

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 FA0262466 - MARUKAI MARKET		Site Address 19750 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 06/06/2025		Placard Color & Score GREEN 95		
Program PR0385334 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MARUKAI CORPORATION		Inspection Time 09:15 - 11:05			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By JIM				FSC Gilberto Barragan 4/5/26

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						
K06	Adequate handwash facilities supplied, accessible							
K07	Proper hot and cold holding temperatures	X						S
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		
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		X
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

No major violations were observed during this inspection.

Minor Violations

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Shellstock tags are not maintained in chronological order correlate to the date the shell stock are sold or served. [CA] Shell stock tags shall be maintained in chronological order from the date it is sold.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Inside the meat room, drain pipe from equipment extends into the floor sink. [CA] Provide a minimum of a 1 inch air gap between the end of equipment drain line and the floor sink to protect equipment from back flow contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Raw pork	Walk-in - meat department	39.00 Fahrenheit	
Tuna	Walk-in cooler seafood	38.00 Fahrenheit	
Ramen	Open air cooler by produce	41.00 Fahrenheit	
Sushi	Open air cooler	41.00 Fahrenheit	
Raw shell eggs	Open air cooler	41.00 Fahrenheit	
Tofu	Walk-in cooler by receiving	41.00 Fahrenheit	
Pork	Open air cooler by produce	38.00 Fahrenheit	
Raw shell eggs	Walk-in cooler by receiving	41.00 Fahrenheit	
Salmon	Walk-in cooler seafood	37.00 Fahrenheit	
Squid	Open air cooler by seafood	41.00 Fahrenheit	
Imitation crab	Reach-in cooler - seafood	41.00 Fahrenheit	
Tuna	Reach-in cooler - seafood	40.00 Fahrenheit	
Chicken bento	Open air cooler	41.00 Fahrenheit	
Hot water	Handwash sink - meat department	120.00 Fahrenheit	
Fish cake	Open air cooler by produce	40.00 Fahrenheit	
Hot water	Handwash sink - produce	100.00 Fahrenheit	
Raw beef	Meat department	39.00 Fahrenheit	
Uni	Reach-in cooler - seafood	41.00 Fahrenheit	
Hot water	Three compartment sink - meat department	120.00 Fahrenheit	
Ground beef	Meat department	38.00 Fahrenheit	
Imitation crab	Walk-in cooler seafood	40.00 Fahrenheit	
Raw beef	Open air cooler by produce	38.00 Fahrenheit	
Raw pork	Meat department	38.00 Fahrenheit	
Raw beef	Walk-in - meat department	39.00 Fahrenheit	
Hot water	mop sink	120.00 Fahrenheit	
Tofu	Open air cooler by produce	41.00 Fahrenheit	
Ground beef	Open air cooler by produce	39.00 Fahrenheit	
Cut watermelon	Open air cooler	40.00 Fahrenheit	
Hot water	Three compartment sink - seafood department	120.00 Fahrenheit	
Miso	Open air cooler by produce	41.00 Fahrenheit	
Raw chicken	Open air cooler by produce	39.00 Fahrenheit	
Imitation crab	Open air cooler by seafood	40.00 Fahrenheit	
Unagi	Reach-in cooler - seafood	41.00 Fahrenheit	

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Overall Comments:

Facility has undergone a dba change to Tokyo Central. Confirmed that there is no change of ownership, owner remains, Marukai Corporation.

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 **6/20/2025**. 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



Received By: jim truong
asst manager

Signed On: June 06, 2025