

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 FA0208694 - KAKUNA SUSHI		Site Address 3095 MCKEE RD, SAN JOSE, CA 95127		Inspection Date 07/16/2026		Placard Color & Score YELLOW 76		
Program PR0306036 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KAKUNA FREMONT INC		Inspection Time 12:25 - 14:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By MARCO SUDJITA				FSC

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
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						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records		X		X			
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						
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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: 1) Freezer measured to have:

- Ambient temperature of 59F
- Marinated short ribs at 52F
- Cooked shrimp meat at 51F
- Small fish eggs at 54F
- Large fish eggs 59F
- Frozen dumplings 50F-21F (Bags of dumplings on top and front measured to be 50F)
- Scallops at 52F
- Salmon collars at 53F
- Large short ribs at 51F (one bag of large short ribs measured to be 40F and below)
- Wonton skins at 49F
- Lobster tail at 55F
- Roasted eel at 50F
- Fried tofu at 51F
- Crab meat at 53F

Per operator freezer worked last night and per employee freezer did not work this morning.

2) Small fish roe measured to be 52F on top of prep cooler. Cooked shrimp and cream cheese measured to be 51F and 53F; items were double stacked inside prep cooler inserts.

[CA] Keep PHFs at 41F and below for cold holding.

[COS]

1) Some items were still par frozen inside freezer and were moved to drawer freezer or opened and placed into reach in coolers. PHFs listed in violation were VC&D.

2) Per employee items were placed on top of prep cooler in the last 30 minutes and inside prep cooler about 1 hour prior. Items were placed into cooler reach in compartment. Recommend moving nonPHFs out of insert and replacing with PHFs if possible.

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

Inspector Observations: 1) Sushi rice measured to be 76F on bin at countertop. Per operator sushi rice was made today about 1.5 hours prior. Rice batch was almost done. Per employee throws away the rice daily. New sushi rice observed in large bucket measuring 140F. No SOPs were produced at the time of inspection.

2) Eel measured to be 81F. Per operator eel was reheated from cold about 1 hour prior. Per employee only kept for a few hours and then used up.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] 1) Employee discarded the last of the old batch of rice and labeled next batches of rice.

2) Eel was labeled with time starting at opening of stored.

Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Follow-up By 07/21/2026

Follow-up By 07/21/2026

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Inspector Observations: Containers of raw chicken and other raw meats were stored above cabbage and ready to eat foods.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: 3-comp sink measured to have over 200ppm chlorine in sanitizer compartment. [CA] Keep chlorine at 100ppm for sanitation of food contact surfaces.

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) Gaskets observed to be fraying on the freezer. Freezer observed not maintain temperature. [CA] Repair freezer and maintain in good repair.

2) Ramen broth observed to have to-go container to scoop. [CA] Provide scoop with handle and store such that handles are not in direct contact with food.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Thermometer for right 2 door reach in cooler observed to have ambient temperature of 55F. Ambient temperature of cooler measured to be 39F.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
warm water	Handwash sink	100.00 Fahrenheit	
Raw chicken	2 door reach in right	40.00 Fahrenheit	
Edamame	Reach in freezer (broken)	36.00 Fahrenheit	
Krab	Drawer freezer	12.00 Fahrenheit	
Eel	2 door reach in right	36.00 Fahrenheit	
Cheese sauce	Sushi prep cooler	41.00 Fahrenheit	
Tamago	Sushi display cooler	41.00 Fahrenheit	
Calamari	Reach in freezer (broken)	39.00 Fahrenheit	
Salmon	Sushi display cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Udon noodles	Reach in freezer (broken)	41.00 Fahrenheit	
Egg	2 door reach in left	41.00 Fahrenheit	
Krab salad	Reach in freezer (broken)	32.00 Fahrenheit	
Scallops	Sushi prep cooler	36.00 Fahrenheit	
Dumplings	Drawer freezer	11.00 Fahrenheit	
Marinated beef	Cookline prep cooler	39.00 Fahrenheit	
Chlorine	3-comp sink	200.00 Fahrenheit	
Crab meat	Reach in freezer (broken)	40.00 Fahrenheit	
Crab	Reach in freezer (broken)	36.00 Fahrenheit	
Egg	Cookline prep cooler	39.00 Fahrenheit	
White fish	Reach in freezer (broken)	41.00 Fahrenheit	
Yellow tail	Reach in freezer (broken)	39.00 Fahrenheit	
Krab salad	Sushi prep cooler	41.00 Fahrenheit	
Ramen broth	2 door reach in left	41.00 Fahrenheit	
Tuna	Reach in freezer (broken)	41.00 Fahrenheit	Temperature ranges from 41F-24F depending on the part of the fish. Fish was still par frozen

Overall Comments:

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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 **7/30/2026**. 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: Marco Sudjita
Owner

Signed On: July 16, 2026