

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 12/12/2024		Placard Color & Score GREEN 81		
Program PR0306539 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name HANS BAKERY INC		Inspection Time 09:45 - 11:35			
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By NGOC				FSC Bao Nguyen 01/27/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods						X	
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *Measured hot dog bun at 108F and empanada at 108F in hot hold display unit. Foods have been in unit for less than two hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] Foods were time marked from 10:30AM-2:30PM.*

Note: *If facility will use time as a public health control (TPHC), foods shall be time marked and standard operating procedures shall be completed and available.*

Minor Violations

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

Inspector Observations: *No soap at handwash sink next to three compartment sink. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.*

Paper towels not stored in dispenser at handwash station near register. [CA] Single-use sanitary towels shall be provided in dispensers at all times.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Accumulation of debris on shelving throughout facility. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Utensils and equipment stored directly underneath paper towel dispenser and next to soap dispenser where they are exposed to splash from handwashing. [CA] Properly store utensils and equipment in a clean and sanitary manner.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Wiping cloths stored on counters.*

Measured chlorine at 0 ppm in wiping cloth bucket.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Holes in flooring and walls in back prep area. [CA] Repair the wall and floors with a durable, smooth, nonabsorbent, and easily cleanable surface.*

Accumulation of debris on floors throughout prep area. [CA] Floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
jelly	drink cooler	41.00 Fahrenheit	
ham	prep cooler - sandwich	41.00 Fahrenheit	
cream	prep cooler - side	41.00 Fahrenheit	
chlorine	wiping cloth bucket	0.00 PPM	
milk	display cooler	41.00 Fahrenheit	
goat cheese	walk in cooler	41.00 Fahrenheit	
tomato basil soup	countertop hot hold unit	135.00 Fahrenheit	reheated
empanada	hot hold display unit	108.00 Fahrenheit	
egg	prep cooler - sandwich	41.00 Fahrenheit	
dough	chest freezer	7.20 Fahrenheit	IR
hot water	handwash sink	100.00 Fahrenheit	
tuna salad	prep cooler - sandwich	41.00 Fahrenheit	
mushroom	prep cooler - sandwich	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
hot dog bun	hot hold display unit	108.00 Fahrenheit	
cheese	prep cooler - sandwich	41.00 Fahrenheit	
ham cubes	prep cooler - side	41.00 Fahrenheit	
clam chowder	countertop hot hold unit	135.00 Fahrenheit	reheated
cream	walk in cooler	41.00 Fahrenheit	

Overall Comments:

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 **12/26/2024**. 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: Ngoc
PIC
Signed On: December 12, 2024