

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 FA0281736 - KURA REVOLVING SUSHI BAR		Site Address 19600 VALLCO PY 160, CUPERTINO, CA 95014		Inspection Date 01/13/2025	
Program PR0422808 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KURA SUSHI USA, INC.		Inspection Time 14:35 - 16:20
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By GILDARDO SANCHEZ	FSC Celia Martinez 12/7/26		

Placard Color & Score

GREEN
89

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	X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						S
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						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						
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: *Potentially hazardous foods held along the prep lines were measured at improper cold holding temperatures. Negitoro, crab, salmon, tuna, tofu, pork, and boiled eggs were measured between 50-55F. The food were in an improperly set up ice bath where only the bottom of the food containers touched the ice. [CA]Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Per employee, the food items were replaced within the last hour and a proper ice bath was set up to properly hold the food.*

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee observed handling the trash bin and then attempted to handle food without washing hands. [CA] Employees shall properly wash hands with warm water, soap, and single-use paper towels when required. [COS] Employee was stopped and asked to wash hands prior to handling food.*

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Sushi rice	Prep tables	4.10 pH	Measured by employee
Salmon	Reach-in cooler	38.00 Fahrenheit	
Crab	Reach-in cooler	39.00 Fahrenheit	
Salmon	On ice	52.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Eel	Reach-in cooler	39.00 Fahrenheit	
Squid balls	Cooked	155.00 Fahrenheit	
Pork	Upright reach-in cooler	41.00 Fahrenheit	
Pork	On ice	50.00 Fahrenheit	
Negitoro	On ice	54.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	200.00 Fahrenheit	
Scallops	Reach-in cooler	37.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 Fahrenheit	
Shrimp	Reach-in cooler	41.00 Fahrenheit	
Tuna	On ice	52.00 Fahrenheit	
Tempera shrimp	Warmer	135.00 Fahrenheit	
Roe	On ice	52.00 Fahrenheit	
Eel	Warmer	139.00 Fahrenheit	
Tofu	On ice	55.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Boiled egg	On ice	51.00 Fahrenheit	
Eggs	Upright reach-in cooler	41.00 Fahrenheit	
Beef	Upright reach-in cooler	41.00 Fahrenheit	
Tuna	Reach-in cooler	38.00 Fahrenheit	
Crab	On ice	55.00 Fahrenheit	

Overall Comments:

At start of inspection, operator notes that one of the handwash sink at the prep line is out of service and an order has already been placed to get it repaired.

In addition, the machine that removes food that has been on the conveyor belt for more than 4 hours is also out of service. Operator demonstrated how the time of the food is being tracked and how it is manually removed after the 4 hour period if not served.

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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 **1/27/2025**. 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: Gildardo Sanchez
Manager
Signed On: January 13, 2025