

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 FA0307874 - MARUWU SEICHA		Site Address 250 UNIVERSITY AV 101, PALO ALTO, CA 94301	Inspection Date 02/10/2026
Program PR0451471 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name MARUWU JAPAN INC	Inspection Time 10:15 - 11:00
Inspected By ALELI CRUTCHFIELD	Inspection Type FOLLOW-UP INSPECTION	Consent By YOKI	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/05/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 02/10/2026

Minor Violations

Cited On: 02/10/2026

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Lack of Time as a Public Health form, form was not provided to this inspector as requested. [CA] Email completed form to aleli.crutchfield@deh.sccgov.org as soon as possible.

Measured Observations

Item	Location	Measurement	Comments
chlorine	3 comp sink basin	100.00 PPM	

Overall Comments:

The following violations have been corrected:

-bulk containers labeled

-cheese tarts, foam topping, boba and purees are time marked with a label (10a-2p or 10a-1p)

Note- milks for drinks found on counter without time label- milks were placed in an ice bin on counter.

The following items still pending from last inspection:

-hand dryer in restroom still in process of repair

-thermometers and chlorine test strips on order

-food handler cards in process of renewing- keep copies of employees cards at this location for review.

Note- permit has been paid, payment received on Friday.

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 **2/24/2026**. 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.

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: Yoki
Manager
Signed On: February 10, 2026