

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 FA0230921 - NOAH'S NEW YORK BAGELS		Site Address 1340 EL PASEO DE SARATOGA, SAN JOSE, CA 951		Inspection Date 02/12/2026		Placard Color & Score GREEN 88		
Program PR0331038 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name EINSTEIN & NOAH CORP		Inspection Time 12:45 - 13:55			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ALEX				FSC Yumika Nguyen 02/04/2028

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			S
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						S
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		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: At the 1 door under counter cooler near prep line coolers, butter (with unpasteurized milk) and cartons of liquid eggs measured at 46F and 47F. Per PIC, butter was placed into unit approximately 3 hours prior to measurement and liquid eggs have been in the unit for more than 4 hours prior to measurement. Ambient temperature of unit measured at 46F.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below at all times.

[COS]: Liquid eggs voluntarily discarded.

[SA]: Butter relocated to walk in cooler.

Minor Violations

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 door under counter cooler's ambient temperature measured at 46F.

[CA]: Cooling units shall be capable of cold holding Potentially Hazardous Food (PHF) items at 41F or below.

Assess/repair/adjust unit as needed. Discontinue use of unit for PHFs until it is properly working.

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

Inspector Observations: Wiping cloth stored on counter without being placed into sanitizer bucket.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cheese	walk in cooler 1	39.00 Fahrenheit	
cream cheese	prep line cooler 2	41.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
half and half	walk in cooler 2	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
cream cheese	prep line cooler 1	40.00 Fahrenheit	
water	restroom hand sink	100.00 Fahrenheit	
chorizo	prep line cooler 2	40.00 Fahrenheit	
milk	1 door under counter 2	41.00 Fahrenheit	
hash brown	prep counter	69.00 Fahrenheit	cooling began 2 hours prior to measurement
milk	open display case 1	38.00 Fahrenheit	
cream cheese	walk in cooler 2	38.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at front line	200.00 PPM	
cut tomatoes	prep line cooler 1	39.00 Fahrenheit	
water	front hand sink	100.00 Fahrenheit	
cream cheese	open display case 2	41.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	

Overall Comments:

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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 2/26/2026. 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: Alex Bonilla
Shift Lead

Signed On: February 12, 2026