

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 07/24/2025
Program PR0383902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name MISS MOON BAKERY SANTA	Inspection Time 11:35 - 13:00
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By NATHAN RODRIGUEZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/16/2025

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

This violation found not in compliance on 07/24/2025. See details below.

Cited On: 07/21/2025

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

This violation found not in compliance on 07/24/2025. See details below.

Cited On: 07/24/2025

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

Inspector Observations: Strawberry pistachio bombolone observed to be filled with pistachio whipped cream and stored in open case and not listed on TPCH log.

Follow-up By
07/29/2025

TPHC log observed to have time filled out for pastries currently out and prefilled for next rotation of pastry. Pastries with meat and dairy observed to be stored without temperature control.

When asked, employees stated they were not instructed to discard pastries and that bakers do not come in later in the day. Employee did not know where procedures for TPHC would be located.

Per owner:

- Bakers leave in the morning and a baker comes back later to make second batch of pastries.
- Some seasonal items may have been removed from list on accident

Per baker:

- They discard the PHF pastries after a certain time and put new ones 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.

Upon next inspection facility shall:

- 1) Provide clear written step by step procedures about what happens to pastries after they are baked including: which pastries are under TPHC; how long pastries are kept; how logs are filled; when and who will be filling out the logs; and who will be discarding pastries. Facility may consult with inspector to confirm procedures meet all applicable criteria. Inspector provided TPHC requirements via email.
- 2) Provide clear trainings to employees regarding TPHC procedures. Ensure multiple employees or PIC understand TPHC and when to discard pastries.
- 3) Ensure logs are filled out and PHFs are discarded properly according to approved written procedures.

[SA] Onsite employees were instructed to discarded pastries at 1:00PM and erase logs for second batch of pastries and fill out the logs once new batch of pastries are made. Baker arrived at 12:30PM to make next batch of pastry and shall fill out logs for new time when batch of pastries are done.

Minor Violations

N/A

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Measured Observations

N/A

Overall Comments:

Follow up due to repeated major TPHC violation.

Upon inspection:

Strawberry pistachio bombolone observed to be filled with pistachio whipped cream and stored in open case and not listed on TPCH log.

TPHC log observed to have time filled out for pastries currently out and prefilled for next rotation of pastry. Pastries with meat and dairy observed to be stored without temperature control.

When asked, front of house employees stated they were not instructed to discard pasties and that bakers do not come in later in the day. Employee did not know where procedures for TPHC would be located.

Per owner:

- Bakers leave in the morning and a baker comes back later to make second batch of pastries.*
- Some seasonal items may have been removed from list on accident*

Baker arrived at 12:30PM Per baker:

- They discard the PHF pastries after a certain time and put new ones out for service.*
- They do not come in at the end of the second batch to ensure pastries are discarded.*

[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.

Upon next inspection facility shall:

- 1) Provide clear written step by step procedures about what happens to pastries after they are baked including: which pastries are under TPHC; how long pastries are kept; how logs are filled; when and who will be filling out the logs; who will be discarding pastries; and any back up contingencies. Facility may consult with inspector to confirm procedures meet all applicable criteria. Inspector provided TPHC requirements via email.*
- 2) Provide clear trainings to all employees regarding TPHC procedures. Ensure multiple employees or PIC understand TPHC and when to discard pastries.*
- 3) Ensure logs are filled out and PHFs are discarded properly according to approved written procedures.*

[SA] Onsite employees were instructed to discarded pastries at 1:00PM and erase logs for second batch of pastries and fill out the logs once new batch of pastries are made. Baker arrived at 12:30PM to make next batch of pastry and shall fill out logs for new time when batch of pastries are done.

This is a charged inspection. Next follow ups shall be charged. If violation is no corrected further enforcement action may occur.

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 **8/7/2025**. 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.

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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
PIC

Signed On: July 24, 2025