

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 04/30/2026
Program PR0412256 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name MARUGAME UDON USA LLC	Inspection Time 14:05 - 14:35
Inspected By DENNIS LY	Inspection Type LIMITED INSPECTION	Consent By ALEX C.	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee observed switching task from cleaning equipment with wiping towels and returning to the prep line without washing their hands. [CA] Employees shall properly wash their hands using warm water, soap, and paper towels prior to handling food.*

[COS] *Employee stopped and instructed to wash hands.*

Minor Violations

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

Inspector Observations: *1) Old rodent droppings observed on the floor under the dry storage selves.*

2) Two dead cockroaches were observed on glue trap located under the dry storage shelves.

[CA] *Food facility shall be kept free of vermin and vermin debris. Clean and sanitize the affected areas.*

Did not observed any additional signs of vermin activity elsewhere in the facility. Operator was not able to provide the most recent pest control service report for review at time of inspection. The service report shall be provided to district specialist via email by 5/4/26. A follow-up inspection may be conducted for failure to provide the service report or depending on information on the service report.

Follow-up By
05/04/2026

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Limited inspection conducted in conjunction with CO0159519

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 **5/14/2026**. 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: Alex C.
PIC
Signed On: April 30, 2026