

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 05/25/2026		Placard Color & Score GREEN 74		
Program PR0306539 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name HANS BAKERY INC		Inspection Time 10:10 - 11:40			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By NGOC				FSC Ngoc Hua 01/23/2031

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				N
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records			X				S
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	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						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

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		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0202637 - ANDERSEN BAKERY	Site Address 270 GREAT MALL DR, MILPITAS, CA 95035	Inspection Date 05/25/2026
Program PR0306539 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name HANS BAKERY INC	Inspection Time 10:10 - 11:40
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:

Various cream and custard buns measured between 73F and 75F while maintained out of temperature control on sheet pans maintained in rolling metal cabinet units located at the back kitchen. Per the manager, items had been delivered in a refrigerated truck approximately 45 minutes prior, and staff are supposed to immediately relocate the items to the walk-in refrigerator but had forgotten to do so today.

**Note: Aforementioned items are not subjected to time as a public health control upon delivery.*

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

[COS] Aforementioned foods were relocated to the walk-in refrigerator.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed handling cash, put on gloves, then proceeded to handle baked goods. No direct contamination observed.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat food.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

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

Inspector Observations:

Paper towels maintained in a stack provided outside of the dispenser at the hand sink at the front service line. Brown staining observed on the side of the stack of paper towels.

[CA] Single-use sanitary towels shall be provided in dispensers to prevent contamination; heated-air hand drying device may be substituted for single-use towels.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

OFFICIAL INSPECTION REPORT

Facility FA0202637 - ANDERSEN BAKERY	Site Address 270 GREAT MALL DR, MILPITAS, CA 95035	Inspection Date 05/25/2026
Program PR0306539 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name HANS BAKERY INC	Inspection Time 10:10 - 11:40

Inspector Observations:

Facility is properly following time as a public health control procedures for various cream, custard, and meat buns maintained out of temperature control at the front service line and inside the clear display case, but lack written SOP's.

[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.

***Note: Manager states that she will email written SOP's. Business card provided.**

Per manager, items are subjected to TPHC from 10AM-2PM, discarded, and then the next batch (taken out of the walk-in refrigerator) is subjected to TPHC from 2PM-6PM. Manager states that no potentially hazardous baked items are sold after 6PM.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

Accumulation of black, mold-like substance on the interior panels of the ice machine.

[CA] Food contact surfaces shall be cleaned regularly at a rate sufficient to preclude buildup.

[COS] Employees sanitized interior panels.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Chlorine test strips could not be provided.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Non-food grade plastic bin is being used to store bread intended for sandwiches at the side service counter. Labeling on bin states "for commercial use, ideal for tool and toy storage".

[CA] Discontinue the use of non-food grade containers to store food.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Employee personal food stored over ingredients and foods intended for customer consumption in the prep cooler to the left of the ice machine.

[CA] Employee personal food shall be stored underneath or separate from foods intended for customer consumption.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

OFFICIAL INSPECTION REPORT

Facility FA0202637 - ANDERSEN BAKERY	Site Address 270 GREAT MALL DR, MILPITAS, CA 95035	Inspection Date 05/25/2026
Program PR0306539 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name HANS BAKERY INC	Inspection Time 10:10 - 11:40

Measured Observations

Item	Location	Measurement	Comments
chicken salad sandwich	open front grab and go cooler	41.00 Fahrenheit	
ambient	display refrigerator case	29.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
turkey	prep cooler - sandwiches	39.00 Fahrenheit	
saucers	prep cooler - kitchen entrance	38.00 Fahrenheit	
cake	display refrigerator case	29.00 Fahrenheit	
cubed ham	prep cooler - kitchen entrance	39.00 Fahrenheit	
sliced tomato	prep cooler - sandwiches	36.00 Fahrenheit	
chicken	prep cooler - sandwiches	39.00 Fahrenheit	
tuna salad	prep cooler - sandwiches	39.00 Fahrenheit	
tomato soup	steam table	149.00 Fahrenheit	
sliced cheeses	walk-in cooler	37.00 Fahrenheit	
chowder	steam table	165.00 Fahrenheit	
warm water	hand sink - service line	100.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
eggs	prep cooler - kitchen entrance	41.00 Fahrenheit	
hot water	two compartment sink	120.00 Fahrenheit	
milk	walk-in cooler	39.00 Fahrenheit	

Overall Comments:

*Notes:

Walk-in freezer is turned off, and is being used as a room for equipment and miscellaneous storage.

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 **6/8/2026**. 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: Ngoc Hua
Manager
Signed On: May 25, 2026