

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 FA0275189 - PARIS BAGUETTE SARATOGA. SAN JOSE		Site Address 685 SARATOGA AV 10, SAN JOSE, CA 95129		Inspection Date 10/01/2026		Placard Color & Score YELLOW 66		
Program PR0415892 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name FRESH VENTURES PBSA LL		Inspection Time 09:40 - 14:00			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By KARLA				FSC Karla Martinez 10/30/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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				N
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X					S
K08	Time as a public health control; procedures & records		X					N
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	X	
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	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	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained	X	
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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K48 Plan review		
K49 Permits available	X	
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: The following cakes in the cold cases measured out of temperature (no TPHC was indicated for cakes being held cold):

Red velvet cake with cream cheese based frosting - 50F
Sliced Tiramisu - 45F

Per PIC, the cakes were brought out from the walk-in and put in the cold case at 8am.

The following grab-and-go sandwiches were found to be out of temperature; no TPHC indicated for grab-and-go sandwiches:

Egg salad sandwich - 53F
Caprese sandwich - 52F

PIC stated that the sandwiches had been out since 8am. Sandwiches were moved to refrigeration before 4 hours.

The following PHFs items were found out of temperature in the walk-in refrigerator:

Boursin cheese - 53F
Pepperoni - 54F
Sliced mozzarella cheese - 54F
Sausage - 54F
Goat cheese - 53

PIC stated the items had been held in refrigeration since at least the day prior. Ambient temperature of the walk-in was measured by probe thermometer to be 53F (see violation K35).

[CA] Potentially hazardous foods not under TPHC shall be held cold at or below 41F.

[COS] Potentially hazardous food items that were out for more than 4 hours were voluntarily discarded by PIC. See VC&D. Foods held for less than 4 hours were moved to operable refrigeration units.

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

Inspector Observations: PHF containing grab-and-go pastries under TPHC were available for self service with no time marking. Temperature logs and written procedures for TPHC were not available at time of inspection. Per PIC, pastries were put out at 8am.

[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. Written procedures for TPHC shall be available and provided upon request at time of inspection.

[COS] PIC added time marking to all PHF containing grab-and-go pastries.

Minor Violations

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

Follow-up By
10/08/2026

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Inspector Observations: *Employee handled money at the register and touched the POS system with gloved hands before touching food contact surfaces. Employee was instructed to wash hands and change gloves. No direct contamination of food was observed.*

[CA] *Employees are required to wash their hands and/or change their gloves: before beginning work; before handling food or clean equipment/utensils/linens; as often as necessary during food preparation to remove soil and contamination; when switching from working with raw to ready-to-eat foods; after touching body parts; after coughing, sneezing, using tissue, using tobacco, eating, or drinking; after using the restroom; any time that contamination may occur.*

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

Inspector Observations: *Hand wash sink at prep line obstructed by a cutting board with bread. Paper towel roll was available but was not provided in a permanently affixed dispenser.*

[CA] *Handwashing facilities shall be unobstructed and accessible at all times and shall be furnished with dispensers providing single-use towels.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Raw shelled eggs in walk-in being stored above ready to eat foods like cheese and produce.*

[CA] *Raw animal products shall be stored below and away from ready to eat foods.*

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: *Cold cases for cakes and sliced cakes at service counter measured an ambient temperature of 47F and 43F respectively. Built in thermostat on units indicated holding at 39F. Walk-in refrigerator measured an ambient temperature of 53F with probe thermometer left in back for 15 minutes.*

Follow-up By
10/08/2026

[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below.*

[COS] *Items in all units that were held for more than 4 hours were voluntarily discarded by PIC. Items that were held for less than 4 hours were moved to functioning refrigeration units. PIC was instructed to have the cold cases and walk-ins repaired and to not use the inoperable units for storing PHFs until they are repaired.*

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

Inspector Observations: *Sanitizer concentration in wiping cloth buckets near service line and espresso station were measured at a concentration of 0PPM quaternary ammonium.*

Sanitizer concentration in wiping cloth bucket near prep sink was measured at a concentration of greater than 200PPM chlorine. No chemical adulteration of food or food contact surfaces was observed at time of inspection.

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

[COS] *Employee corrected the sanitizer concentration in all wiping cloth buckets to 200PPM quaternary ammonium and 100PPM chlorine*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Prep sink faucet leaks hot water when turned off.*

Handwash sink near 3 compartment sink leaks from the bottom while in use.

[CA] *Repair leaks and maintain all plumbing fixtures throughout facility in good repair.*

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K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *Shared dumpster for refuse and recycling found with lids open.*

[CA] Refuse containers shall be covered at all times when not in use to prevent ingress and harborage of vermin.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: *PIC could not provide environmental health permit upon request.*

Performance-Based Inspection Questions

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

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
Sliced deli ham	Cold holding prep line	38.00 Fahrenheit	
Red velvet cake with cream cheese frosting	Cake cold case	50.00 Fahrenheit	
Hot water	Restroom	100.00 Fahrenheit	
Hot water	Hand wash near espresso machine	100.00 Fahrenheit	
Ambient	Under counter prep fridge 3	37.00 Fahrenheit	
Quaternary ammonium	Sanitizer bucket at coffee station	0.00 PPM	
Ambient	Sliced cake cold case	43.00 Fahrenheit	
Caramel cream parfait	Sliced cake cold case	39.00 Fahrenheit	
Hot water	Prep sink	124.00 Fahrenheit	
Hot water	3 compartment sink	128.00 Fahrenheit	
Ambient	Under counter prep fridge 2	34.00 Fahrenheit	
Ambient	Under counter prep fridge 1	40.00 Fahrenheit	
Hot water	Hand wash near 3 comp	100.00 Fahrenheit	
Quaternary Ammonium	Sanitizer bucket at service	0.00 PPM	
Sliced Tiramisu	Cake cold case	45.00 Fahrenheit	
Chlorine	Sanitizer bucket at prep sink	200.00 PPM	>200PPM
Sliced cheese	Cold holding prep counter	40.00 Fahrenheit	
Hot water	Hand wash near prep line	100.00 Fahrenheit	
Ambient	Reach-in fridge	35.00 Fahrenheit	
Cheese cake	Cake cold case	28.00 Fahrenheit	From frozen
Ambient	Cake cold case	47.00 Fahrenheit	
Ambient	Walk-in	53.00 Fahrenheit	Inoperable. See VC&D

Overall Comments:

Joint inspection with Kaytlen Swanson. Report written by Kaytlen Swanson.

A follow-up inspection will be conducted to assess compliance for the major violations and walk-in refrigerator operability. The first follow-up is free of charge. Any additional follow-up inspections will be billed.

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 **10/15/2026**. 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.

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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: Karla
Shift lead

Signed On: October 01, 2026