

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 FA0257278 - MARUFUKU RAMEN	Site Address 1875 S BASCOM AV 300, CAMPBELL, CA 95008	Inspection Date 06/03/2025
Program PR0376138 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name EK FOOD SERVICES, INC	Inspection Time 15:20 - 16:15
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By TANAKA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Nonadjustable hand sink near cook line measured at 149F. Hand sink nearby available.

[CA]: Ensure water temperature at nonadjustable hand sinks is maintained between 100F - 108F.

[COS]: Water temperature at hand sink adjusted to 106F.

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: Pressurized cylinders not secured to a rigid structure.

[CA]: Pressurized cylinders shall always be stored properly/secured to a rigid structure.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ambient temp	prep line cooler	29.00 Fahrenheit	
water	hand sink next to prep sink	100.00 Fahrenheit	
water	3 comp sink	125.00 Fahrenheit	
Quat sanitizer	sanitizer dispenser at 3 comp sink	200.00 PPM	
miso sauce	walk in cooler	40.00 Fahrenheit	
Chlorind sanitizer	dish machine at barr	50.00 PPM	
water	mop sink	120.00 Fahrenheit	
ambient temp	drawer cooler	41.00 Fahrenheit	
ambient temp	2 door reach in 2	39.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
ambient temp	1 door under counter	33.00 Fahrenheit	
Chlorine sanitizer	dish machine upright	50.00 PPM	
ambient temp	2 door reach in 1	39.00 Fahrenheit	
chicken	walk in cooler	40.00 Fahrenheit	

Overall Comments:

Facility not in operation at the time of inspection.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: MARUFUKU RAMEN

NEW OWNER: EK FOOD SERVICES, INC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1,148.00c will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

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The Environmental Health Permit will be effective: 07/01/2025 - 06/30/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 06/03/2025**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

Discussed consumer advisory for raw/undercooked egg. Consumer advisory guidelines provided.

report emailed to: fumi@ekfoodservices.com

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 **6/17/2025**. 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: Tatsuya Tanaka
Manager
Signed On: June 03, 2025