

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 FA0312083 - EVERGREEN PARIS BAGUETTE		Site Address 1650 E CAPITOL EX, SAN JOSE, CA 95121		Inspection Date 08/13/2026		Placard Color & Score GREEN 86		
Program PR0456954 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SUK YOO		Inspection Time 12:45 - 14:30			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By HUYN LEE				FSC

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						S
K07	Proper hot and cold holding temperatures		X		X			S
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		
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0312083 - EVERGREEN PARIS BAGUETTE	Site Address 1650 E CAPITOL EX, SAN JOSE, CA 95121	Inspection Date 08/13/2026
Program PR0456954 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SUK YOO	Inspection Time 12:45 - 14:30
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: FOUND AN UNATTENDED CONTAINER WITH BUTTER AT 64F STORED ON THE FOOD PREPARATION COUNTER IN THE BAKING AREA. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SEE VC&D

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: NO TIME AND DATE MARKINGS WERE NOTICED ON THE HALF AND HALF CREAMER AT ROOM TEMPERATURE. [CA] PROVIDE TIME AND DATE MARK.

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

Inspector Observations: FOUND NO HOT WATER BEING DISPENSED AT THE HAND WASH SINK IN THE FRONT NEAR THE KITCHEN ENTRANCE. FOUND NO HOT WATER BEING DISPENSED AT THE HAND WASH SINK AT THE FRONT SERVICE AREA. [CA] ENSURE THAT HOT WATER AT 100F IS BEING DISPENSED AT ALL HAND WASH SINKS. NOTE: THE HOT WATER WAS RECOVERED AT THE HAND WASH SINK NEAR THE KITCHEN ENTRANCE. CONTINUE TO WORK ON REPAIRING THE HOT WATER AT THE HAND WASH SINK AT THE FRONT SERVICE AREA.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
MILK	WALK IN COOLER	36.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN THE KITCHEN	100.00 Fahrenheit	
TURKEY	WALK IN COOLER	35.00 Fahrenheit	
HALF AND HALF CREAMER	ON THE COUNTER	49.00 Fahrenheit	
PASTRIES	WALK IN FREEZER	11.00 Fahrenheit	
QUATERNARY AMMONIUM SANITIZER	3 COMPARTMENT SINK	200.00 PPM	
CAKES	DISPLAY REFRIGERATOR	30.00 Fahrenheit	
MILK	UNDER COUNTER REFRIGERATOR AT THE FRONT SERVICE AREA	35.00 Fahrenheit	
HAM	WALK IN COOLER	35.00 Fahrenheit	
PASTRIES	UNDER COUNTER REFRIGERATOR	37.00 Fahrenheit	
SANDWICH	REACH IN REFRIGERATOR	40.00 Fahrenheit	
CHEESE	UNDER COUNTER REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN RESTROOMS	100.00 Fahrenheit	
CREAM	REACH IN REFRIGERATOR	38.00 Fahrenheit	

Overall Comments:

Note: Obtain food safety manager certificate within 60 days of the facility being finalized. All other food employees must have valid food handler cards within 30 days from hire date.

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 **8/27/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0312083 - EVERGREEN PARIS BAGUETTE	Site Address 1650 E CAPITOL EX, SAN JOSE, CA 95121	Inspection Date 08/13/2026
Program PR0456954 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SUK YOO	Inspection Time 12:45 - 14:30

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: HYUN LEE
MANAGER
Signed On: August 13, 2026