

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 FA0262466 - TOKYO CENTRAL		Site Address 19750 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 06/12/2026		Placard Color & Score GREEN 87		
Program PR0385334 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MARUKAI CORPORATION		Inspection Time 08:00 - 10:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By THIN				FSC Not Available

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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	X	
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
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

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food Safety Certificate for Manager is expired. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate available for review..

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Shellstock tags are not maintained in an organized manner where tags are easily located in chronological order correlated to the date that the shellstock are sold or served.[CA] Shellstock tags shall be maintained in chronological order correlated to the date of the date the shellstock are sold or served.

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

Inspector Observations: Hot water for the three compartment sink located in the seafood section is measured at 110F. The hot water for the three compartment sink measured in the produce room is measured at 113F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Unlabeled spray bottle is stored by the prep table located in the meat room. [CA] Chemical spray bottles used in a food facility by prep areas shall be properly labeled to identify it's contents.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Floor sink located outside the produce walk-in cooler has accumulation of grime, debris, and standing water. [CA] Regularly clean and sanitize nonfood contact surfaces to prevent the accumulation of debris and grime.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Raw beef	Walk-in cooler for meat dept.	35.00 Fahrenheit	
Hot water	Handwash sink - seafood	100.00 Fahrenheit	
Hot water	Three compartment sink - meat department	120.00 Fahrenheit	
Tuna	Open air cooler at seafood	41.00 Fahrenheit	
Bean sprouts	Open air cooler by produce	41.00 Fahrenheit	
Tofu	Walk-in cooler	39.00 Fahrenheit	
Hot water	Three compartment sink - seafood	110.00 Fahrenheit	
Scallops	Open air cooler at seafood	33.00 Fahrenheit	
Shrimp	Reach-in cooler in seafood	40.00 Fahrenheit	
Fish cake	Open air cooler in grocery	37.00 Fahrenheit	
Hot water	Handwash sink - meat department	100.00 Fahrenheit	
Shrimp tempura	Open air cooler for prepped meals	40.00 Fahrenheit	
Octopus	Walk-in cooler in seafood	38.00 Fahrenheit	
Tofu	Open air cooler in grocery	37.00 Fahrenheit	
Hot water	Three compartment sink - produce room	113.00 Fahrenheit	
katsu bento	Open air cooler for prepped meals	41.00 Fahrenheit	
Sushi rice	Seafood department table	98.00 Fahrenheit	Per employee, active prep and will be relocated into walk-in if leftover
Raw chicken	Walk-in cooler for meat dept.	34.00 Fahrenheit	
Salmon onigiri	Open air cooler for prepped meals	40.00 Fahrenheit	
Eggs	Open air cooler at back of grocery store	41.00 Fahrenheit	
Sweet potato	Warmer	167.00 Fahrenheit	
Raw pork	Meat department room	41.00 Fahrenheit	
Unagi	Open air cooler at seafood	41.00 Fahrenheit	
Salmon	Reach-in cooler in seafood	39.00 Fahrenheit	
Raw beef	Open air cooler by meat dept.	39.00 Fahrenheit	
Raw pork	Open air cooler by meat dept.	39.00 Fahrenheit	
Raw chicken	Open air cooler by meat dept.	36.00 Fahrenheit	
Salmon	Open air cooler at seafood	41.00 Fahrenheit	
Salmon	Walk-in cooler in seafood	37.00 Fahrenheit	
Wagyu beef	Upright reach-in cooler by meat dept.	38.00 Fahrenheit	
Raw beef	Meat department room	40.00 Fahrenheit	
Ground beef	Walk-in cooler for meat dept.	34.00 Fahrenheit	
Marinated beef	Open air cooler by meat dept.	38.00 Fahrenheit	
Milk	Walk-in cooler	39.00 Fahrenheit	
Miso	Open air cooler in grocery	35.00 Fahrenheit	
Karaage	Open air cooler for prepped meals	40.00 Fahrenheit	
Eggs	Walk-in cooler	38.00 Fahrenheit	
Egg	Walk-in cooler in seafood	39.00 Fahrenheit	
Octopus	Reach-in cooler in seafood	40.00 Fahrenheit	
Milk	Open air cooler at back of grocery store	40.00 Fahrenheit	
Ambient	Walk-in cooler for produce	37.00 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 **6/26/2026**. 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: Thin Shwe
Lead
Signed On: June 12, 2026