

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 FA0272538 - MARUGAME UDON		Site Address 20682 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 05/08/2026		Placard Color & Score YELLOW 79		
Program PR0412256 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MARUGAME UDON USA LLC		Inspection Time 15:05 - 16:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ALIX				FSC Joshua Rodriguez 06/06/2028

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						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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records		X		X			N
K09	Proper cooling methods	X						S
K10	Proper cooking time & temperatures	X						S
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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: *In the prep top wells near the heat lamp, multiple raw shell eggs measured between 72F -73F. Lid not provided on top of the unit. Raw shell eggs placed in unit approximately 4 hours prior to measurement.*

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

[COS]: *Manager voluntarily discarded raw shell eggs.*

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

Inspector Observations: *Shrimp, mushroom, crab, katsu, and zucchini tempuras under Time As A Public Health Control measured below 135F. Temperatures measured at approximately 2:45 pm while the end time of the TPHC time marking on food items stated 2:33 pm. PIC stated tempuras are made constantly but unsure what time the above mentioned food items were cooked because the employee in charge of cooking tempuras left.*

[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]: *All food items were voluntarily discarded.*

Note: *new time markings provided for tempuras that measured above 135F.*

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: *Washed and wet containers stacked on top of each other.*

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

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Sanitizer solution in sanitizer bucket at cook line measured below 200 ppm Quat sanitizer.*

[CA]: *Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer. Solution must be changed as frequently as needed.*

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

Item	Location	Measurement	Comments
beef broth	steam table	151.00 Fahrenheit	
high temp sanitizer	high temp dish machine	161.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
raw shrimp	drawer cooler	40.00 Fahrenheit	
potato croquette	under counter cooler	41.00 Fahrenheit	
shrimp tempura	under heat lamp	90.00 Fahrenheit	tempuras: -mushroom: 100F -crab: 110F -katsu: 109F -zucchini: 115F
water	2 comp prep sink	120.00 Fahrenheit	
sweet potato	deep fryer	182.00 Fahrenheit	final cooking temp
ground beef	steam table	158.00 Fahrenheit	
cheese broth	steam table	155.00 Fahrenheit	
beef	steam table	161.00 Fahrenheit	
water	1 comp prep sink	120.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
shrimp tempura	deep fryer	178.00 Fahrenheit	final cooking temp
katsu	heat lamp	139.00 Fahrenheit	
bolognese sauce, raw beef, raw shrimp, raw shell eggs	walk in cooler	37.00 Fahrenheit	37F - 40F
tomago	heat lamp	145.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	

Overall Comments:

In conjunction with CO0159601.

A follow up inspection will be conducted by 05/13/26 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 **5/22/2026**. 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: Alix Cespedes
Manager
Signed On: May 08, 2026