

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 FA0230081 - NOAH'S BAGELS #159		Site Address 1578 S BASCOM AV, SAN JOSE, CA 95125		Inspection Date 07/16/2026		Placard Color & Score GREEN 86		
Program PR0330089 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name EINSTEIN & NOAH CORP		Inspection Time 10:30 - 11:30			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By JEANETTE & KEVIN (M)				FSC Kevin Gregorio 3/3/30

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		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		
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		
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0230081 - NOAH'S BAGELS #159		Site Address 1578 S BASCOM AV, SAN JOSE, CA 95125	Inspection Date 07/16/2026
Program PR0330089 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name EINSTEIN & NOAH CORP	Inspection Time 10:30 - 11:30
K48	Plan review		
K49	Permits available		X
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: *Measured the following PHFs holding between 71F - 97F for less than 4 hours in display case: cheese bagel, cheese jalepeno bagel, spinach bagel and potato cheese bagel. [CA] Maintain all PHFs cold held at or below 41F or hot held at or above 135F. [SA] Operator opted to use time as a public health control.*

Minor Violations

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Found accumulated food debris under refrigeration units and under shelving. [CA] Routinely clean.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Found dislodged coved base tile near window opposite turbo chef device. [CA] Secure coved base tile to wall.*

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: *--48 HOUR NOTICE--*

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ \$1,816.25. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

Follow-up By 07/20/2026

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

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.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0230081 - NOAH'S BAGELS #159	Site Address 1578 S BASCOM AV, SAN JOSE, CA 95125	Inspection Date 07/16/2026
Program PR0330089 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name EINSTEIN & NOAH CORP	Inspection Time 10:30 - 11:30

Measured Observations

Item	Location	Measurement	Comments
salmon	walk-in	40.00 Fahrenheit	
beverage	2 door reach in	41.00 Fahrenheit	
quat	sani bucket	200.00 PPM	
warm water	handsink (front & RR)	100.00 Fahrenheit	
sausage	2 door cold top	41.00 Fahrenheit	
cream cheese	2 door cold top	40.00 Fahrenheit	
milk	self-service	44.00 Fahrenheit	under TPHC, time mark observed
eggs	insert warmer	178.00 Fahrenheit	
ambient	walk-in-freezer	0.80 Fahrenheit	
beverage	grab n go	41.00 Fahrenheit	
cream cheese	grab n go	41.00 Fahrenheit	
sliced cheese	walk-in (2)	41.00 Fahrenheit	
hot water	warewash	120.00 Fahrenheit	
sliced tomato	2 door cold top	41.00 Fahrenheit	
spinach bagel	display case	76.00 Fahrenheit	for less than 4 hours. [SA] Operator opted to use control TPHC.
cheese hashbrown bagel	display case	77.00 Fahrenheit	for less than 4 hours. [SA] Operator opted to use control TPHC.
cheese jalepeno bagel	display case	97.00 Fahrenheit	between 71F - 74F for less than 4 hours. [SA] Operator opted to use control TPHC.
cheese bagel	display case	71.00 Fahrenheit	for less than 4 hours. [SA] Operator opted to use time as a public health control (TPHC).

Overall Comments:

A follow-up inspection shall be conducted.

*****Subsequent follow-up inspection after first follow-up shall be billed \$282/hour one hour minimum, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), or \$645 for a minimum of two hours, during non business hours and in accordance with the inspector's availability.*****

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 7/30/2026. 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: Kevin Gregorio
General Manager
Signed On: July 16, 2026