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	Site Address	Inspection Date
FA0275189 - PARIS BAGUETTE SARATOGA. SAN JOSE	685 SARATOGA AV 10, SAN JOSE, CA 95129	10/30/2026
Program	**Owner Name**	**Inspection Time**
PR0415892 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	FRESH VENTURES PBSA LL(	10:35 - 11:05
Inspected By	**Inspection Type**	**Consent By**
JASMINE LOPEZ	FOLLOW-UP INSPECTION	FARNAZ

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/01/2026
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 10/30/2026

Cited On: 10/09/2026
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 10/30/2026

Cited On: 10/01/2026
K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000
Compliance of this violation has been verified on: 10/28/2026

Cited On: 10/09/2026
K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000
Compliance of this violation has been verified on: 10/28/2026

Minor Violations

Cited On: 10/28/2026
K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 10/30/2026

Cited On: 10/01/2026
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
Compliance of this violation has been verified on: 10/30/2026

Cited On: 10/09/2026
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
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Measured Observations

Item	Location	Measurement	Comments
Cheese	Walk-in cooler	37.00 Fahrenheit	
Roasted peppers	Walk-in cooler	35.00 Fahrenheit	
Ambient	Walk-in cooler	38.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	34.00 Fahrenheit	IR
Ham	Walk-in cooler	35.00 Fahrenheit	

Overall Comments:

This is the third follow-up to verify if prior violations have been corrected and will be charged at the approved hourly rate.

All violations above have been corrected and verified on 10/30/26

The following was observed:
-Ambient temperature of walk-in cooler measured 38F.
-Ham in walk-in cooler measured 35F
-Cheese in walk-in cooler measured 37F
-Roasted peppers in walk-in cooler measured 35F.
-Raw shell eggs in walk-in cooler measured 34F with infrared thermometer.

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 **11/13/2026**.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: Farnaz
Supervisor

Signed On: October 30, 2026