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	Site Address	Inspection Date
FA0309449 - MARUWU SEICHA	100 N ALMADEN AV 184, SAN JOSE, CA 95110	11/03/2026
Program	**Owner Name**	**Inspection Time**
PR0453613 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12	YING XU	15:05 - 15:35
Inspected By	**Inspection Type**	**Consent By**
ALEXANDER ALFARO	LIMITED INSPECTION	BAO (OVER THE PHONE)

Placard Color & Score
RED
N/A

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:
1. Observed Vermin: Documented in the following areas:

- Live cockroaches of all life stages on a trap under the three compartment sink.
- Live cockroaches of all life stages on a trap under the storage cabinet of the prep area.
- Live cockroaches of all life stages on the wall above the three compartment sink.
- Live cockroaches of all life stages on the floor under the three compartment sink.
- Dead cockroaches of all life stages on the wall near shelves behind clear tape.

2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: Anjani
4. Notification: The person in charge during inspection, Bao, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:
1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.
3. Submit proof of corrections of required structural deficiencies.

Minor Violations

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

Inspector Observations:
There is a large hole on the wall under the three compartment sink.

[CA] Repair the wall.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Limited inspection done in conjunction with a complaint investigation. CO0161326

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- Facility is hereby closed due to evidence of a vermin infestation.

- Facility shall:

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- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.
- Eradicate all live and dead rodents and insects from the facility.
- Clean and sanitize the affected area(s) and equipment.
- Dispose of all food items that have been adulterated/contaminated.
- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.
- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)
- Eliminate food and water sources inside and outside the facility.
- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).
- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).

***** Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.***

- Subsequent follow-up inspection shall be billed at $290/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and $664 for a minimum of two hours, during non-business hours, and upon inspector availability.

- Due to technical difficulties, this report was emailed to the facility during inspection.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/17/2026**.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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Xavier
Barista

Signed On: November 03, 2026