

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 FA0272538 - MARUGAME UDON		Site Address 20682 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 05/13/2026
Program PR0412256 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name MARUGAME UDON USA LLC	Inspection Time 12:10 - 12:40
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By ALIX AND JOSH	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 04/30/2026

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 05/13/2026

Measured Observations

Item	Location	Measurement	Comments
eggs	Reach-in cooler	36.00 Fahrenheit	
Raw shrimp	Drawer cooler	39.00 Fahrenheit	
Chicken	hot holding	153.00 Fahrenheit	
Potato tempura	Hot holding	153.00 Fahrenheit	
Shrimp tempura	Hot holding	150.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 5/8/26.

Verified that major violations are still in compliance.

- Potentially hazardous foods are measured at proper holding temperatures. See measured observations.

- Potentially hazardous foods under the heat lamp are now subject to temperature rather than time and measured at the proper temperatures.

No additional follow-up for the above major violations required.

Facility provided pest control service report for review as part of pending action item from limited inspection conducted on 4/30/26. Most recent service report dated 4/21/26 notes no vermin activity observed.

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 **5/27/2026**. 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: Josh
Manager
Signed On: May 13, 2026