### FOOD FACILITY INSPECTION REPORT

**Date:** 9/27/2021  
**Time In:**  
**Time Out:**

**Facility Name:** Marugame Udon  
**Address:** 1919 Shattuck Ave  
**Permit Holder:** Koory Katayama  
**Type of Inspection:** ROUTINE

<table>
<thead>
<tr>
<th>IN = in compliance</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
<th>COS = Corrected on-site</th>
<th>MAJ = Major violation</th>
<th>OUT = Out of compliance</th>
</tr>
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#### DEMONSTRATION OF KNOWLEDGE

**Food Safety Certification Name:** Amber Marie Swanson  
**Expiration Date:** 3/1/2024

#### EMPLOYEE HEALTH & HYGIENIC PRACTICES

1. Communicable disease: reporting, restrictions & exclusions  
2. No discharge from eyes, nose & mouth  
3. Proper eating, tasting, drinking or tobacco use

#### PREVENTING CONTAMINATION BY HANDS

1. Hands clean & properly washed; gloves properly used  
2. Adequate hand washing facilities supplied & accessible

#### TIME & TEMPERATURE RELATIONSHIPS

1. Proper hot and cold holding temperatures  
2. Time as a public health control: procedures & records  
3. Proper cooling methods  
4. Proper cooking time & temperatures  
5. Proper reheating procedures for hot holding

#### PROTECTION FROM CONTAMINATION

1. Returned & reserve of food  
2. Food in good condition, safe & unadulterated  
3. Food contact surfaces: clean & sanitized  
4. Sanitizer type: chlorine & quaternary ammonium  
5. Hot water  
6. Other  
7. Sanitizer concentration (ppm): 200  
8. Mechanically drained

#### FOOD FROM APPROVED SOURCES

1. Food obtained from approved sources  
2. Compliance with shell stock tags, condition & display  
3. Compliance with Gulf Oyster Regulations

#### CONFORMANCE WITH APPROVED PROCEDURES

1. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan

#### CONSUMER ADVISORY

1. Consumer advisory provided for raw/undercooked foods

#### HIGHLY SUSCEPTIBLE POPULATIONS

1. Licensed food establishment; public & private schools; prohibited foods not offered  
2. Hot & cold water available:  
   - Hot water (°F): 130
   - Cold water (°F): 100
3. Liquid waste disposal  
4. Sewage & wastewater properly disposed  
5. Vermin

1. No rodents, insects, birds or animals

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See reverse side for the code sections and general requirements that correspond to each violation listed above.

Received by (print): Amber Swanson  
Received by (signature):  
Specialist (print): Muzna Rauf  
Specialist (signature):  
Title: General Manager  
Phone:

**PASS 87/100**
#1. Ensure all employees handling food have valid and up to date food handler cards.

Observed one employee Aung Tung with food handler card that expired more than 30 days ago on July 2021.

#14. Maintain all food contact surfaces clean and sanitized.

- Observed the following:
  1. Build up of black residue along inside panel of the ice machine. Black residue not in direct contact with the ice.
  2. Accumulation of old encrusted food debris on surface of one knife and one kitchen shear stored inside stainless steel wall mount knife rack located next to the 3-compartment ware wash sink.

#23. Ensure facility is free of flies.

Observed approximately five fruit flies next to hamper holding soiled wiping clothes and aprons in the back storage room.

TEMPERATURE CONTROL

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<tr>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (P)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (Amount)</th>
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FOOD temp OK
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OBSERVATIONS & CORRECTIVE ACTIONS

#33. Maintain all non-food contact surfaces clean at all times.
Observed accumulation of dust and food debris in door gasket of True cooler located next to the fryer and located opposite the fryer.

#34. Maintain test strips for sanitizer solution at facility.
Observed missing quaternary ammonia test strips at the facility.

#35. Maintain all equipment in good repair.
Observed torn door gaskets to True cooler located adjacent to the fryer and opposite the fryer.

#39. Maintain working thermometers in coolers holding potentially hazardous food items.
Observed missing thermometers in coolers holding potentially hazardous food items such as raw chicken, eggs, raw beef.

#45. Maintain all floors clean and free of water, food debris, dust, and dead insects.
Observed accumulation of water on the floor next to the udon noodle steamer/cooker.