

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 10/09/2026
Program PR0415892 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name FRESH VENTURES PBSA LLC	Inspection Time 13:50 - 16:50
Inspected By JASMINE LOPEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By KARLA

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 10/09/2026. See details below.

Cited On: 10/09/2026

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

Inspector Observations: The following items in the walk-in measured:

-Chicken at 46F

-Cheese at 48F

-Caesar dressing at 45F

-Ambient at 47F

The following items in the display case measured:

-Slice of Tiramisu at 44F

-Slice of chocolate cake at 48F

-Ambient at 45F-47F

[COS]Items were moved to a working unit to ensure proper temperature is held.

Follow-up By
10/16/2026

Cited On: 10/01/2026

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

This violation found not in compliance on 10/09/2026. See details below.

Cited On: 10/09/2026

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

Inspector Observations: 12 Fruit Pastries and 15 Cream Cheese Pastries had discard times at 1:00pm and were still in display case at the start of inspection.

[COS]PIC discarded items.

Follow-up By
10/16/2026

Minor Violations

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

This violation found not in compliance on 10/09/2026. See details below.

Cited On: 10/09/2026

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

Inspector Observations: The ambient temperature of walk-in measured 47F. The ambient temperature of display case refrigerator measured 45F-50F.

[COS] Items were moved to a different working unit.

Follow-up By
10/16/2026

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Measured Observations

N/A

Overall Comments:

This is the first follow-up and violations listed above have not been corrected. Facility will remain with a conditional pass.

Once the above is corrected, contact the main office at 408/918-3400 to schedule the follow-up inspection.

***Subsequent follow-up inspection after first follow-up shall be billed \$290/hour one hour minimum, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), or \$664 for a minimum of two hours, during non business hours and in accordance*

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 **10/23/2026**. 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: Long
Manager
Signed On: October 09, 2026