

**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 FA0251125 - MILLDANG		Site Address 1488 HALFORD AV, SANTA CLARA, CA 95051	Inspection Date 03/05/2026
Program PR0364395 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name LORD IREH INC	Inspection Time 14:35 - 15:10
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By JIHAE	

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

**Major Violations**

Cited On: 03/02/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Compliance of this violation has been verified on: 03/05/2026**

Cited On: 03/02/2026

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

**Compliance of this violation has been verified on: 03/05/2026**

Cited On: 03/05/2026

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

**Inspector Observations: Observed facility lacks time markings for salt breads as per TPHC (time as a public health control) procedures. Per PIC, salt breads were prepared 10 minutes prior to temperature measurement. [CA] When time only, rather than time and temperature is used as a public health control, Potentially Hazardous Foods 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. [SA] Foods were time marked to be discarded within 4 hours of removal from temperature control.**

**Minor Violations**

Cited On: 03/05/2026

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: At the only handwash sink in the kitchen, observed paper towel dispenser is empty. Nearby roll of paper towels is available. [CA] Handwash station shall be fully accessible and stocked with soap and single use towels at all times.**

**Measured Observations**

Item	Location	Measurement	Comments
water	handwash sink	100.00 Fahrenheit	
ham and cheese bread	display case	70.00 Fahrenheit	TPHC
ambient	walk-in cooler	40.00 Fahrenheit	
milk	walk-in cooler	40.00 Fahrenheit	

**Overall Comments:**

**On-site to conduct a follow-up to the last routine inspection (dated 3/2/2026).**

**The following major violations have been corrected:**

**- K05: Improper handwashing. Observed proper handwashing by employees during inspection. Discussed handwashing policy with PIC.**

**- K07: Improper holding temperatures.**

**--- PIC stated that the walk-in cooler has been repaired. Measured Potentially Hazardous Foods and ambient temperature at proper holding temperatures.**

**--- Facility shall follow TPHC procedures as documented on the previous inspection report. Facility will utilize TPHC for: pizza bread, mentaiko bread, cream cheese bread, butter cream bread, peanut cream bread, mocha cream bread, and ham and cheese pastries. See violation K08.**

**The facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the previous inspection**

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*report.*

**PER PREVIOUS REPORT: Observed facility has installed new equipment (display coolers, deck oven, and dough conditioner) without prior approval from this department. Submit plans for installation of new equipment to this department by 3/16/2026. Facility shall be subject to further enforcement action if equipment is not approved.**

**For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org) or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on the DEH website: [ehinfo.org](http://ehinfo.org).**

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 **3/19/2026**. 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




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**Received By:** Jihae Song  
Owner

**Signed On:** March 05, 2026