

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 FA0309449 - MARUWU SEICHA	Site Address 100 N ALMADEN AV 184, SAN JOSE, CA 95110	Inspection Date 07/01/2026
Program PR0453613 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12	Owner Name YING XU	Inspection Time 12:25 - 13:20
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By BEN

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 07/01/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

The handwash station lacked paper towels.

Follow-up By
07/08/2026

[CA] Maintain the paper towel dispenser stocked at the handwash station.

[COS] PIC restocked the dispenser.

Cited On: 06/24/2026

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

This violation found not in compliance on 07/01/2026. See details below.

Cited On: 06/24/2026

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

This violation found not in compliance on 07/01/2026. See details below.

Cited On: 07/01/2026

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

Inspector Observations:

Tarts did not have time markings and TPHC written procedures were not filled out or provided.

Follow-up By
07/08/2026

[CA] When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. TPHC guidelines were provided.

[SA] Written time markings were provided to tarts. Facility had a baking log showing tarts were baked at 10:48 am.

Cited On: 06/24/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

This violation found not in compliance on 07/01/2026. See details below.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Tarts	Counter	70.00 Fahrenheit	
Chlorine - Sanitizer	Three Compartment Sink	100.00 PPM	

Overall Comments:

This is the first follow up inspection after major violations were observed during the routine inspection. Subsequent follow-up inspection shall be billed at \$282/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

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Observations:

K06: The handwash station lacked paper towels.

K08: Tarts did not have time markings and TPHC written procedures were not filled out or provided. Spoke with manager onsite. TPHC procedures were filled out and approved. Posted on the wall near the handwash sink.

K14: Facility had a chlorine solution prepared measuring at 100 ppm.

An additional follow up inspection will be conducted in 5 business days and shall be charged at the approved hourly rate.

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 **7/15/2026**. 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: Zihao cheng
Manager

Signed On: July 01, 2026