RODRIGUEZ	Inspection Type LIMITED INSPECTION	Consent By SANG

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
milk	front unit	38.00 Fahrenheit	
water	front hand sink	100.00 Fahrenheit	
water	dish sink	100.00 Fahrenheit	
halk n half	walk in	37.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
meat	walk in cooler	37.00 Fahrenheit	
water	kitchen hand sink	100.00 Fahrenheit	

Overall Comments:

Facility has not yet been open for business according to the new owner. Please submit to plan check and obtain approval before opening. Submit for any newly added equipment including the fryer, refrigerator, and hot water heater. Application can be found at our website at ehinfo.org. Walked the new owner through where to find it on our website.

**Structural Review inspection conducted on _9/_16/_26_*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **9/30/2026**. 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

Received By:

Signed On: September 16, 2026