

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 FA0209597 - KAKUNA SUSHI		Site Address 4632 MERIDIAN AV, SAN JOSE, CA 95124		Inspection Date 01/14/2026	
Program PR0302022 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KAKUNA FREMONT LLC		Inspection Time 12:15 - 13:30
Inspected By JENNIFER RIOS	Inspection Type ROUTINE INSPECTION	Consent By SON	FSC Marco Sudjita 04/25/2028		

Placard Color & Score
YELLOW
73

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						
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				N
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records						X	N
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		X			N
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	X	
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	X	
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	X	
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: Sushi rice measured 60F. Per sushi chef, they make it in the morning and then discard at the end of the lunch period in less than 4 hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] Sushi rice will be discarded at the end of the lunch service. TPHC form provided to PIC to complete.

Follow-up By
01/16/2026

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: Sanitizer was not available at time of inspection. [CA] Facility must provide sanitizer at all times during operation for warewashing and any other issues that require sanitization. [COS] PIC went to store and purchased a small bottle of bleach for the rest of the day until their order of more could be delivered. Three compartment sink was set up and measured 100ppm chlorine.

Follow-up By
01/16/2026

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Paper towel dispenser is broken at back hand wash sink. Paper towel dispenser is not provided at front handwash sink at sushi bar. [CA] Single-use sanitary towels shall be provided in dispensers.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed a bag of onions stored on the floor in the upper storage room. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Observed plastic wrap used to stopper sink compartments at three compartment sink. [CA] Plugs/stoppers shall be available to fill up the warewashing sink.

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: 1. Cups and bowls are used as scoops in bulk food containers. [CA] Provide scoops with handles and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

2. Observed single use containers (teriyaki sauce, ginger) reused to store other food items. [CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.

3. Ice scoop handle was observed to be in contact with ice in the ice machine used for consumable ice. [CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed a large gap at the bottom of the screen door in the back of the facility. [CA] Eliminate gaps larger than 1/4" at back door to prevent the harborage of vermin.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Warm water	Handwash	100.00 Fahrenheit	
Pot stickers	Uner counter preparation unit	56.00 Fahrenheit	Cooling within limits.
Hot water	Three compartment sink	120.00 Fahrenheit	
Ambient air	Walk in freezer	20.00 Fahrenheit	
Crab	Cold holding insert 2	41.00 Fahrenheit	
Miso soup	Hot holding	160.00 Fahrenheit	
Fish balls	Under counter preparation unit	40.00 Fahrenheit	
Crab	Cold holding insert	40.00 Fahrenheit	
Sushi Rice	container by sushi preparation	60.00 Fahrenheit	
Tuna	Under counter preparation unit	40.00 Fahrenheit	
Hard boiled eggs	Cold holdig insert	40.00 Fahrenheit	
Warm water	Restroom handwash	59.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 PPM	
Shrimp	Under counter preparation unit	108.00 Fahrenheit	108F-96F, cooling within limits.

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 **1/28/2026**. 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: Son Phi
Shift lead

Signed On: January 14, 2026