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	Site Address	Inspection Date
FA0275189 - PARIS BAGUETTE SARATOGA. SAN JOSE	685 SARATOGA AV 10, SAN JOSE, CA 95129	10/28/2026
Program	**Owner Name**	**Inspection Time**
PR0415892 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	FRESH VENTURES PBSA LL(	11:20 - 13:30
Inspected By	**Inspection Type**	**Consent By**
JASMINE LOPEZ	FOLLOW-UP INSPECTION	FARNAZ

Placard Color & Score
YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 10/01/2026
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
This violation found not in compliance on 10/28/2026. See details below.

Cited On: 10/09/2026
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
This violation found not in compliance on 10/28/2026. See details below.

Cited On: 10/01/2026
K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000
Compliance of this violation has been verified on: 10/28/2026

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K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000
Compliance of this violation has been verified on: 10/28/2026

Minor Violations

Cited On: 10/28/2026
K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Inspector Observations: Measured ham at 45F and heavy cream at 43F. Per staff, items were delivered at 9am.

Follow-up By 11/04/2026

[CA] PHFs shall be held at 41°F or below or at 135°F or above.
[COS]Items were moved to a unit able to maintain cold temperature.

Cited On: 10/01/2026
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

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Inspector Observations: Measured ambient temperature of walk-in at 47F.
[CA]Ensure equipment is functioning properly.

Follow-up By 11/04/2026

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Measured Observations

Item	Location	Measurement	Comments
Slice of chocolate cake	Cake display case 2	43.00 Fahrenheit	Cake was placed in refrigerator unit at 9am.
Ambient	Walk-in	47.00 Fahrenheit	
Chicken	Walk-in	41.00 Fahrenheit	
Ambient	Cake display case 2	40.00 Fahrenheit	
Ambient	Cake display case 1	40.00 Fahrenheit	
Ham	Walk-in	45.00 Fahrenheit	Ham delivered at 9am
Heavy Cream	Walk-in	43.00 Fahrenheit	Delivered at 9am
Cheese	Walk-in	41.00 Fahrenheit	

Overall Comments:

This is the second follow-up inspection conducted and will be charged at the approved hourly rate.

The following violations were corrected:
-Items on TPHC were time stamped on a time log with time of discard
-Ambient temperature of cake display case measured at 40F and items were within cold holding temperature.

The following violations were found out of compliance on this follow-up
-Walk-in cooler ambient temperature is measuring at 47F.
- Ham and milk measured at 43-45F in Walk-in cooler

A third follow-up will be conducted to ensure that walk-in is able to maintain cold holding temperature. The follow-up will be charged at the approved hourly rate by the department.

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 **11/11/2026**.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: Karla
Shift Lead

Signed On: October 28, 2026