

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 06/19/2026		Placard Color & Score RED 50		
Program PR0301099 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KODANIA INC		Inspection Time 14:30 - 17:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By WENQIAN TAN				FSC WENQIAN TAN 02/10/2031

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	X			N
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		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					N
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		X
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		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: *On the counter-top, measured a container of pork liver stored at 60F. Per operator, pork liver stored from an hour prior.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.*

[SA] *Operator moved container of pork liver to refrigeration to facilitate proper holding temperatures.*

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: *Observed operator clean metal tray without sanitizing step.*

[CA] *Ensure all utensils and equipment are properly washed, rinsed and sanitized. Utensils and equipment shall be sanitized using an applicable sanitizer such as 100 PPM chlorine sanitizer OR 200 PPM quaternary ammonium sanitizer.*

[SA] *Operator was unable to properly wash, rinse, and sanitize due to sewage backup from drains.*

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *At the front counter, observed vacuum packaged pieces of cooked pork stored in the 3 door reach in refrigerator.*

[CA] *The food facility shall obtain a HACCP plan approval prior to packaging potentially hazardous foods using a reduced-oxygen packaging method. Potentially hazardous foods vacuum packaged without a HACCP shall only be packaged for less than 48 hours and be labeled with a date and time when packaged.*

[COS] *Operator opened vacuum packaged pieces of cooked pork.*

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *In the kitchen area, observed hot water was turned off at the right side 3 compartment sink.*

[CA] *Ensure hot water is provided at 120F all warewash, prep, and mop sinks. Hot water shall be provided at 100F at all handwash sinks.*

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Observed sewage backup from drain in front of the 3 compartment sink in the kitchen area and in front of the 3 compartment sink at the front counter. In the kitchen area, observed floor drain underneath the handwash sink does not drain.*

[CA] *Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility and impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized. Contact district inspector at 408-918-1955 or contact by email at frank.leong@deh.sccgov.org for a follow-up inspection when all major violations have been corrected.*

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

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Inspector Observations: *Observed covered large container of cooked duck neck and duck feet at 49F. Per operator, duck neck and duck feet were prepared 5 hours prior.*

[CA] *Ensure potentially hazardous foods are properly cooled from 135F to 70F within 2 hours and then 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath, by adding ice, using shallow containers, separated into smaller portions, using ice paddles, and/or using rapid cooling technology.*

[SA] *Operator separated into smaller portions to facilitate cooling.*

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

Inspector Observations: *In the kitchen area, observed cockroach droppings on a electrical line installed above the 3 compartment sinks.*

[CA] *Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Contact pest control to provide service as necessary.*

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: *Observed cooking equipment installed under the cookline without prior plan approval.*

[CA] *Ensure any new equipment installed within the facility is approved through plan check. Submit plans to plan check department within 30 days. Failure to submit plans may result in further enforcement including impound of equipment.*

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 excess clutter stored throughout the facility including the dry storage room, office area, and in the kitchen area.*

[CA] *Ensure all unused equipment is removed to prevent clutter and possible harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Sewage and wastewater properly disposed.

Needs Improvement - Proper cooling methods.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
raw shelled eggs	3 door reach in refrigerator	40.00 Fahrenheit	
hot water	3 compartment sink (right)	0.00 Fahrenheit	hot water turned off
hot water	handwash sink	100.00 Fahrenheit	
frozen dumplings	freezer chest (kitchen)	10.00 Fahrenheit	
frozen dumplings	freezer chest	6.00 Fahrenheit	
cooked pork	3 door reach in refrigerator	39.00 Fahrenheit	
pork buns	freezer chest (kitchen)	12.00 Fahrenheit	
hot water	3 compartment sink (left)	120.00 Fahrenheit	
frozen chicken breast	3 door reach in freezer	9.00 Fahrenheit	
frozen pork	3 door reach in freezer	8.00 Fahrenheit	

Overall Comments:

Permit investigation conducted during routine inspection due to new menu and apparent operational changes. During time of inspection, facility owner stated over phone that the business is still operating under the current ownership as listed on environmental health permit.

Noted the use of Mykonn LLC on signage and on QR code for payment. Discussed with facility owner over phone that the

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business must remain operating under the current ownership name and any DBA changes must be reflected on an active business license.

Operator to provide a current business license, and new menu for review. Operator to submit plans for changes to facility and addition of new equipment.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **7/3/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: WENQIAN TIAN
CHEF
Signed On: June 19, 2026