

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 08/24/2026
Program PR0306539 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name HANS BAKERY INC	Inspection Time 14:10 - 15:10
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By PHAM AND SON	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 08/24/2026

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

Inspector Observations:

On a tray at the prep area, meat buns and cream cheese pastries measured between 69F and 72F. Employee maintains that she had taken them out of the walk-in cooler 7 minutes prior. Upon being questioned, employee stated that items had been delivered around 7 AM in the morning, left on ambient in speed racks, and then relocated into the walk-in cooler when employees arrived at 8:30AM.

**Note: Ambient of the walk-in cooler measured 38F via probe.*

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

**Note: Called assistant manager and instructed that upon delivery in the morning, the delivery people who deliver potentially hazardous pastries must immediately place them into the walk-in cooler.*

[SA] Items were time marked to be served or else discarded within the next 2 hours.

Cited On: 08/24/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Observed the time log for potentially hazardous buns/pastries (meat, vegetable curry, cream cheese, etc.) properly filled out with start and end (discard) times, dated 8/24/2026. However, upon investigation of the front customer self service area and the area behind the front sneeze guard paneling: hot dog buns, chicken curry buns, vegetable curry buns, and assorted cream cheese pastries measured between 73F and 75F. Employees initially stated items had been removed from the walk-in cooler less than 5 minutes prior. However, upon being shown the temperature of the items, employees admitted that items had been removed from the walk-in cooler at 10AM this morning, maintained in ambient, had filled out the time logs including "discard" times, but had not discarded items per TPHC protocol. Current time of inspection was 2:17PM.

Facility failed to provide written procedures for TPHC.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Instructed employees to voluntarily condemn and discard all meat, cream cheese, and custard buns subjected to time as a public health control that had been maintained in ambient for greater than 4 hours.

Minor Violations

Cited On: 08/24/2026

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

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Inspector Observations:

Facility lacks any form of active managerial control. Manager and assistant manager were both not present.

***Note: Called assistant manager, Rosalva, and discussed. Per Rosalva, Monday is here day off, and the employees do not listen to her instructions if she is not present.**

Employees present stated that the managers themselves do not enforce discarding the potentially hazardous foods every 4 hours.

[CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.

Measured Observations

Item	Location	Measurement	Comments
ambient	walk-in cooler	38.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted 8/18/2026.

Compliance of both major violations was not verified.

Facility has been issued a repeat major violations in both previously cited categories. See violations above.

Facility has failed to implement any form of active managerial control.

Called the assistant manager, Rosalva, who states that she had instructed employees to discard cream, meat, and custard buns after 4 hours, but that they do not listen to her or the GM, Maria, when they are not actively overseeing operations in the facility.

Two or more major violations were cited during the follow-up inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$282/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

Facility will be billed for the next follow-up inspection.

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 **9/7/2026**. 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: Son
Employee
Signed On: August 24, 2026