

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 FA0275020 - PARIS BAGUETTE - MILPITAS		Site Address 249 W CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 08/28/2025		Placard Color & Score GREEN 84		
Program PR0415678 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PBY DEVELOPMENT INC.		Inspection Time 15:45 - 17:15			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By CLAIRE				FSC Denise Prado 03/13/2029

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly		X		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						
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		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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed employee wash hands without soap.

[Corrective Action] Ensure all staff are properly washing hands with soap for 15-20 seconds and drying hands with single use paper towels.

[Corrected on Site] Employee re-washed hands.

Minor Violations

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

Inspector Observations:

Lack of wall mounted soap dispenser at the handwash sink at the service area. Soap in a pump bottle nearby.

[Corrective Action] Install wall mounted soap dispenser.

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

Inspector Observations:

Sandwiches in the island grab and go cooler were measured at 49 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

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:

1. Ambient air in the grab and go cooler was measured at 57 degrees Fahrenheit.

[Corrective Action] Ensure refrigeration is able to maintain proper cold holding temperature of 41 degrees Fahrenheit or below.

2. Sandwiches and ambient air temperature in the island grab and go cooler were measured at 49 degrees Fahrenheit.

[Corrective Action] Ensure refrigeration is able to maintain proper cold holding temperature of 41 degrees Fahrenheit or below.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chicken	2 door undercounter cooler	38.00 Fahrenheit	
ambient air	grab and go cooler	57.00 Fahrenheit	
sandwiches	island grab and go cooler	49.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	400.00 PPM	
cakes	single door upright cooler	36.00 Fahrenheit	
cheese, heavy cream	walk-in cooler	36.00 Fahrenheit	
cake	2 door upright cooler - right	36.00 Fahrenheit	
cake	display cooler - left	36.00 Fahrenheit	
cake	2 door upright cooler - left	32.00 Fahrenheit	
ham, cheese	2 door prep cooler	36.00 Fahrenheit	
cheese	3 door undercounter cooler	38.00 Fahrenheit	bake room
cream cheese	3 door undercounter cooler	38.00 Fahrenheit	cake decorating room
milk	2 door undercounter cooler	41.00 Fahrenheit	service area
cake	display cooler - right	39.00 Fahrenheit	

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Overall Comments:

Discuss keeping a daily temperature monitoring log for all refrigeration units.

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 **9/11/2025**. 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: Claire Choi
Manager

Signed On: August 28, 2025