

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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OFFICIAL INSPECTION REPORT

Facility FA0282518 - GIWA		Site Address 1494 HALFORD AV, SANTA CLARA, CA 95051	Inspection Date 03/26/2026
Program PR0423728 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name NOAH & JEREMY INC	Inspection Time 11:45 - 12:45
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By KELLY CHOI	

Placard Color & Score GREEN 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: 03/26/2026

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

Inspector Observations: **REPEAT VIOLATION In the walk-in cooler and at ambient temperatures on the cook line, measured fried chicken from 88-102F. On the preparation counter at cook line, measured fried rice at 78F. Per PIC, fried chicken and fried rice were cooked more than 3 hours prior to temperature measurement. [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 rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. 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] Improperly foods were discarded at the time of inspection. Discussed cooling procedures with PIC.**

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

Minor Violations

Cited On: 03/26/2026

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

Inspector Observations: Observed employees drying wet dishes with reusable cloths. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

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Measured Observations

Item	Location	Measurement	Comments
fried chicken	walk-in cooler	88.00 Fahrenheit	88-102F
sanitizer (quaternary ammonia)	bucket	200.00 PPM	
fried chicken, fried rice	preparation counter	78.00 Fahrenheit	78-98F
sanitizer (chlorine)	mechanical dishwasher (kitchen)	50.00 PPM	
curry	countertop warmer	135.00 Fahrenheit	
smoked salmon	2-door preparation unit (sandwiches)	41.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	200.00 PPM	
raw chicken	walk-in cooler	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher (bar)	50.00 PPM	

Overall Comments:

On-site to conduct a follow-up to the previous routine inspection (dated 3/23/2026).

The following major violations have been corrected:

- K05: Improper handwashing. Observed proper handwashing practices by employees at the cook line and warewashing station during inspection. Discussed handwashing policy with PIC.

- K06: Inadequate handwash facilities. Observed all handwash stations are fully stocked and accessible at the time of inspection.

- K07: Improper holding temperatures. Measured all foods at proper holding temperatures (under refrigeration or in hot holding).

See measured observations. (See violation K08 for foods stored at ambient temperature that were improperly cooled).

- K14: Food contact surfaces unclean and unsanitized. Observed the 3-compartment sink at the bar and in the kitchen are properly set up with sanitizer solution. Observed employees conducting proper washing, rinsing, and sanitizing at the time of inspection.

- K18: Out of compliance with HACCP. Observed facility has discontinued the usage of vacuum sealer for meats. The vacuum sealer has been removed from the facility.

Facility has discontinued cooking using induction cookers at the bar area, and restricted the use of the unapproved glass cooler at the front area.

Facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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 **4/9/2026**. 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.

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: Kelly Choi
Owner

Signed On: March 26, 2026