

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 FA0261765 - PARIS BAGUETTE		Site Address 3561 EL CAMINO REAL 75, SANTA CLARA, CA 9505		Inspection Date 08/11/2026		Placard Color & Score GREEN 76		
Program PR0383902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MISS MOON BAKERY SANTA		Inspection Time 10:00 - 11:30			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By JACKIE				FSC Yue Shao 01/30/2028

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				
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records	X						S
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		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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		X
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		
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

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Observed employee conducting warewashing of contaminated blender in the front preparation sink with soap and without the use of sanitizer. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Specialist directed employee to wash, rinse, and sanitize blenders in between use. Discussed warewashing with PIC.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Actively working employee food handler cards are not available for review. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.*

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

Inspector Observations: *Observed storage of syrups directly inside the handwash sink at the front counter. Nearby handwash sink in the kitchen available for use. [CA] Handwash station shall be fully stocked and accessible at all times.*

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

Inspector Observations: *In the middle 2-door under counter cooler at preparation line, measured cream at 48F. Per employee, cream was prepared less than 3 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below. [SA] Cream was relocated to another working refrigeration unit to facilitate rapid cooling.*

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

Inspector Observations: *In the employee and customer restroom, measured the maximum water temperature at the handwash sink at 66F. [CA] Water shall be supplied from 100-108F as measured from the faucet at handwash stations.*

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *Per employee, prepackaged sandwiches are prepared at outside location from Fremont. Observed the address displayed on the label corresponds to this facility rather than facility of preparation. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.*

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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Inspector Observations: 1) Measured the ambient temperature of the 2-door under counter cooler at 48F. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue storage of Potentially Hazardous Foods until the unit is repaired.

2) Observed use of TurboChef convection oven in the kitchen without mechanical violation. Facility has not obtained approval or hood exemption for this equipment. [CA] Installation of new equipment shall be approved by this department. Provide approved exhausted hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

*** Per permit condition: "FACILITY SHALL SUBMIT PLANS TO THIS AGENCY FOR SINGLE ADDITIONAL PIECE OF EQUIPMENT FOR TURBO CHEF CONVECTION OVEN IN KITCHEN FOR APPROVAL BY 11/11/2024."

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
meat pastries	display cases	67.00 Fahrenheit	TPHC
cream	2-door under counter (side)	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
sanitizer (quaternary ammonia)	bucket	400.00 PPM	
water	handwash sink	100.00 Fahrenheit	
pastries	walk-in cooler	41.00 Fahrenheit	
ambient	walk-in freezer	3.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
water	handwash sink (restroom)	66.00 Fahrenheit	
sandwiches	display cooler	41.00 Fahrenheit	
milk	2-door under counter (front)	41.00 Fahrenheit	
cake	2-door upright cooler	40.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	400.00 PPM	
cream	2-door under counter (middle)	48.00 Fahrenheit	
cake	display cases	40.00 Fahrenheit	

Overall Comments:

* Per permit condition: "FACILITY SHALL SUBMIT PLANS TO THIS AGENCY FOR SINGLE ADDITIONAL PIECE OF EQUIPMENT FOR TURBO CHEF CONVECTION OVEN IN KITCHEN FOR APPROVAL BY 11/11/2024." Facility to submit plans for the installation of Turbo Chef convection oven without mechanical ventilation. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at dehplancheck@deh.sccgov.org or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on the DEH website: ehinfo.org.

* Facility utilizes TPHC for various meat and dairy-filled pastries. Verified log and procedures during inspection.

* Facility conducts food preparation and distribution of products to other facility within Santa Clara County (FA0303300). Facility may require Processed Food Registration from California Department of Public Health.

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 **8/25/2026**. 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: Nathan Rodriguez
Manager

Signed On: August 11, 2026