

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 FA0299570 - PARIS BAGUETTE		Site Address 3159 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 02/19/2026		Placard Color & Score GREEN 93		
Program PR0439587 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SWEET INNOVATION CORP		Inspection Time 13:35 - 15:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By KIM HO				FSC Kim Ho 07/02/2030

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	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						
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		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Grab n go cooler with sandwiches measured to have:

-Ambient temperature of 52F

-Chicken sandwich at 48F

-Ham & Cheese sandwich at 48F

Per operator, fridge was restocked 1.5 hours prior.

[CA] Maintain PHFs at 41F and below for cold holding. Use only small portions of food during preparation so that it does not exceed the 2 hours of time allowed for diligent prep.

[COS]

Sandwiches were immediately moved into cake display cooler to cool. After 30 minutes cooler measured to have ambient temperature of 41F

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: Prep cooler in front area for sandwich prep observed to have fraying gasket. [CA] Repair gasket and maintain in good repair.

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

Inspector Observations: Sanitizer bucket measured to have 100ppm quat ammonia. [CA] Sanitizer bucket with wiping cloth shall have 100ppm chlorine or 200ppm quat ammonia.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Ambient temperature	Cake prep area upright cooler	41.00 Fahrenheit	
Chicken salad	Sandwich prep cooler	42.00 Fahrenheit	Per label, salad was mixed in the last hour
Ham	Sandwich prep cooler	40.00 Fahrenheit	
Whipped cream cake	Whole cake display case	39.00 Fahrenheit	
Strawberry Puree	Right under counter cooler at cake prep	41.00 Fahrenheit	
Cut tomatoes	Sandwich prep cooler	40.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	100.00 Fahrenheit	
Custard	Left under the counter cooler at oven cookline	38.00 Fahrenheit	
Milk	Under counter cooler by coffee	38.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Ambient temperature	Upright grab n go cooler	52.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Whipped cream	Left under the counter cooler at oven cookline	41.00 Fahrenheit	
Whipped cream	Walk in cooler	41.00 Fahrenheit	
Hot dog	Right under the counter cooler at oven cookline	41.00 Fahrenheit	
Cubed cheese	Right under the counter cooler at oven cookline	40.00 Fahrenheit	
Cheese cake slice	Cake slice display cooler	37.00 Fahrenheit	
Sliced cheese	Walk in cooler	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Whipped cream	Left under the counter cooler at cake prep	38.00 Fahrenheit	

Overall Comments:

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 **3/5/2026**. 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.

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: Kim Ho
Owner
Signed On: February 19, 2026