

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 02/10/2025		Placard Color & Score GREEN 83		
Program PR0377740 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EK FOOD SERVICES, INC		Inspection Time 11:25 - 13:05			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By SHIGEKI YOSHIDA				FSC Shigeki Yoshida 2/4/29

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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	X						S
K07	Proper hot and cold holding temperatures		X		X			
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							
K14	Food contact surfaces clean, sanitized					X		N
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	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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 cold holding temperatures. Container of kikurage mushrooms and container of bean sprouts by the cook line were measured at 50 - 54F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

[COS] Employee added water and ice into the containers to properly cold hold the food.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employees observed putting on single-use gloves to handle food but did not properly wash hands prior wearing the gloves. [CA] Employees shall properly wash hands using warm water, soap, and single-use paper towels prior to putting on disposable gloves to handle food.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Spray bottles in the kitchen by the prep tables and cook line are not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lacking thermal test strips or thermometer to measure sanitizing rinse for the high temperature dishwasher. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Bowls are used as scoops and stored inside bulk food containers. [CA] Use approved utensils with a handle for use with bulk foods to prevent cross-contamination

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Chicken	Hot holding	156.00 Fahrenheit	
Boiled egg	Hot holding	104.00 Fahrenheit	Subject to time with a timer
Bean sprouts	Prep table	50.00 Fahrenheit	
Liquid egg	Reach-in cooler by meat slicer	41.00 Fahrenheit	
Bean sprouts	Food prep unit	41.00 Fahrenheit	
Pork	Prep table	47.00 Fahrenheit	Active prep - slicing
Curry	Hot holding	173.00 Fahrenheit	
Cut tomatoes	Food prep unit	41.00 Fahrenheit	
Pork	Hot holding	160.00 Fahrenheit	
Cooked vegetables	Food prep unit	41.00 Fahrenheit	
Fried chicken	Warmer	156.00 Fahrenheit	
Salmon	Hot holding - steamer	167.00 Fahrenheit	
Chicken	Upright reach-in cooler in back area	41.00 Fahrenheit	
Chicken	Warmer by cook line	143.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Mushrooms	Prep table	54.00 Fahrenheit	
Pork	Warmer by cook line	108.00 Fahrenheit	Subject to time with a timer
Boiled eggs	Reach-in of food prep unit	41.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	165.00 Fahrenheit	
Pork broth	Hot holding cook top	215.00 Fahrenheit	
Pork	Hot holding	138.00 Fahrenheit	
Raw shell eggs	Upright reach-in cooler in back area	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw chicken	Upright reach-in cooler in back area	41.00 Fahrenheit	
Shrimp tempura	Reach-in cooler by cook line	33.00 Fahrenheit	
Lactic Acid sanitizer	Sanitizer bucket	704.00 PPM	Ecolab Sink and Surface sanitizer

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 **2/24/2025**. 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: Shigeki Yoshida
Manager

Signed On: February 10, 2025