

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 05/07/2025	
Program PR0423728 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NOAH & JEREMY INC		Inspection Time 15:00 - 16:15
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By SANGHO JON	FSC Siwon Kim 7/1/2027		

Placard Color & Score

YELLOW

75

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						
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						
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods		X		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							
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	X	
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	X	
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	X	
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		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
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: MAJOR:

Prep cooler at cookline measured to have:

- Whole eggs at 75F
- Cheese at 54F
- Chili Mayo sauce at 55F

Squeeze bottles at bar measured to have:

- Mango juice at 59F
- Orange juice at 57F

Squeeze bottles at end of cookline measured to have:

- Garlic Mayonaise at 65F
- Mayonaise at 75F

MINOR:

Sandwich prep cooler measured to have:

- Cut tomatoes at 43F
- Sliced ham at 43F
- Sliced cheese at 43F
- Mayonnaise at 43F

[CA] PHFs shall be held at 41°F or below or at 135°F or above. PHF containers in prep cooler shall be directly placed in cold holding rack without secondary containment. No PHFs shall be stored above cold holding insert fill line.

[COS]

PHFs from the cookline prep cooler were moved to be directly placed into cold holding inserts instead of being double contained. Raw eggs were moved into reach in portion of container. Per operator eggs were placed out recently for use.

Mayo squeeze bottles were placed into 2 door under the counter cooler. Per operator items were taken out recently for use in an order.

Juices in squeeze bottles at bar were VC&D (see VC&D report). Juices shall be kept in ice bath in the future to keep temperature.

Sandwich prep cooler items were placed into ice bath to keep cold. Facility shall provide more rails to keep containers directly in prep cooler insert.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Cooked rotini pasta measured 100F in large plastic container in walk in cooler. Per employee pasta was cooked at 11AM, 3hrs prior.

Cooked spaghetti measured to be 68F in bar walk in cooler. Per employee spaghetti was cooked at 8AM, 6 hrs prior.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using containers that facilitate heat transfer (ex. stainless steel) 4) Adding ice as an ingredient. 5) Using ice paddles 6) Using an ice bath and stirring frequently. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Pasta was VC&D (see VC&D Report).

Minor Violations

K14 - 3 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

Follow-up By
05/12/2025

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05/12/2025

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Inspector Observations: *Soup laddles observed to be stored next to soup in room temperature standing water bath. [CA] Keep in use utensils for serving PHFs in temperature control with the PHF or clean PHFs after every 4 hours. Provide log or schedule for cleaning. [COS] Per operator laddles were replaced at 1PM and facility closes at 4PM.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Burger patties observed to be thawing at room temperature on speed rack. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Unapproved domestic mini rice cookers observed at server drink station used as warmers. [CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Replace rice cookers with approved countertop cooler or soup wells.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Wiping cloth at sandwich prep area and cookline observed to be stored on prep surfaces while between use. [CA] In use wiping cloths shall be stored in sanitizer solution(100ppm chlorine or 200ppm quat ammonia)*

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Yogurt	2 door under counter cooler at cookline	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Rotini pasta	Walk in cooler kitchen	100.00 Fahrenheit	
Milk	Walk in cooler kitchen	40.00 Fahrenheit	
Sliced cheese	Sandwich prep cooler	43.00 Fahrenheit	
Raw beef	Walk in cooler kitchen	40.00 Fahrenheit	
Chlorine	bar dishwasher	100.00 Fahrenheit	
Chlorine	kitchen dishwasher	50.00 Fahrenheit	
Egg salad	Sandwich prep cooler reach in portion	36.00 Fahrenheit	
Raw beef	Cookline prep cooler	40.00 Fahrenheit	
Orange juice	Bar squeeze bottle	57.00 Fahrenheit	
Mayo	Sandwich prep cooler	43.00 Fahrenheit	
Spaghetti	Walk in cooler bar	65.00 Fahrenheit	
Mayonaise	Kitchen squeeze bottles	75.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Chili Mayo sauce	Cookline prep cooler	54.00 Fahrenheit	
Mango juice	Bar squeeze bottle	59.00 Fahrenheit	
Mango juice	Bar 2 door under the counter cooler	41.00 Fahrenheit	
Whole shelled eggs	Cookline prep cooler	75.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Pooled eggs	Cookline prep cooler	39.00 Fahrenheit	
Steak	Walk in cooler bar	41.00 Fahrenheit	
Orange juice	1 door grab n go cooler	40.00 Fahrenheit	
French toast custard	Walk in cooler bar	42.00 Fahrenheit	Just prepped per operator
Garlic Mayo	Kitchen squeeze bottles	65.00 Fahrenheit	
Ham	Sandwich prep cooler	43.00 Fahrenheit	
Cheese	Cookline prep cooler	55.00 Fahrenheit	
Panko Pork	Cookline prep cooler	51.00 Fahrenheit	Per operator, panko pork was just prepped
Cut tomato	Sandwich prep cooler	43.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Giwa

NEW OWNER: noah&jeremy Inc

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee with 25% late fee in the amount of \$2153.75 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 06/01/2025 - 05/31/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 05/07/2025*

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

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days from hire date.

NOTE: Joint inspection with Kathy Vo.

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 5/21/2025. 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.

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: Sangho Jon
Owner

Signed On: May 07, 2025