

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 08/18/2026
Program PR0306539 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name HANS BAKERY INC	Inspection Time 14:30 - 14:55
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By ROSAVA C.	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

On a rolling speedrack at the back of the kitchen, a sheet pan of raspberry cream cheese pastries measured 75F while maintained out in ambient. Per the PIC, they had been delivered at 7AM this morning and maintained in ambient. Current time of inspection was 2:03PM.

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

[COS] Raspberry cream cheese pastries were voluntarily condemned and discarded due to time and temperature abuse.

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

Inspector Observations:

Meat and cream cheese buns/pastries maintained at the customer self service area and behind sneeze guards at the front service counter subjected to time as a public health control did not have their time logs filled out.

Observed various types of cream cheese pastries and several meat buns offered for sale after the four-hour time limit; Per staff, items had been placed out for opening at 10AM; Current time of inspection was 2:09PM. Assistant manager stated that she was aware of 4-hour discard policy for meat buns, but was unaware of discard requirements for cream cheese/custard buns/pastries.

[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] Cream cheese pastries and meat buns were voluntarily condemned and discarded.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Conducted in conjunction with complaint investigation CO0160589.

Two or more major violations were cited during the routine 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

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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.

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 **9/1/2026**. 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: Rosava Cruz
Assistant Manager
Signed On: August 18, 2026