

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 FA0282518 - GIWA	Site Address 1494 HALFORD AV, SANTA CLARA, CA 95051	Inspection Date 04/17/2026
Program PR0423728 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name NOAH & JEREMY INC	Inspection Time 15:05 - 17:00
Inspected By LAWRENCE DODSON	Inspection Type FOLLOW-UP INSPECTION	Consent By SANGHO

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 03/23/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 03/26/2026

Cited On: 03/23/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 03/26/2026

Cited On: 03/23/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 03/26/2026

Cited On: 03/23/2026

K14 - 8 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

Compliance of this violation has been verified on: 03/26/2026

Cited On: 03/23/2026

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Compliance of this violation has been verified on: 03/26/2026

Cited On: 04/17/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas: 2 Live adult cockroaches in the cabinet (hinges) service area. 1 live adult cockroach under hand wash sink basin in kitchen. 1 adult and one juvenile live cockroach found left of sm preparation refrigerator.

2. Photographs: Taken for documentation purposes.yes

3. Supervisor Notified: Monica H.

4. Notification: The person in charge during inspection, Sangho, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

N/A

Follow-up By
04/20/2026

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Measured Observations

N/A

Overall Comments:

Provided Checklist for Reopening After Closure Due to Vermin Infestation.

Clean and sanitize all food and nonfood contact surfaces. Remove all evidence of cockroaches from facility and ensure there is no evidence of vermin found at follow up inspection.

*****If ANY cockroaches, dead or alive, are observed during the follow-up inspection(s), the facility will not be re-opened. *****

Requirements before scheduling a reinspection (a minimum 24 hours must elapse before our office can schedule a reinspection):

- 1. Complete and sign the Reopening Checklist.**
- 2. Obtain a copy of the latest pest control report from a licensed provider.**
- 3. Email the TWO ITEMS (Checklist and professional pest control report, including documentation of recurring scheduled services) to the assigned inspector hina.wyne@deh.sccgov.org or dehweb@deh.sccgov.org for evaluation.**
- 4. If the checklist and pest control reports meet reopening requirements, then a reinspection will be scheduled.**

Main office contact:

Phone: (408) 918-3400

Email: dehweb@deh.sccgov.org

A follow-up inspection will be conducted. The first follow-up is free of charge.

Any additional follow-up(s) shall be billed \$282/hr during business hours, or \$645 for a minimum of 2 hours during non-business hours pending availability. Payment for billable reinspections must be received BEFORE they can be scheduled.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55

CLOSURE / PERMIT SUSPENSION NOTICE


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 **5/1/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: hyojung choi
PIC
Signed On: April 17, 2026