

# 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

|                                                                                 |  |                                                              |                                          |                                      |                                         |                                                                                                                                                                |  |                                 |
|---------------------------------------------------------------------------------|--|--------------------------------------------------------------|------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|---------------------------------|
| <b>Facility</b><br>FA0200327 - MARUWU CAMPBELL                                  |  | <b>Site Address</b><br>296 E CAMPBELL AV, CAMPBELL, CA 95008 |                                          | <b>Inspection Date</b><br>06/16/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>78</b> </div> |  |                                 |
| <b>Program</b><br>PR0456585 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 |  |                                                              | <b>Owner Name</b><br>MARUWU CAMPBELL INC |                                      | <b>Inspection Time</b><br>12:30 - 14:00 |                                                                                                                                                                |  |                                 |
| <b>Inspected By</b><br>PRINCESS LAGANA                                          |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                 |                                          | <b>Consent By</b><br>MARY            |                                         |                                                                                                                                                                |  | <b>FSC</b> Wei Ma<br>03/16/2031 |

  

| 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  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    |    |       | X     |        |     |     | N   |
| K08                            | Time as a public health control; procedures & records                       |    | X     |       | X      |     |     | N   |
| 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                                 | 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 | X   |     |
| K45                   | Floor, walls, ceilings: built, maintained, clean                                    |     |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      | X   |     |

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|                                                                          |                                   |                                                       |                                   |                               |                                  |
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| Program<br>PR0456585 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 |                                   |                                                       | Owner Name<br>MARUWU CAMPBELL INC |                               | Inspection Time<br>12:30 - 14:00 |
| K48                                                                      | Plan review                       |                                                       |                                   |                               | X                                |
| K49                                                                      | Permits available                 |                                                       |                                   |                               |                                  |
| K58                                                                      | Placard properly displayed/posted |                                                       |                                   |                               |                                  |

## Comments and Observations

### Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:** *Boba and tarts subject to Time As A Public Health Control were not properly time marked. Shift Lead stated after 4 hours, food items are either taken home or placed back in the refrigerator.*

**[CA]:** *Properly implement time as a public health control by marking food to indicate 4 hour time limit when removed from temperature control. Food must be discarded if not consumed or served after the 4 hour time limit. Written procedures shall be maintained on site and available for review.*

**[COS]:** *Food items were time marked to be discarded on the fourth hour after it was removed from temperature control.*

Follow-up By  
06/23/2026

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *Matcha foam (contains dairy) stored in insufficient ice bath measured between 40F - 49F, placed out approximately 1.5 hours prior to measurement.*

**[CA]:** *Potentially Hazardous Food shall be cold held at 41F or below.*

**[SA]:** *More ice and water provided for sufficient ice bath of food items.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** *Small flies observed at hand sink stations outside of restroom.*

**[CA]:** *Remove small flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility*

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:** *1. Utensils 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.*

**2. Ice scoop handle in direct contact with ice in ice machine.**

**[CA]:** *Scoops which are stored in food containers for portioning shall be stored in a manner which prevents the handle of the scoop from coming into direct contact with food (for ex: handles facing up).*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations:** *Front entry door and windows are propped open throughout inspection.*

**[CA]:** *Facility shall be maintained fully enclosed.*

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations:** *Facility lacks hand wash reminder signs at hand wash stations.*

**[CA]** *A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.*

K48 - 2 Points - Plan review unapproved; 114380

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**Inspector Observations:** The following equipment are installed in the facility that are NOT part of the approved plans:

Follow-up By  
06/23/2026

-SYRUP/"FRUCTOSE" DISPENSER  
-INDUCTION BURNER  
-CONVECTION OVEN  
-BROKEN TAYLOR SOFT SERVE MACHINE LOCATED AT THE BACK PREP AREA  
-MULTIPLE UNUSED REFRIGERATION UNITS LOCATED AT THE BACK PREP AREA  
[CA]: All equipment shall be installed according to approved plans.

**REMOVE NOTED UNAPPROVED EQUIPMENT.** Failure to comply may lead to enforcement actions including charged follow up inspections, equipment impoundment, or office hearing.

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.  
Needs Improvement - Time as a public health control; procedures & records.

## Measured Observations

| Item                  | Location                        | Measurement       | Comments |
|-----------------------|---------------------------------|-------------------|----------|
| milk                  | 3 door reach in                 | 40.00 Fahrenheit  |          |
| water                 | 3 comp sink                     | 120.00 Fahrenheit |          |
| water                 | hand sink front line            | 100.00 Fahrenheit |          |
| cream cheese          | 4 door reach in                 | 39.00 Fahrenheit  |          |
| water                 | prep sink 1 comp sink           | 120.00 Fahrenheit |          |
| ice cream vanilla mix | 2 door under counter 1          | 38.00 Fahrenheit  |          |
| cheese foam           | ice bath                        | 41.00 Fahrenheit  |          |
| water                 | mop sink                        | 120.00 Fahrenheit |          |
| water                 | hand sink station near restroom | 100.00 Fahrenheit |          |
| ambient temp          | 2 door under counter 2          | 40.00 Fahrenheit  |          |
| milk                  | 3 door under counter            | 40.00 Fahrenheit  |          |

## Overall Comments:

**Application for CDFA dairy license provided. Ensure CDFA license for soft serve and gelato machine are posted.**

**A follow up inspection will be conducted by 06/23/26 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282/hr, minimum of one hour**

### Notes:

**Employees began working approximately 1.5 weeks prior to inspection. Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

**hvac system is being repaired in the back. Ensure it is repaired and that food prep areas are protected from potential contamination.**

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 **6/30/2026**. 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.

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## 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 |

Wei Ma

Received By: Wei Ma  
Shift Lead  
Signed On: June 16, 2026