

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 FA0275189 - PARIS BAGUETTE SARATOGA. SAN JOSE		Site Address 685 SARATOGA AV 10, SAN JOSE, CA 95129		Inspection Date 12/06/2024		Placard Color & Score GREEN 82		
Program PR0415892 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name FRESH VENTURES PBSA LLC		Inspection Time 08:00 - 09:40			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By SIMIN				FSC Nikki Thuynga Lu 1/23/25

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	X			N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures			X	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						N
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	X	
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		X
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

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

Inspector Observations: *Handwash sink located at the prep area was obstructed and did not have soap or single-use paper towels available. The handwash sink located behind the front counter was obstructed by sanitizer bucket stored in the basin of the sink. [CA] All handwash sinks shall be kept unobstructed, easily accessible, and able to provide warm water, soap, and single-use paper towels for employees to properly wash hands when required.*

[COS] *Obstructions were removed from the sinks. Soap and paper towels were placed at the handwash sink by the prep area.*

Minor Violations

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

Inspector Observations: *Improper handwashing practice observed by multiple employees.*

- 1) Employees did not wash hands prior to putting on disposable gloves to handle food.*
- 2) Employee did not remove disposable gloves to wash hands.*
- 3) Employees handled sanitizer solutions or soiled utensils at the three compartment sink and proceeded back to prep tables without changing gloves or washing hands.*
- 4) Employees rinsed hands at the food prep sink without use of soap.*

[CA] *Employees shall properly wash hands with warm water, soap, and single-use paper towels prior to handling food or putting on gloves to handle food.*

[COS] *Employees were stopped and asked to properly wash hands and change gloves.*

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

Inspector Observations: *Potentially hazardous foods in the open grab and go case was measured at improper cold holding temperatures. Egg sandwich, turkey sandwich, and tuna sandwich was measured at 47-49F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.*

[COS] *Employee relocated the food into the walk-in cooler to lower the temperatures of the items prior to putting them back into the open grab and go case.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *1) Sheet pan of open pastry is stored on top of the trash bin. [CA] Food and food contact equipment shall be stored in a manner where it is protected from contamination.*

2) Employee observed handling and moving wet sanitizer bucket over table of open foods. [CA] Food and equipment shall be handled in a manner where the food is protected from contamination.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *1) Wiping towels are used, reused, and stored on food prep surfaces.*

2) Chlorine sanitizer in sanitizing bucket at the three compartment sink for towels was measured at over 200 ppm.

[CA] *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Ham	Food prep unit insert	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Half and half	Reach-in cooler at beverage station	38.00 Fahrenheit	
Heavy cream	Walk-in cooler	41.00 Fahrenheit	
Cheese	Reach-in cooler	41.00 Fahrenheit	
Cut tomatoes	Food prep unit insert	41.00 Fahrenheit	
Turkey	Walk-in cooler	41.00 Fahrenheit	
Tuna sandwich	Grab and go case	48.00 Fahrenheit	
Egg sandwich	Grab and go case	47.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket in three compartment sink	200.00 PPM	
Turkey	Food prep unit	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Turkey sandwich	Grab and go case	49.00 Fahrenheit	
Heavy cream	Reach-in cooler	39.00 Fahrenheit	
Milk	Grab and go cooler	40.00 Fahrenheit	
Liquid egg	Reach-in cooler	40.00 Fahrenheit	
Cheese	Walk-in cooler	41.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket at prep table	100.00 PPM	
Ham	Reach-in cooler	41.00 Fahrenheit	
Milk	Reach-in cooler at beverage station	39.00 Fahrenheit	

Overall Comments:

At time of inspection, facility is undergoing remodeling of their front display cases. No changes to equipment or the kitchen observed.

Facility has TPHC procedures where all unrefrigerated pastries that are potentially hazardous are discarded daily by 2:30 PM. Per PIC, no additional potentially hazardous foods are subject to TPHC afterwards.

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 **12/20/2024**. 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: simin shahinirad
PIC
Signed On: December 06, 2024