

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 FA0310652 - PARIS BAGUETTE CAMDEN		Site Address 2053 CAMDEN AV, SAN JOSE, CA 95124		Inspection Date 12/29/2025	
Program PR0455102 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name FRESH PB LAH VENTURES L		Inspection Time 09:45 - 11:15
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION		Consent By DANIELLA & NIKKU (O-PHONE)	FSC Nikki Lu 4/19/30	

Placard Color & Score
GREEN
88

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						S
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				N
K07 Proper hot and cold holding temperatures			X				
K08 Time as a public health control; procedures & records	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						S
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	X	
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
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		
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	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: 1. *Lacking single use paper towel at hand wash station located at front station and at warewash sink. Note: Another hand wash station is located at cooks line stocked with paper towels. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.*

2. *Lacking soap at hand wash station located at fronts service. Note: Another hand wash station located at warewash/cooks line stocked with soap. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.*

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

Inspector Observations: 1. *Measured container of milk holding at 46F in 2 door reach in.*

2. *Measured the following PHFs holding between 47F - 49F at customer self-service area: half & half and whole milk.*

Per operator, PHFs placed there for less than 4 hours.

[CA] Maintain all cold PHFs held at or below 41F.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Found several boxes of food stored on floor in walk-in-cooler/freezer/prep area. [CA] Food shall be stored a minimum of 6 inches off floor.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Lacking quat test strips to test concentration of sanitizer. [CA] Provide quat test strips.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: 1. *Found 2 bulk bags opened in small storage rack. [CA] Once bulk food is open, store food content in food containers.*

2. *Found scoop handle in direct contact with food items in back storage area. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cream pastries	display customer self service	62.00 Fahrenheit	under time as a public health control (TPHC), time mark observed.
cake	2 door sliding display case	41.00 Fahrenheit	
milk	2 door reach in	46.00 Fahrenheit	
fruits	2 door reach in	41.00 Fahrenheit	
half & half	self service customer areas	47.00 Fahrenheit	
sandwiches	grab n go	41.00 Fahrenheit	
fruit cream pastries	display customer self service	63.00 Fahrenheit	under TPHC, time mark observed.
hot water	warewash/1-comp	120.00 Fahrenheit	
cheese blocks	2 door reach in	41.00 Fahrenheit	
cream cheese	counter	59.00 Fahrenheit	diligent prep
warm water	handsink (front/cookline/warewash/RR)	100.00 Fahrenheit	
cake	2 door upright	41.00 Fahrenheit	
milk	walk-in	41.00 Fahrenheit	
quat	warewash/sani buckets	200.00 PPM	
pastries	walk-in-freezer	-7.90 Fahrenheit	
whole milk	self service customer areas	49.00 Fahrenheit	
cream	2 door reac hin	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 1/12/2026. 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: Daniella Flores
Manager

Signed On: December 29, 2025