

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 FA0278962 - NOLA STREET KITCHEN	Site Address 1340 1ST ST E, GILROY, CA 95020	Inspection Date 02/23/2026
Program PR0421060 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name NOLA STREET KITCHEN INC	Inspection Time 13:10 - 13:40
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By PABLO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Tomatos were purchased about an hour prior to temperature measurement. One sliced tomato was in container on the counter, per PIC, they leave the one tomato out and when it is used, they bring out another tomato. They only have one tomato out at a time. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Tomato was placed into an ice bath to cool down.

Minor: Raw chicken in cold holding drawer measured 47F. Per PIC, it was placed into drawer less than one hour prior. Other items in drawer measured at 41F or below. [CA] PHFs shall be held at 41°F or below or at 135°F or above.

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 employee handle raw shrimp, place shrimp into fryer and then use the sprayer at the three compartment sink to rinse off hands. Employee was instructed by PIC to wash hands in the handwash sink. Employee did was hands in the handwash sink. [CA] Properly wash hands with soap, warm water and dry using single use paper towels after handling raw animal products.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Raw chicken	Cold holding drawer	47.00 Fahrenheit	
Fried chicken	Fryer	187.00 Fahrenheit	
HOt water	Three compartment sink	120.00 Fahrenheit	
Jambalaya	Hot holding	167.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Fried shrimp	Fryer	186.00 Fahrenheit	
Shrimp	Cold holding drawer	41.00 Fahrenheit	
Chlorine	Mechanical warewash	50.00 PPM	
Provolone cheese	Reach in fridge	41.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	
Raw chicken	Reach in fridge	44.00 Fahrenheit	
Swiss cheese	Reach in fridge	41.00 Fahrenheit	
Chicken	Reach in freezer	17.00 Fahrenheit	

Overall Comments:

Reference CO0158992

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 **3/9/2026**. 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: Pablo Rivera
Manager

Signed On: February 23, 2026