

# 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

|                                                                                  |  |                                                                     |                                             |                                      |                                         |                                                                                                                                                                                                  |  |                                 |
|----------------------------------------------------------------------------------|--|---------------------------------------------------------------------|---------------------------------------------|--------------------------------------|-----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|---------------------------------|
| <b>Facility</b><br>FA0261765 - PARIS BAGUETTE                                    |  | <b>Site Address</b><br>3561 EL CAMINO REAL 75, SANTA CLARA, CA 9505 |                                             | <b>Inspection Date</b><br>07/16/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">84</div> |  |                                 |
| <b>Program</b><br>PR0383902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |  |                                                                     | <b>Owner Name</b><br>MISS MOON BAKERY SANTA |                                      | <b>Inspection Time</b><br>15:15 - 16:45 |                                                                                                                                                                                                  |  |                                 |
| <b>Inspected By</b><br>THAO HA                                                   |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                        |                                             | <b>Consent By</b><br>YUE SHAO        |                                         |                                                                                                                                                                                                  |  | <b>FSC</b> Yue Shao<br>/30/2028 |

  

| 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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     |     |
| K06                            | Adequate handwash facilities supplied, accessible                           |    |       | X     | X      |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    |    |       | X     | X      |     |     |     |
| K08                            | Time as a public health control; procedures & records                       |    | X     |       | 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  |       |       |        |     |     |     |
| 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                                                      |     |     |
| K34                   | Warewash facilities: installed/maintained; test strips                              |     |     |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    |     |     |
| 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                                                |     | 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                                    |     |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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|                                                                           |                                                               |                                  |
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| Program<br>PR0383902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | Owner Name<br>MISS MOON BAKERY SANTA CLARA INC                | Inspection Time<br>15:15 - 16:45 |
| K48                                                                       | Plan review                                                   |                                  |
| K49                                                                       | Permits available                                             |                                  |
| K58                                                                       | Placard properly displayed/posted                             |                                  |

## Comments and Observations

### Major Violations

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

**Inspector Observations:** *Per employee specific perishable pastries containing meat and cream are kept on TPHC and are thrown out hours after stocking around 5-6PM. Per employee logs are kept by bakers of when pastries are stocked. Log provided stated previous pastries were discard at 11AM, but did not have any times for current pastries. Per employees they were here at 2PM and do not know when pastries were s stocked.*  
**[CA]** *PHFs utilizing time as a public health control (TPHC) shall be discarded within 4 hours from the point in time when food is removed from temperature control. Ensure PHFs are time tracked to ensure PHFs are discarded within the 4 hours.*  
**[COS]** *Pastries with cream and meats that were on TPHC log without temperature were discarded. See VC&D report.*

Follow-up By  
07/21/2025

### Minor Violations

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

**Inspector Observations:** *Handwash facility in back area missing soap. 2nd handwash sink located around the corner at front service bar.*  
**[CA]** *Provide handwashing cleanser in dispenser at handwash stations at all times.*  
**[COS]** *Soap was refilled*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *Cake slice display case measured to have ambient at 45F. Per employee she had just restocked case in the last hour.*  
**[CA]** *PHFs shall be held at 41°F or below for cold holding*  
**[COS]** *Cake slices were moved to back 3-door upright cooler and only single cake slices were kept in cooler for display. Facility shall not sell cake slices left in case.*

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

**Inspector Observations:** *Wiping cloths observed on counter outside of sanitizer. Sanitizer bucket at coffee bar measured to be have 100ppm quat. [CA] Maintain wiping cloths in sanitizer solution when between use and ensure sanitizer measured to bes 100ppm chlorine OR 200ppm quaternary ammonia*

### Performance-Based Inspection Questions

N/A

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|                                                                           |                                                               |                                  |
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## Measured Observations

| Item                     | Location                                            | Measurement       | Comments |
|--------------------------|-----------------------------------------------------|-------------------|----------|
| Egg whites               | 3 door upright cooler                               | 41.00 Fahrenheit  |          |
| Hot water                | 3-comp sink                                         | 120.00 Fahrenheit |          |
| Cheese tart              | Grab n go line                                      | 60.00 Fahrenheit  |          |
| Sliced cheese            | Walk in cooler                                      | 39.00 Fahrenheit  |          |
| Whipped cream            | Front of back kitchen area under the counter cooler | 41.00 Fahrenheit  |          |
| Crab crouquette          | Grab n go line                                      | 79.00 Fahrenheit  |          |
| Egg mix                  | 2 door under the counter cooler by bake line        | 100.00 Fahrenheit |          |
| Quat ammonia             | sanitizer bucket                                    | 100.00 Fahrenheit |          |
| Whipped cream cake slice | Cake slice display case                             | 45.00 Fahrenheit  |          |
| Large cheese cake        | Whole cake display case                             | 41.00 Fahrenheit  |          |
| Cream cake rolls         | Grab n go cooler                                    | 42.00 Fahrenheit  |          |
| Cream cheese donut       | Grab n go line                                      | 68.00 Fahrenheit  |          |
| Custard                  | Front of back kitchen area under the counter cooler | 40.00 Fahrenheit  |          |
| Milk                     | Coffee under the counter cooler                     | 40.00 Fahrenheit  |          |
| Cheese cake slice        | Cake slice display case                             | 45.00 Fahrenheit  |          |
| Quat ammonia             | 3-comp sink                                         | 200.00 Fahrenheit |          |
| Warm water               | handwash sink                                       | 100.00 Fahrenheit |          |
| Small fruit tart         | Cake slice display case                             | 44.00 Fahrenheit  |          |
| Ambient temperature      | Cake slice display case                             | 45.00 Fahrenheit  |          |
| Whipped cream cake       | Whole cake display case                             | 41.00 Fahrenheit  |          |
| Ham sandwich             | Grab n go cooler                                    | 41.00 Fahrenheit  |          |
| Ambient temperature      | 3 door upright cooler                               | 41.00 Fahrenheit  |          |
| Frant pastry             | Grab n go line                                      | 70.00 Fahrenheit  |          |
| Milk                     | Walk in cooler                                      | 40.00 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 7/30/2025. 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: Yue Shao  
Owner  
Signed On: July 16, 2025