



Retail Food Facility Official Inspection Report

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ESTABLISHMENT NAME: MARU RAMEN BAR		_	Permit Holder:	MOO MOO LLC				
Address: 8698 Elk Grove Blvd Ste 2C	123	City	Elk Grove	Zip Code	95	5624	Phone	(916) 714-8388
FA	PR			Type of Inspection	C.			
FA0054358	PR0126327			INSPECT	ΓΙΟΝ]		
Program Identifier								
Items listed on this report as violations do not meet the requirements set forth in the California Health and Safety Code commencing with section 7; 113700. All violations must be corrected within specified timeframe. Violations that are classified as "Major" pose an immediate threat to public health and have the potential to cause foodborne illness. All major violations must be corrected immediately. Non-compliance may warrant immediate closure of the food facility.								

6.HANDWASHING FACILITIES Observations: MAJOR VIOLATION:

PREP AREA HAND WASH SINK PAPERTOWEL DISPENSER EMPTY. CORRECTED WHILE ONSITE.

FRONT HAND WASH SINK IN KITCHEN PAPERTOWEL DISPENSER EMPTY, BUT NAPKINS AVAILABLE NEARBY.

COOKS LINE HAND WASH SINK PAPERTOWEL DISPENSER EMPTY, BUT A STACK AVAILABLE ON SHELF ABOVE SINK.

CORRECTED WHILE ONSITE. MAINTAIN ACCESS AND SUPPLIES AT ALL TIMES.

Code Description: Handwashing facilities shall be provided within or adjacent to toilet rooms, food preparation, and warewashing areas. Handwashing facilities shall be clean, unobstructed, and accessible at all times. Handwashing facilities shall be provided with soap and sanitary single-use towels or heated-air hand drying device in approved dispensers. Dispensers shall be maintained in good repair. Handwashing facilities shall be available within 200 feet of outdoor barbeques. Handwashing facilities shall be separated from warewashing sink and food contact surfaces by at least 24-inches or by a minimum 6-inch high splash guard. (113953, 113953.1, 113953.2, 114067(f), 114143(e))

7.HOT AND COLD HOLDING TEMPERATURES

Observations: MAJOR VIOLATIONS:

RAW PORK AT PREP SINK MEASURED AT 70F. SAID TO BE THAWING FOR LESS THAN ONE HOUR. COOKED WHILE ONSITE.

COOKED PORK AT PREP LINE MEASURED AT 90-110F. SAID TO BE COOKED LESS THAN ONE HOUR PRIOR TO INSPECTION. DISCUSSED TIME AS A PUBLIC HEALTH CONTROL FOR THIS ITEM. KEEP UNDER TIME CONTROL OR MAINTAIN AT 135F OR GREATER AT ALL TIMES. ITEM PLACED UNDER TIME CONTROL DURING INSPECTION.

MINOR VIOLATIONS:

HARD BOILED EGG AT STAND UP UNIT ON COOKS LINE MEASURED AT 44F. CORRECT IMMEDIATELY.

COOKED EGGPLANT AT COLD TOP ON COOKS LINE MEASURED AT 45F. CORRECT IMMEDIATELY.

Code Description: Potentially hazardous foods shall be maintained at or below 41F or at or above 135F. The following foods may be held at or below 45F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and





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pasteurized milk products in original sealed containers, potentially hazardous foods held during transportation. Food preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037)

26.THAWING METHODS

Observations: RAW PORK OBSERVED TO THAWING AT ROOM TEMPERATURE IN STAGNANT WATER IN PREP SINK. COOKED WHILE ONSITE. USE A PROPER THAWING METHOD. CORRECT IMMEDIATELY.

SEE VIOLATION NUMBER 7 FOR MORE INFORMATION.

Code Description: Frozen foods shall be stored or displayed in their frozen state unless being thawed in the following manner: under refrigeration, completely submerged under cold running water with sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

27.FOOD PROTECTED FROM CONTAMINATION

Observations: FOOD CONTAINERS NESTED INTO ONE ANOTHER AT COLD TOP. CORRECT IMMEDIATELY AND MAINTAIN.

