

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 FA0303300 - PARIS BAGUETTE		Site Address 2470 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 09/24/2025		Placard Color & Score GREEN 85		
Program PR0445740 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MISS MOON SC BAKERY INC		Inspection Time 14:10 - 15:25			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By VALERIE (EMPLOYEE)				FSC Not Available

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						S
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				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	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	X	
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		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Facility lacks individual Food Safety Certificate. The current posted Food Safety Certificate is in active use at the owner's other location (3561 El Camino Real). [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times. No certified person at a food facility may serve at any other food facility as the person required to be certified.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Measured the quaternary ammonia sanitizer concentration at 0 ppm. No active warewashing during inspection. The sanitizer dispenser appears to be clogged or broken. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] PIC manually set up the 3-compartment sink with sanitizer solution. Remeasured quaternary ammonia concentration at 200 ppm.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed sticky trap with multiple dead cockroaches and insects next to the door leading outside. Per PIC, sticky trap is over a year old. No live activity observed during inspection. [CA] Remove used sticky traps and dead vermin from the facility. The food facility shall be free of vermin and other non-disease carrying insects.

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

Inspector Observations: No person in charge was present at the facility. Manager was contacted over the phone and arrived on-site during inspection. [CA] A designated person in charge who is responsible for operation of facility shall be present at the food facility during all hours of operation.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Observed chemical sanitizer is stored directly above the dishes at 3-compartment sink. [CA] Chemicals shall be stored separately and away from the storage of food or food contact surfaces.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Observed refrigeration units, including customer display case, are lacking thermometers. [CA] A thermometer shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
sanitizer (quaternary ammonia)	3-compartment sink	0.00 PPM	Remeasured at 200 ppm.
cake	display case	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
sandwiches	1-door under counter cooler (kitchen)	41.00 Fahrenheit	
milk	1-door under counter cooler	41.00 Fahrenheit	
milk	2-door upright cooler	41.00 Fahrenheit	
cream crossaint	display cooler	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
macaron	2-door upright freezer	3.00 Fahrenheit	
ham and cheese pastry	display case	71.00 Fahrenheit	TPHC

Overall Comments:

Facility does not conduct active food preparation at this location. All pastries are prepared at the owner's other location (3651 El Camino Real) and are delivered freshly baked twice a day (8 AM and 12 PM).

Observed facility is properly utilizing time logs for meat, cheese, and cream pastries. Per owner, the TPHC documentation was completed at their other location (3561 El Camino Real). Completed TPHC form for this location on-site. TPHC documentation shall be available for review at all times.

NOTE: PIC stated that Paris Baguette may be switching display units to keep all pastries, including meat, cheese, and cream, under refrigeration. Facility must submit plans and obtain approval from Plan Check Department prior to installation of any new equipment.

*** For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at dehplancheck@deh.sccgov.org or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on DEH website: ehinfo.org.**

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 **10/8/2025**. 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: Yue Shao
Owner
Signed On: September 24, 2025