

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 FA0258096 - MARUFUKU RAMEN		Site Address 19772 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 06/24/2025		Placard Color & Score GREEN 87		
Program PR0377740 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EK FOOD SERVICES, INC		Inspection Time 12:15 - 13:40			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By TAKAHIRO SATO (JOE)				FSC Takahiro Sato 4/1/30

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						
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			
K08	Time as a public health control; procedures & records			X				
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						S
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		
K45	Floor, walls, ceilings: built, maintained, clean		
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: Potentially hazardous foods measured at improper holding temperatures. Eggs in hot holding unit measured at 127F; karaage in warmer measured at 128F; bean sprouts on prep table measured at 55F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; when hot holding shall be held at or above 135F.

[COS] The egg was reheated prior to putting back on hot holding; ice and water was added to the container of bean sprouts; karaage was prepared within the hour and was used up.

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Per employee, the egg noodles are subject to time as a public health control using the facility's operating hours. Written procedures for use of time are not available. [CA] When potentially hazardous foods are subject to time rather than temperature, written procedures shall be available to outline how the food is time-marked or tracked to be discarded if not used within a 4 hour period.

TPHC handout and procedures provided and discussed with manager

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: Inside the upright reach-in cooler, observed raw eggs stored above cooked foods. [CA] Store raw food items separate or below ready-to-eat foods to prevent cross-contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cut tomatoes	Food prep unit insert	41.00 Fahrenheit	
Pork chashu	Hot holding	140.00 Fahrenheit	
Chicken chashu	Upright reach-in cooler	40.00 Fahrenheit	
Bean sprouts	Reach-in cooler	41.00 Fahrenheit	
Raw chicken	Upright reach-in cooler	40.00 Fahrenheit	
Boiled eggs	Reach-in cooler	41.00 Fahrenheit	
Pork belly	Hot holding	140.00 Fahrenheit	
Beef	Hot holding	137.00 Fahrenheit	
Chicken broth	Hot holding/cooking	202.00 Fahrenheit	
Lactic acid sanitizer	Three compartment sink	1,875.00 PPM	
Sliced pork	Reach-in cooler	41.00 Fahrenheit	
Bamboo	Food prep unit	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	161.00 Fahrenheit	
Boiled eggs	Upright reach-in cooler	41.00 Fahrenheit	
minces pork chashu	Hot holding	151.00 Fahrenheit	
Tofu	Reach-in cooler	40.00 Fahrenheit	
chicken karaage	Hot holding	128.00 Fahrenheit	
Chicken chashu	Hot holding	146.00 Fahrenheit	
Bean sprouts	Prep table	55.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Boiled egg	Hot holding	127.00 Fahrenheit	
Raw shell eggs	Upright reach-in cooler	41.00 Fahrenheit	

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Overall Comments:

Routine inspection conducted in conjunction with CO0157149

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 **7/8/2025**. 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

TS

Received By: Takahiro Sato
Manager

Signed On: June 24, 2025