

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 06/30/2025
Program PR0305045 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name REFRESH-FOODS, INC	Inspection Time 14:40 - 15:35
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By JESSICA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/25/2025

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

Compliance of this violation has been verified on: 06/30/2025

Cited On: 06/25/2025

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

Compliance of this violation has been verified on: 06/30/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
BBQ CHICKEN	REAR REACH-DOWN REFRIGERATOR	41.00 Fahrenheit	
HOTDOGS	REAR REACH-DOWN REFRIGERATOR	33.00 Fahrenheit	

Overall Comments:

This was a follow-up to the 6/25/25 routine inspection. The major violations were observed to be in compliance as follows:

- Time logs for TPHC for the pastries was properly filled out.
- Measured internal temperatures of PHFs in rear refrigerator to be 41F and below. Ambient temperature of front display refrigerator measured 41F.

The yellow placard was replaced with a green placard. OK to operate.

Notes:

- Discussed and filled out TPHC Written Procedures form for pastries. TPHC written procedures must be available upon request at all times. Recommend making a copy and posting on a wall.
- Any future TPHC violations may result in revocation of the right to use TPHC. Repeat violations may result in enforcement action, including office hearings.

Due to technical difficulties, this report will be emailed to the facility.

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 **7/14/2025**. 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.

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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: Jessica Kim
General Manager

Signed On: June 30, 2025