

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 STEVEN CREEK BL, CUPERTINO, CA 95104		Inspection Date 07/24/2025		Placard Color & Score GREEN 86		
Program PR0412256 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MARUGAME UDON USA LLC		Inspection Time 14:30 - 16:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By CAMILLA CASTRO				FSC JOSHUA RODRIGUEZ 06/06/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *In the kitchen area, at the steam table for soup/broth, measured curry sauce, tan tan soup, dashi sauce, dashi broth, mapo tofu, and sweet beef between 120F and 134F. Per operator, potentially hazardous foods stored for about an hour. Observed steam table was turned off. At the cookline, in the 2 drawer undercounter refrigerator, measured raw calamari and shrimp at 55F. Per operator, refrigerator was unplugged an hour prior to clean the area behind the refrigerator. On the counter-top, measured tan tan soup at 65F, and curry sauce at 55F. Per operator, tan tan soup and curry sauce removed from refrigeration for about an hour.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.*

[COS] *Operator reheated curry sauce, tan tan soup, dashi sauce, dashi broth, mapo tofu, and sweet beef at the cookline prior to storage back in the steam table. Operator moved calamari and shrimp to nearby refrigeration to facilitate proper holding temperatures. Operator moved tan tan soup and curry sauce to nearby refrigeration to facilitate proper holding temperatures.*

Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *At the customer entrance area and by the registers, observed bulk bags of flour stored on storage racks.*

[CA] *Ensure all food is stored in approved food storage areas.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed storage of unused equipment in the back storage area.*

[CA] *Ensure facility is keep free of clutter to prevent possible harborage of vermin. Remove unused equipment from the facility storage areas.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *In the kitchen area, observed standing water by the noodle prep area, and food debris accumulation at the cookline. In the back warewash area, observed standing water in the area. In the internal slot below the handwash stations, observed accumulation of debris on the floors and around the handwash station.*

[CA] *Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
curry sauce, tan tan soup, dashi sauce, dashi broth, and mapo tofu	counter-top steam tables	175.00 Fahrenheit	Measured between 160F and 175F.
hot water	handwash sink	100.00 Fahrenheit	
raw calamari and shrimp	2 drawer undercounter refrigerator	55.00 Fahrenheit	
tan tan soup	counter-top	65.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
curry sauce	counter-top	55.00 Fahrenheit	
cooked pork	cold holding prep top	41.00 Fahrenheit	
raw pork	walk-in refrigerator	41.00 Fahrenheit	
curry sauce, tan tan soup, dashi sauce, dashi broth, mapo tofu, and sweet beef	steam table	120.00 Fahrenheit	Measured between 120F - 134F.
tempura squid	heat lamp	160.00 Fahrenheit	TPHC
raw shelled eggs	walk-in refrigerator	41.00 Fahrenheit	
croquette	heat lamp	180.00 Fahrenheit	TPHC
raw shelled eggs	cold holding prep top	41.00 Fahrenheit	

Overall Comments:

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 **8/7/2025**. 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.

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

M. Camila Castro

Received By: CAMILLA CASTRO
SHIFT LEAD
Signed On: July 24, 2025