

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 FA0202637 - ANDERSEN BAKERY	Site Address 270 GREAT MALL DR, MILPITAS, CA 95035	Inspection Date 09/08/2026
Program PR0306539 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name HANS BAKERY INC	Inspection Time 13:55 - 14:35
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By ROSALVA C.

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/08/2026

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

Inspector Observations:

In the countertop hot hold unit, chicken curry buns and hot dogs buns measured between 74F and 76F. Unit setting observed set to approximately 130F; However, unit itself does not appear to be dispensing much heat. Per the PIC, chicken and hot dog buns had been delivered this morning, at approximately 9:00 AM, placed into the unit, and maintained inside since.

[CA] Potentially hazardous foods subjected to temperature control shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Chicken curry buns and hot dog buns were voluntarily condemned and discarded due to time and temperature abuse.

Minor Violations

Cited On: 09/08/2026

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has installed a countertop hot hold unit without approval from Santa Clara County Environmental Health.

[CA] Submit plans for the installation/addition of new equipment to DEH Plan Check at

dehplancheck@deh.sccgov.org

Plan check requirements to be emailed to the assistant manager.

Measured Observations

N/A

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last follow-up inspection conducted.

Compliance of the following has been verified:

- K08M: Improper use of time as a public health control

- Observed TPHC log properly completed. Observed assistant manager, Rosalva C., discarding cream based pastries at 2:00PM, per TPHC procedures

Compliance of the following was not verified:

- K07M: Improper hot and cold holding temperatures

- See violation above.

Facility cited for one major violation.

Facility re-issued a Green "Pass".

Continue to work on the violations cited during the last routine inspection.

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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 9/22/2026. 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: Rosalva C.
Assistant Manager

Signed On: September 08, 2026