

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

- No Placard Color



OFFICIAL INSPECTION REPORT

Facility FA0207163 - VAN'S BAKERY	Site Address 1824 TULLY RD, SAN JOSE, CA 95122	Inspection Date 09/10/2026
Program PR0304014 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name AA & A BAKERY CORP	Inspection Time 10:00 - 11:45
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By ANDREW HONG

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

Cited On: 09/08/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 09/10/2026

Cited On: 09/08/2026

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

This violation found not in compliance on 09/10/2026. See details below.

Cited On: 09/10/2026

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

Inspector Observations: Observed multiple trays of seasonal cakes filled with PHF animal products (chicken, abalone, salted egg yolk) without refrigeration. Temperatures ranged from 79 to 82°F. Per PIC, seasonal cakes were placed out yesterday, more than 4 hours before time of inspection. It is determined that the items are PHF based on the process descriptions and ingredients information provided by PIC.

[CA] PHF foods must be held at 41°F or below or at 135°F or above.

[COS] Seasonal cakes filled with PHF animal products are impounded until further documentation supporting non-PHF status are provided.

Follow-up By
09/15/2026

Cited On: 09/08/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 09/10/2026

Cited On: 09/10/2026

K14 - 8 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, 114125(b), 114141

Inspector Observations: Observed dishes and utensils being washed without a sanitizing step.

[CA] All food contact surfaces of utensils and equipment shall be clean and sanitized.

[COS] PIC prepared a sanitizing solution that measured 100 ppm chlorine and dishes were rewashed and sanitized.

Follow-up By
09/15/2026

Cited On: 09/10/2026

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Observed house made yogurt in self-service reach-in cooler. Per PIC, yogurt is made in house using sous vide for 6 hours.

[CA] A permit from the California Department of Food and Agriculture (CDFA) is required to make yogurt in house. Contact the Milk and Dairy branch of CDFA.

[COS] The house made yogurt was voluntarily discarded. Facility to stop making yogurt until they receive the required approvals.

Follow-up By
09/15/2026

Minor Violations

Cited On: 09/10/2026

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

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Inspector Observations: Observed containers of Elmer glue mixed in with cake decoration gel containers and an aerosol bottle of flower spray stored in food preparation area.

[CA] All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces.

[COS] Items were removed from food preparation and storage areas.

Cited On: 09/10/2026

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Observed honey, yogurt, flan, and other desserts with missing or incomplete label information.

[CA] Label information shall include:

1. The common name of the food.
2. If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.
3. An accurate declaration of the quantity of contents.
4. The name and place of business of the manufacturer, packer, or distributor.

Cited On: 09/10/2026

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: Observed multiple employee personal items including medicines on shelves and food prep tables throughout the establishment.

[CA] Personal items are to be stored separate from food preparation and storage areas.

Measured Observations

Item	Location	Measurement	Comments
Heavy cream	2-Door Reach-In Cooler - Back	34.00 Fahrenheit	
Egg yolks	Shelf	71.00 Fahrenheit	Preparation
Egg yolks	2-Door Reach-In Cooler - Back	55.00 Fahrenheit	
Ambient Air	3-Door Reach-In Cooler - Front	40.00 Fahrenheit	
Seasonal Meat Cakes	Display Table	82.00 Fahrenheit	Ranged from 79-82 degrees Fahrenheit.

Overall Comments:

Joint inspection with Crystal Grippin and Gina Stiehr.

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 **9/24/2026**. 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: Andrew Hong
Co-Owner
Signed On: September 10, 2026