

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 03/23/2026	
Program PR0423728 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NOAH & JEREMY INC		Inspection Time 11:00 - 14:00
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By MOON	FSC Sangho Jon 10/07/2030		

Placard Color & Score
YELLOW
44

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		X			N
K06 Adequate handwash facilities supplied, accessible		X		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				N
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		X			N
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		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		X
K36 Equipment, utensils, linens: Proper storage and use		X
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
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		X
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

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

Inspector Observations: Observed improper handwashing practices by employees including employees using the same pair of gloves to handle dirty dishes and clean dishes without an intermediate handwashing step, and employees washing hands while wearing gloves.

[CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur.

[COS] Specialist directed employees to properly wash hands during inspection. Contaminated equipment was properly washed, rinsed, and sanitized again. Discussed handwashing policy with PIC.

Follow-up By
03/30/2026

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

Inspector Observations: Observed no soap or paper towels available at each of the handwash stations in the kitchen. Observed no soap in the dispenser at the handwash station in the bar. Observed no paper towels available in the employee restroom. [CA] Handwash stations shall be fully accessible and stocked with soap and single use at all times. [COS] PIC provided temporary portable bottles of soap and restocked paper towel dispenser with napkins during inspection.

Follow-up By
03/30/2026

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

Inspector Observations: **MAJOR Measured cheese and milk stored on the preparation counter at 62F. Per employee, foods were removed from refrigeration unit less than 1 hour prior to temperature measurement. At the bar area, measured fried eggs at 70F. Per employee, fried eggs were cooked 1 hour prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Cheese and milk was relocated to the under counter cooler to facilitate rapid cooling. Fried eggs were served during inspection.**

Follow-up By
03/30/2026

****MINOR** In the preparation unit, measured pooled eggs at 47F. Observed plastic container of pooled eggs is double stacked inside the preparation unit inserts. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Pooled eggs were relocated to the under counter cooler to facilitate rapid cooling. Ensure foods are kept below the insert cooling lines in preparation unit inserts.**

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

Inspector Observations: 1) Observed employees actively washing dishes in the preparation sink without the use of sanitizer. In the kitchen and in the bar, observed the sanitizer dispensing tube at the 3-compartment sink is not currently attached. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Specialist intervened and instructed employees on how to set up the 3-compartment sink for proper washing, rinsing, and sanitizing. Dishes were rewashed, rinsed, and sanitized.

Follow-up By
03/30/2026

2) At the mechanical dishwasher at the bar, measured the chlorine sanitizer concentration at 0 ppm during active warewashing. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 50 ppm, or as per manufacturer's specifications. [COS] Glasses were rewashed, rinsed, and sanitized. Technician arrived during inspection to repair the mechanical dishwasher.

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

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

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Inspector Observations: Observed facility is conducting reduced oxygen packaging (ROP) for marinated meats including beef and pork. Per PIC, all meats were vacuum sealed within the last 24 hours. Facility does not have an approved variance from the state to conduct vacuum sealing on-site. [CA] Immediately discontinue the use of ROP for food storage and consumer sale. A food facility that packages potentially hazardous food using a ROP method must operate under a HACCP plan which has been approved by the California Department of Public Health. [SA] PIC opened all meats that have been have vacuum sealed for less than 48 hours, and transferred to a plastic Ziplog bag during inspection. Food facility must acquire a HACCP plan with the California Department of Public Health or submit SOP prior to continuing ROP on-site. Per PIC, facility will discontinue the use of ROP.

Follow-up By
03/30/2026

NOTE: Facility is utilizing a PrimaVac-305 vacuum sealer.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Actively working employees lack food handler cards for review. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed fried chicken cooling in deep, plastic containers while fully covered with lid. Measured fried chicken at 80-90F. Per employee, fried chicken was cooked 1 hour 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] Specialist instructed employees to spread fried chicken out on a tray to facilitate rapid cooling. Remeasured fried chicken at 60F within the next hour.

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: 1) Observed the installation and use of equipment without approval from this department including: glass display cooler (Samho), induction cookers (unknown brand, foreign), countertop convection oven (Waring 500X), and countertop vacuum sealer (PrimaVac-305). [CA] Installation of new equipment shall obtain approval from this department. 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).

2) Observed facility is actively using induction cookers and convection oven at the bar area without a ventilation hood or prior approval from this department. Per PIC, the induction cookers are used to cook pancakes. [CA] Discontinue use of cooking equipment without a ventilation hood, or submit plans to obtain exemption from mechanical ventilation to this Department. Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed handle of ice scoop is stored in direct contact with ice. Observed working utensils are stored in standing water. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Facility lacks a metal probe thermometer for monitoring internal temperatures. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

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

Inspector Observations: Observed soiled wiping cloths stored directly on food preparation counters. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in active use.

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: Observed back door to the outside is propped open during inspection. [CA] Keep back door closed. The facility shall be fully enclosed to prevent pest entrance and harborage.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper cooling methods.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
cake	cake display case	41.00 Fahrenheit	
water	3-compartment sink (bar)	120.00 Fahrenheit	
raw meat	walk-in cooler (2)	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
fried chicken	walk-in cooler	88.00 Fahrenheit	Cooling. Per employee, cooked 1 hour prior.
cream soup	soup well	143.00 Fahrenheit	
cut tomato	2-door preparation unit (2)	41.00 Fahrenheit	
pasta	walk-in cooler	60.00 Fahrenheit	Cooling. Per employee, cooked 1 hour prior.
fried chicken	cook line	186.00 Fahrenheit	Final cooking temperature.
curry	countertop warmer	140.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher (kitchen)	50.00 PPM	
ambient	walk-in freezer	6.00 Fahrenheit	
potatoes	2-door preparation unit (3)	41.00 Fahrenheit	
cheese, milk	preparation counter	62.00 Fahrenheit	
fried egg	preparation counter (bar)	70.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
cooked potatoes	walk-in cooler	93.00 Fahrenheit	Cooling. Per employee, cooked 1 hour prior.
sanitizer (chlorine)	under counter dishwasher (bar)	0.00 PPM	Adjusted to 50 ppm during inspection.
cheese	2-door preparation unit (1)	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
smoked salmon	2-door preparation unit (sandwiches)	41.00 Fahrenheit	

Overall Comments:

A follow-up inspection to verify compliance of major violations will be conducted within five business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

Observed facility has installed new equipment (glass display cooler, induction cookers, convection oven, etc.) without prior approval from this department (see violation K35). Submit plans for installation of new equipment to this department by 4/6/2026. Facility shall be subject to further enforcement action if equipment is not approved.

For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at dehplancheck@deh.sccgov.org or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on the DEH website: ehinfo.org.

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 **4/6/2026**. 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: Kelly Choi
Co-Owner

Signed On: March 23, 2026