

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 FA0200766 - KIKU SUSHI - KITCHEN		Site Address 1655 S DE ANZA BL 7, CUPERTINO, CA 95014		Inspection Date 06/02/2023	
Program PR0301099 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KODANIA INC		Inspection Time 12:50 - 14:45
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By SHUN HSU	FSC Chihyang Ho 09/04/2025		

Placard Color & Score
GREEN
69

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						S
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						N
K06 Adequate handwash facilities supplied, accessible			X	X			N
K07 Proper hot and cold holding temperatures			X				
K08 Time as a public health control; procedures & records	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	X	
K27 Food separated and protected	X	
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	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Small handwash sink at the cookline was lacking paper towels. A roll of paper towels were available less than 5 feet away. [Corrective Action] Maintain roll of paper towels in the paper towel dispenser. [Corrected on Site] Employee placed the paper towels in the paper towel dispenser.

Large handwash sink next to the ice machine was observed obstructed with large food mixing bowls. Per operator, that handwash sink is not used. [Corrective Action] Keep the handwash sink clear and available for handwashing. [Corrected on Site] The operator removed all of the mixing bowls.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Dragon roll in the grab and go cooler #1 was measured at 46 degrees F. [Corrective Action] Maintain cold PHFs at 41 degrees F or below. [Corrected on Site] The foods were moved to a colder grab and go cooler.

Sauce in the hot holding unit was measured at 130 degrees F. [Corrective Action] Maintain hot PHFs at 135 degrees F or above.

K14 - 3 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:

Grime observed on the plastic inside of the ice machine. Grime is not in contact with the ice. [Corrective Action] Routinely clean and sanitize the plastic parts inside the ice machine.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Sump pump observed in the floor drain under the large handwash sink. The sump pump was pump liquid waste from the ice machine to another floor sink. [Corrective Action] Ensure the floor sink is draining properly.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Two dead cockroaches were observed in the cabinet under the handwash sink. [Corrective Action] Clean and sanitize area of dead cockroaches or old droppings.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Observed pork defrosting at room temperature. [Corrective Action] Frozen potentially hazardous food shall only be thawed in one of the following ways:

- 1) under refrigeration that maintains the food temperature at 41°F or below,**
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,**
- 3) in a microwave oven if immediately followed by immediate preparation,**
- 4) as part of a cooking process.**

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)

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Inspector Observations:

Observed open bags of sugar, rice, and flour. [Corrective Action] Store open bulk foods in approved NSF containers with tight fitting lids.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Heavy grime accumulation on the handles on multiple refrigeration units. [Corrective Action] Routinely clean the handles.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Grab and go cooler #1 was not properly maintaining cold PHFs at 41 degrees F or below. [Corrective Action] Ensure refrigeration unit is able to maintain cold PHFs at 41 degrees F or below.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Exhaust hood at the cookline was missing the entire baffles and baffles that were still on the exhaust hood were completely covered with grease. [Corrective Action] Clean and replace the baffles. Accumulation of grease in the duct can lead to grease fires.

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:

Unused/broken freezer observed in the single use containers storage room. [Corrective Action] Remove the freezer from the facility.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Damage flooring throughout the dining area. [Corrective Action] Ensure flooring is in good condition.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

Expired permit posted in public view. [Corrective Action] Post the current valid health permit in public view.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
salmon	3 glass door unit	40.00 Fahrenheit	
soup	hot holding unit	138.00 Fahrenheit	
salmon	grab and go cooler #2	42.00 Fahrenheit	
hot water	handwash sinks	120.00 Fahrenheit	
milk, heavy cream	3 glass door unit	42.00 Fahrenheit	
hot water	3 compartment sinks	130.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
dragon roll	grab and go cooler #1	46.00 Fahrenheit	
raw shell eggs, sauce, pork ribs	walk-in cooler	39.00 Fahrenheit	
yellow tail, tamago	sushi display case #1	42.00 Fahrenheit	
rice cake noodles	single door upright unit	39.00 Fahrenheit	infrared
pooled eggs	2 door undercounter unit	40.00 Fahrenheit	
sauce	hot holding unit	130.00 Fahrenheit	
raw shell eggs	2 door upright unit	40.00 Fahrenheit	infrared
pork	3 glass door freezer	-8.00 Fahrenheit	
crab salad, salmon	sushi display case #2	38.00 Fahrenheit	

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 **6/16/2023**. 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: Kaung Kywe
Employee

Signed On: June 02, 2023