Code Description: Food shall be protected from contamination during transportation, storage, preparation, holding, and display. Food and condiments on display shall be protected from contamination by the use of dispensers, packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed. Only prepackaged non-potentially hazardous food or uncut produce may be displayed or sold outdoors if under overhead cover. Bulk milk dispensing tubes shall be cut diagonally at minimum one inch from the dispensing head. Open-air barbecues shall be separated from public access. (113984, 113986, 114060, 114069, 114077, 114089.1 (c), 114143 (c-d), 114073)

30a.FOOD STORED IN APPROVED LOCATION

Observations: BAG ON ONIONS STORED ON FLOOR NEAR WALK IN UNIT. CORRECT IMMEDIATELY.

Code Description: Food items shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Food shall not be exposed to splash, dust, vermin, or other forms of contamination or adulteration. Prepackaged food may not be stored in direct contact with ice if the food is subject to the entry of water because of the nature of it's packaging. Non-prepackaged food may not be stored in direct contact with undrained ice. (114047, 114049, 114053, 114069 (b))

38.VENTILATION AND LIGHTING

Observations: LIGHT AT HOOD OBSERVED TO BE OUT. REPLACE AND MAINTAIN. CORRECT WITHIN 7 DAYS.







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Code Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by health and building department. Canopy-type hoods shall extend six inches beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, air shaft, or light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

42.GARBAGE AND REFUSE DISPOSAL

Observations: SHARED GARBAGE DUMPSTER OBSERVED TO BE OPEN AT TIME OF INSPECTION. PLEASE KEEP CLOSED WHEN NOT IN USE. CORRECT TODAY.

Code Description: The exterior premises of a food facility shall be kept free of litter and rubbish. All food waste and rubbish shall be kept in nonabsorbent, durable, cleanable, leak-proof, and rodent-proof containers. Containers shall have close-fitting lids and be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent the development of objectionable odors and other conditions that attract or harbor insects or rodents. (114244, 114245, 11

44c.MOP SINK AND JANITORIAL AREA

Observations: MOP OBSERVED TO BE STORED IN MOP BUCKET/SINK. CORRECT TODAY BY STORING IN A WAY THAT ALLOWS MOP TO AIR DRY BETWEEN USES AND MAINTAIN.

Code Description: At least one janitorial sink equipped with hot and cold water and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. A room, area, or cabinet separated from food preparation, food storage, or warewashing shall be provided for the storage of cleaning equipment and supplies. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. (114279, 114281, 114282)



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OBSERVATIONS								
Name on Food Safety Certificate THY LA	ΔΝΛ		Expiration Da	te 01/14/	/2025			
Italie on rood Salety Certificate	~\VI		Expiration ba	01/14/	2023	-		
Water/Hot Water Ware Sink Temp 125 FOOD ITEM / LOCATION / TEMP °F DOCUME COOKED MUSHROOMS / COLD TOP RAW PORK / WALK IN / 38F	NTATION	np <u>10</u>	ppm Heat 120 2°F Wiping Clo	oth	ppm pm QA			
NOTES FOOD HANDLER CARDS AND CONSUREVIEWED AT RE-INSPECTION. Inspection receives a Yellow placard Due to receipt of yellow placard, a reins green placard, all major violations must	pection will be co	nducted	d within 24-72 hour	s. Additional f	ees apply.			
STATUS GREEN - Pass YELLOW - Conditional Pass; Reinspection required RED- Closed; Suspension of permit to operate Placard program not applicable at this time ACTIONS	applicable sections	of the Ca	onsible for ensuring tha lifornia Health and Safe urrent Sacramento Cou	ety Code. If a rein	spection is re	is in cor equired,	npliance with all fees may be	
☐ Photographic documentation obtained	N 1 T''	SI						
Compliance conference required	Name and Title	EMA	ILED TO FACILI	IY/THU, PE	RSON IN	V CHA	RGE	
☐ Food / equipment impounded (50)	Specialist:	E. Uria	rte	Phone	e: (916) 5	521 ₋ 27	'62	
☐ Food safety education required; # of employees	anaca anaca na manana	L. Olla		**AATUGGGGGG	(310)	JU 1-61	<u>UL</u>	
Permit Suspension: facility closure required	Co-Inspector:							