

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 FA0206878 - PARIS BAGUETTE		Site Address 1698 HOSTETTER RD M, SAN JOSE, CA 95131		Inspection Date 06/25/2025		Placard Color & Score YELLOW 58		
Program PR0305045 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name REFRESH-FOODS, INC		Inspection Time 15:35 - 18:00			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By CHRIS				FSC PaulChoi 03/07/2027

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				
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records		X					N
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	X	
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	X	
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

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

Inspector Observations: *In the front refrigerated case that lacks overhead protection: King cream donuts measured 53F. Per the PIC, the donuts were made a few hours ago.*

[CA] *Potentially hazardous foods shall be held at or below 41F.*

[COS] *King cream donuts were relocated to the upright, refrigerated display.*

In the prep refrigerator (under) across from the cook-line area: Hotdogs, chicken, custard, ganache, american/swiss cheese, ham, and mozzarella measured in the range of 44F-47F. Per the PIC, she is unsure how long these foods have been above 41F (>4 hours).

[CA] *Potentially hazardous foods shall be held at or below 41F.*

[COS] *All PHF in the unit was VC&D. See VC&D report.*

Follow-up By
07/01/2025

Minor violation:

In the prep refrigerator to the far right of the kitchen: Eggs and ham measured in the range 45F-46F.

[CA] *Potentially hazardous foods shall be held at or below 41F.*

Note: Probe thermometer was left in the unit for 30 minutes, after which the ambient air temperature measured 41F. PHF measured in the range of 43F-45F. Continue to monitor to ensure that all PHF's reach 41F or below.

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

Inspector Observations: *In the front, self-service area: Various potentially hazardous pastries/baked goods, including BBQ Chicken Pizzeta, cream cheese pastry, strawberry supreme croissant, etc. (see VC&D report), were not marked/labeled for discard after 4 hours. Employees on duty were not aware of whether or not the items were on time control only. All PHF in the front, self-service area measured in the range of 65F-67F. Per the PIC, items were baked between 8AM and 12PM this morning (>4 hours ago).*

[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 and discarded if not consumed or served within 4 hours.*

[COS] *PHF's in ambient temperature for > 4 hours (cream, meat, custard, etc.) were VC&D. See VC&D report.*

Follow-up By
07/01/2025

Minor violation:

Written procedures for TPHC were not available.

[CA] *When utilizing TPHC, written procedures shall be readily available for review. TPHC form was given to an employee. Instructions on how to fill it out were provided.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Adjacent to the cake cold-holding display units: Observed small tray was stored inside the handwash sink.*

[CA] *The handwash sink shall be unobstructed, and shall be used for no other purposes than handwashing.*

Directly behind the registers: Observed clean coffee filters stored underneath wall-mounted paper towel dispenser.

[CA] *Relocate clean coffee filters to a location where they are not subject to contamination.*

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

Inspector Observations: *In the bathroom: Sinks are capable of outputting water at a maximum of 80F.*

[CA] *Handwashing sinks shall be able to output warm water in the range of 100F to 108F.*

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

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Inspector Observations: *All employees present were not aware that various PHF's utilized TPHC.*

[CA] *Food employees shall be able to demonstrate food safety knowledge practices and principles applicable to their assigned duties.*

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: *In the back storage area on top of shelving units: Observed bags of fruity pebbles twisted shut/unsealed.*

[CA] *Food shall be stored in a manner to preclude possible contamination.*

In the walk-in freezer: *Food is being stored on the floor.*

[CA] *Food shall be stored a minimum of 6 inches off the floor.*

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

Inspector Observations: *In the right side prep area: Butane torch is stored on top of prep refrigerator.*

[CA] *Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.*

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: *In the upright refrigerated display: Brioche, fruit bites, and lemon croissants are available for consumer service but do not have a front panel, sneeze guard, or other method to preclude customer contamination.*

In the front, horizontal refrigerated unit: *King cream donuts are available for consumer self service, but does not have overhead protection.*

[CA] *Food available for consumer self-service shall have a method of precluding contamination, which may include sneeze guards, glass casing, or individual wrapping, etc.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Facility uses bleach as sanitizer, but lacks chlorine test strips.*

[CA] *Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Near the 3 compartment sink: Observed a rubber spatula with several pieces chipped off.*

[CA] *Utensils shall be maintained in good repair. Discard and replace spatula.*

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

Inspector Observations: *Facility lacks a probe thermometer for testing the temperature of food.*

[CA] *An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.*

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

Inspector Observations: *Observed multiple wiping cloths stored on the counter.*

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

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: *Back door has been propped open.*

[CA] *Keep back door enclosed to prevent the intrusion of vermin into the facility.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations: *Tile coving on the outside wall of the walk-in is chipped.*

[CA] *Replace broken tiles.*

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Multiple PHF's: Ham, BBQ chicken	Prep refrigerator in right side prep area	45.00 Fahrenheit	45F-46F. Ambient measured 41F after being left closed for 30 min.
Water	Bathroom sink	80.00 Fahrenheit	
Hot water	3 comp sink	120.00 Fahrenheit	
Chicken	Prep refrigerator 2 across from cook-line	38.00 Fahrenheit	
Warm water	Handwashing sink	100.00 Fahrenheit	
Multiple PHF's: Crab croquette, sausage stick bread, hot dog rolls, etc.	Front Display Units	65.00 Fahrenheit	65F-67F. See VC&D report for full list
Sliced tomatoes	Prep refrigerator 2 in right side prep area	41.00 Fahrenheit	
Multiple PHF's: Ham, custard, mozzarella, hot dogs, chicken, etc.	Prep refrigerator across from cook-line	44.00 Fahrenheit	44F-47F. See VC&D report for full list.

Overall Comments:

A follow-up inspection will be conducted to assess compliance for the major violations above. The first follow-up is free. Any subsequent inspections will be billed per hour. Contact Mindy Nguyen at (408) 918-3490 if there are any updates.

Joint inspection with Maverick Chin.

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 **7/9/2025**. 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: Christopher Aquinde
Sales

Signed On: June 25, 2025