

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 FA0206642 - KURA REVOLVING SUSHI BAR		Site Address 1628 HOSTETTER RD 40, SAN JOSE, CA 95131		Inspection Date 12/30/2024		Placard Color & Score GREEN 97		
Program PR0305017 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KURA SUSHI USA, INC.		Inspection Time 11:35 - 13:35			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By DANIEL				FSC ROMELYN DELA CRUZ 09/04/2027

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						
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						S
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						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	N
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

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot water at the 3-compartment sink to be 113F and the warm water at the cooking area's handwash sink to be 56F.

[CA] Provide hot water (120F) at the 3-compartment sink and warm water (100F) at the handwash sink.

Performance-Based Inspection Questions

Needs Improvement - Compliance with variance/ROP/HACCP Plan.

Measured Observations

Item	Location	Measurement	Comments
CRAB STICKS	PREP INSERT	41.00 Fahrenheit	
WARM WATER	HANDWASH SINK, SUSHI PREP AREA	100.00 Fahrenheit	
SOUP IN BOWLS	HOT HOLDING UNIT	157.00 Fahrenheit	
RAW FISH	UPRIGHT GLASS DOOR REFRIGERATORS	40.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	113.00 Fahrenheit	
SLICED PORK	PREP INSERT	40.00 Fahrenheit	
CRAB SALAD	PREP INSERT	40.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
CHEESECAKES	UPRIGHT GLASS DOOR REFRIGERATOR	40.00 Fahrenheit	
WARM WATER	HANDWASH SINK, COOKING AREA	56.00 Fahrenheit	
TOFU SKIN	PREP INSERT	40.00 Fahrenheit	
VEGETABLES, SAUCES	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
COOKED UNAGI, COOKED FISH	UNDER HEAT LAMP	84.00 Fahrenheit	84 - 137F; TPHC COLOR-CODING OBSERVED
WATERMELON	REACH-DOWN REFRIGERATOR	40.00 Fahrenheit	

Overall Comments:

- Facility appears to use a specialized process for sushi rice, which is left at room temperature for more than 4 hours (the sushi rice preparation procedures on the computer instruct employees to add vinegar and then measure pH, then time-label the rice. pH logs were available and showed that today's batch measured 4.0).

****Please email full written procedures and/or approved HACCP plan to mindy.nguyen@deh.sccgov.org by 1/7/2025. Further review may be conducted to confirm compliance.**

- Provided TPHC form.

Note: report was amended in-office and emailed to facility.

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 **1/13/2025**. 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.

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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: Daniel Moreno
Head Server

Signed On: December 30, 2024