

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 04/02/2026		Placard Color & Score YELLOW 79		
Program PR0376138 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name EK FOOD SERVICES, INC		Inspection Time 10:50 - 13:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By KEITA				FSC

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						
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					
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		
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		
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: MAJOR:

At the cook line prep table, egg noodles measured between 51F - 52F. Manager stated egg noodles were placed on prep table approximately 20 minutes prior to measurement.

Follow-up By
04/07/2026

MINOR:

Raw bean sprouts in plastic bucket at cook line measured between 45F - 47F. Manager stated it was removed from the refrigerator and placed out approximately 20 minutes prior to measurement.

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

[SA]: -Egg noodles were time marked to be discarded on the 4th hour after it was removed from temperature control. Time As A Public Health Control (TPHC) guidance provided.

-Raw bean sprouts placed in ice bath.

K14 - 8 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: MAJOR (comply by date: 4/7/26):

Upright dish machine was dispensing 0 ppm of Chlorine during active ware-washing.

Follow-up By
04/07/2026

MINOR:

Under counter dish machine at the bar was dispensing 0 ppm of Chlorine. No active ware-washing observed.

[CA]: Mechanical dish machine shall be able to dispense 50 ppm of Chlorine at all times

[SA]: Available 3 comp sink.

MINOR:

Washed and wet equipment stacked on top of each other.

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

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Nonadjustable hand wash station at cook line measured beyond 108F. Available hand sink nearby.

[CA]: Nonadjustable hand sinks shall provide warm water between 100F - 108F.

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

N/A

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Measured Observations

Item	Location	Measurement	Comments
water	2 comp prep sink	120.00 Fahrenheit	
pork	warmer 2	151.00 Fahrenheit	
chashu pork	prep line cooler 1	40.00 Fahrenheit	
chashu	2 door reach in 2	40.00 Fahrenheit	
chashu pork	warmer 1	154.00 Fahrenheit	
chicken	warmer 3	149.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ambient temp	under counter cooler	40.00 Fahrenheit	
rice	rice cooker	168.00 Fahrenheit	
raw chicken	2 door reach in 1	38.00 Fahrenheit	
water	bar 3 comp sink	120.00 Fahrenheit	
ambient temp	bar cooler	40.00 Fahrenheit	
water	hand sink rear	100.00 Fahrenheit	
curry	prep table to be placed in warmer	175.00 Fahrenheit	final reheating temp
noodles	prep line cooler 2	40.00 Fahrenheit	
water	flat top grill	152.00 Fahrenheit	
bean sprouts	walk in cooler	40.00 Fahrenheit	
chicken	prep line cooler 2	38.00 Fahrenheit	
Quat sanitizer	sanitizer bucket	200.00 PPM	
raw pork yakitori	drawer cooler	40.00 Fahrenheit	

Overall Comments:

Notes:

-facility installed an electric yakitori grill under Type 1 hood during change of ownership. Equipment was initially noted as a charbroiler but Manager provided photograph proof that equipment was installed prior to the structural review. Facility to submit plans to DEH Plan Check regarding installation of electric yakitori grill. Facility shall complete DEH Plan Check process including final inspection 6 months from today, 10/01/2026. Plan check requirements may be obtained at [www.https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

Plan Check General and Technical Questions:

*Email: dehplanchek@deh.sccgov.org
(408) 918-3400*

-hand sink from the isolated room was removed. No food preparation occurs in this area. DEH Plan submission and approval shall be submitted prior to re-installation of hand sink.

-upright dish machine was dispensing about 200 ppm of Chlorine sanitizer after adjusting the unit. Adjust dish machine to provide 50 ppm of Chlorine sanitizer.

-A follow up inspection will be conducted by 04/07/26 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.

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 **4/16/2026**. 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



Received By: Keita Mikami
General Manager

Signed On: April 02, 2026