

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 FA0285277 - PARIS BAGUETTE BRANHAM		Site Address 1112 BRANHAM LN, SAN JOSE, CA 95118		Inspection Date 01/16/2025		Placard Color & Score YELLOW 56		
Program PR0427722 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name THELV INVESTMENT GROUF		Inspection Time 08:50 - 10:00			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By MAYE				FSC Nikki Thugngalu 01/23/2025

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				
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	X	
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	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		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Handwash sink in preparation area did not have soap, per PIC, they did not use the handwash sink. Second handwash sink was leaking out of the drain pipe and cold water was not available. Per PIC, the manager was alerted to the issue and they are working on fixing the sink. [CA] Maintain handwash sinks and provide soap and paper towels at all times during operation. [SA] Handwash sink 1 will be used and stocked with soap and paper towels until handwash sink 2 is repaired. Discontinue using three compartment sink as a hand wash sink.*

Follow-up By 01/21/2025

Hand dryer was not working in restroom and paper towels were not provided. [CA] Maintain hand dryer or provide paper towels inside a dispenser at handwash sink. [SA] PIC provided paper towels not inside a dispenser.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Time as a public health control procedures previously approved by this department were not available at time of inspection, nor was there any sort of time or temperature control for the pastries that were out for service. [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] TPHC form completed and pastries marked.*

Follow-up By 01/21/2025

K20 - 8 Points - Licensed health care facilities/schools: prohibited foods being offered; 114091

Minor Violations

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

Inspector Observations: *Food handler cards are not available for employees. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler available for review. A valid food handler card shall be provided within 30 days of after the date of hire.*

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee remove their gloves, use their phone and then proceeded to put gloves back on without washing their hands. [CA] Wash hands after touching personal effects and before putting gloves back on to prevent contamination.*

Follow-up By 01/21/2025

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

Inspector Observations: *Observed cheese in cold holding unit measured 47F. Per PIC, the cheese was placed 3.5 hours prior to measurement. Cheese and other food items were double stacked in the preparation unit. [CA] Maintain PHF at 41F or below or 135F or above. Ensure that inserts are not double stacked so that food is kept within temperature.*

Follow-up By 01/21/2025

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Drain pipe at handwash sink is leaking making it so the sink is unable to be used without flooding the floor. [CA] Repair/replace plumbing so waste water is adequately disposed of.*

Follow-up By 01/21/2025

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: *Per employee at the front counter there is no designated person in charge when the owner is not here. [CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.*

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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: Scoop handle was in contact with bulk food in container. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Toilet paper was not provided in restroom. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed employee drink on preparation counter. [CA] Store personal items and drinks away from preparation surfaces to prevent contamination.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Warm water4	restroom handwash	91.00 Fahrenheit	
Hot water	Three comp sink	130.00 Fahrenheit	
Cake	Display case 2	38.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	300.00 PPM	
Parmesean cheese	Cold holding insert	47.00 Fahrenheit	
Ambient air	Walk in fridge	39.00 Fahrenheit	
Sliced tomato	Walk in fridge	41.00 Fahrenheit	
Frosting	Under counter reach in	38.00 Fahrenheit	
Berries	Under counter reach in	38.00 Fahrenheit	
Cheddar cheese	Cold holding insert	41.00 Fahrenheit	
Warm water	Handwash 1	100.00 Fahrenheit	
Warm water	Handwash 2	134.00 Fahrenheit	
Cake	Reach in fridge	38.00 Fahrenheit	
Cake	Display case 1	41.00 Fahrenheit	
Milk	Under counter reach in	31.00 Fahrenheit	
Sandwich	Grab and go	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 1/30/2025. 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

MR

Received By: Maye Ramos
Cashier
Signed On: January 16, 2025