

**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> FA0273509 - AUNTIE ANNE'S PRETZEL CA195		<b>Site Address</b> 653 GREAT MALL DR K172A, MILPITAS, CA 95035		<b>Inspection Date</b> 01/23/2026	
<b>Program</b> PR0413484 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> FRESH DINING CONCEPTS L		<b>Inspection Time</b> 15:45 - 16:10
<b>Inspected By</b> NHA HUYNH		<b>Inspection Type</b> FOLLOW-UP INSPECTION		<b>Consent By</b> ROSA	

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

**Major Violations**

Cited On: 01/15/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 01/23/2026**

**Minor Violations**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	handwash sink	106.00 Fahrenheit	

**Overall Comments:**

*A 3rd follow-up inspection was conducted to verify major violation (K23) is in compliance.*

*K23: No live or dead cockroaches observed in the facility.*

*Continue to work on violations noted on the last routine inspection dated 01/13/2026.*

*Ensure all food contact surfaces are clean and sanitized before food prep.*

**FACILITY RE-OPENED / PERMIT REINSTATED**

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 **2/6/2026**. 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.

**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

*Rosa Ortiz*

**Received By:** Rosa Ortiz  
manager  
**Signed On:** January 23, 2026