

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 07/08/2025		Placard Color & Score GREEN 91		
Program PR0376138 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name EK FOOD SERVICES, INC		Inspection Time 12:55 - 14:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By YUKI				FSC Tetsuro Yoshimura 02/19/2028

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						S
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						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				
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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0257278 - MARUFUKU RAMEN	Site Address 1875 S BASCOM AV 300, CAMPBELL, CA 95008	Inspection Date 07/08/2025
Program PR0376138 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name EK FOOD SERVICES, INC	Inspection Time 12:55 - 14:30
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

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: 1. Washed and wet 18 quart buckets stacked on top of each other at ware-wash area.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

2. Dish machine at bar area was dispensing 0 ppm of Chlorine sanitizer. Chlorine sanitizer bottle observed empty.

No active ware-washing at the time.

[CA]: Dish machine shall be capable of dispensing 50 ppm of Chlorine sanitizer at all times.

[COS]: PIC replaced Chlorine sanitizer bottle. Observed 50 ppm of Chlorine sanitizer.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Open bag of rice stored at dry storage area.

[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

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: Facility uses lactic acid as sanitizer at 3 comp sink but does not have method/equipment for testing sanitizer level.

[CA]: Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: Scoops stored in stagnant water.

[CA]: Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0257278 - MARUFUKU RAMEN	Site Address 1875 S BASCOM AV 300, CAMPBELL, CA 95008	Inspection Date 07/08/2025
Program PR0376138 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name EK FOOD SERVICES, INC	Inspection Time 12:55 - 14:30

Measured Observations

Item	Location	Measurement	Comments
pork katsu	warmer 6	136.00 Fahrenheit	
buns	warmer 5	156.00 Fahrenheit	
tofu	prep line cooler 1	40.00 Fahrenheit	
chicken	warmer 1	155.00 Fahrenheit	
chicken	warmer 4	146.00 Fahrenheit	
ambient temp	bar cooler 2	40.00 Fahrenheit	
curry	warmer 3	159.00 Fahrenheit	
chicken	prep line cooler 1	41.00 Fahrenheit	
chashu	warmer 3	165.00 Fahrenheit	
tofu	warmer 1	162.00 Fahrenheit	
ambient temp	bar cooler 1	41.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	
chashu	2 door reach in	41.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
chashu	2 door reach in 2	41.00 Fahrenheit	
bean sprouts	prep line cooler 3	41.00 Fahrenheit	
chicken	warmer 2	151.00 Fahrenheit	
chashu	warmer 2	149.00 Fahrenheit	
cut tomatoes	prep line cooler 3	39.00 Fahrenheit	
chashu	prep line cooler 2	41.00 Fahrenheit	
tofu	2 door reach in 2	41.00 Fahrenheit	
raw beef	drawer cooler	38.00 Fahrenheit	
momo	2 door reach in	39.00 Fahrenheit	
water	2 comp prep sink	121.00 Fahrenheit	
raw pork	drawer cooler	39.00 Fahrenheit	

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 **7/22/2025**. 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: Keita Mikami
Manager
Signed On: July 08, 2025