

**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**

<b>Facility</b> FA0282518 - GIWA		<b>Site Address</b> 1494 HALFORD AV, SANTA CLARA, CA 95051	<b>Inspection Date</b> 05/12/2025
<b>Program</b> PR0423728 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> NOAH & JEREMY INC	<b>Inspection Time</b> 10:00 - 10:45
<b>Inspected By</b> KATHY VO	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> NICK	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 05/07/2025

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

**Compliance of this violation has been verified on: 05/12/2025**

Cited On: 05/07/2025

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

**Compliance of this violation has been verified on: 05/12/2025**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
cooked pork	preparation unit (3)	41.00 Fahrenheit	
curry sauce	warmer on counter	135.00 Fahrenheit	
onions	walk-in cooler	60.00 Fahrenheit	Per PIC, cooked < 1 hour ago.
orange juice	ice bath in bar	41.00 Fahrenheit	
garlic mayo sauce	under counter cooler	41.00 Fahrenheit	
kimchi	ice bath on counter	41.00 Fahrenheit	
macaroni salad	preparation unit (1)	41.00 Fahrenheit	
cut tomato	preparation unit (2)	41.00 Fahrenheit	
pasta	walk-in cooler (bar)	41.00 Fahrenheit	
pasta	walk-in cooler	41.00 Fahrenheit	

**Overall Comments:**

*On-site to conduct a follow-up to the previous routine inspection (5/7/2025).*

*The following major violations were corrected:*

*K07: Proper Holding Temperatures. Measured various PHFs throughout the cook line at appropriate holding temperatures (41F or below or 135F or above). See measured observations. Observed all preparation insert containers are properly stored inside the cooling unit or ice bath.*

*K09: Cooling. Observed onions (cooked < 1 hour prior to temperature measurement) actively and properly cooling. Observed pasta from overnight has properly cooled. See measured observations. Ensure cooling foods are loosely covered or uncovered and stirred as frequently needed to evenly cool.*

*Continue working on 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 **5/26/2025**. 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.

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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



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**Received By:** Sangho Jon  
Owner

**Signed On:** May 12, 2025