

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 FA0299570 - PARIS BAGUETTE		Site Address 3159 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 10/12/2026		Placard Color & Score GREEN 81		
Program PR0439587 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SWEET INNOVATION CORP		Inspection Time 12:30 - 14:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By CRYSTAL VELAZQUEZ				FSC Kim Ho 07/02/2030

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		
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0299570 - PARIS BAGUETTE	Site Address 3159 MISSION COLLEGE BL, SANTA CLARA, CA 95054	Inspection Date 10/12/2026
Program PR0439587 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SWEET INNOVATION CORP	Inspection Time 12:30 - 14:00
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: Savory pastries observed to be stored in room temperature case:

- Goat cheese pizza 70F
- Vegetarian pizza 72F
- Crab croquette at 72F
- Curry croquette at 70F
- Smoke sausage pastry at 69F
- Frank pastry at 69F
- Grilled cheese at 72F
- Ham and cheese pastry at 71F

Per manager savory items on display are only kept for 4 hours at a time and then discarded and showed chart for time.

Log observed to only have 8AM logged(about 5 hours ago) and log stated cooling log at the top. Other pastries measured to be 41F and below in cooler case. Per manager she does not know when savory pastries were last refresh.

[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] Savory pastries listed above were VC&D (see VC&D report).

Minor Violations

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

Inspector Observations: Handwash sink next to bread slicer observed to have paper towels on bread slicer instead of in dispenser. [CA] Keep paper towels in dispenser and stored to prevent contamination of bread slicer.

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

Inspector Observations: Sliced cheese and premade sandwiches measured to be 47F and 49F. Both items observed to be stored above fill line of prep cooler insert.

[CA] Keep PHFs below prep cooler fill line and maintain PHFs at 41F and under for cold holding.

[COS] Cheese and sandwiches were moved under the prep cooler fill line.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Handwash sink at oven area observed to be missing hot water. Hand wash sink measured to have water at 69F.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Floor under fryer observed to have grease and debris build up. [CA] Clean floor and maintain in good condition.

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility FA0299570 - PARIS BAGUETTE	Site Address 3159 MISSION COLLEGE BL, SANTA CLARA, CA 95054	Inspection Date 10/12/2026
Program PR0439587 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SWEET INNOVATION CORP	Inspection Time 12:30 - 14:00

Measured Observations

Item	Location	Measurement	Comments
fruit tart	Slice display cooler case	41.00 Fahrenheit	
Turkey	Oven area under the counter cooler	40.00 Fahrenheit	
Fruit puree	Cake area under the counter cooler 1	41.00 Fahrenheit	
Custard	Oven area under the counter cooler 1	41.00 Fahrenheit	
Milk	Walk in cooler	38.00 Fahrenheit	
Mini fruit tart	Grab n co cooler case	38.00 Fahrenheit	
Cream cake	Cake display cooler case	41.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Ham	Sandwich prep cooler	39.00 Fahrenheit	
Sausage	Oven area under the counter cooler	40.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Whipped cream	Oven area under the counter cooler 1	42.00 Fahrenheit	
Milk	Beverage area under counter cooler	38.00 Fahrenheit	
Cheese tart	Grab n co cooler case	39.00 Fahrenheit	
Mouuse cake	Cake display cooler case	41.00 Fahrenheit	
Sliced american cheese	Sandwich prep cooler	40.00 Fahrenheit	
Smoked sausage	Walk in cooler	39.00 Fahrenheit	
Sliced cheese	Sandwich prep cooler	47.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Whipped crea	Cake area under the counter cooler	40.00 Fahrenheit	
Sandwich	Sandwich prep cooler	49.00 Fahrenheit	
Whipped cream cake	Slice display cooler case	41.00 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 **10/26/2026**. 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: Crystal Valequez
PIC
Signed On: October 12, 2026