

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 06/22/2026
Program PR0301099 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name KODANIA INC	Inspection Time 14:35 - 15:30
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By TINA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 06/22/2026

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

Inspector Observations:

Water measured at a maximum of 117F from the following sinks:

- three compartment sink at the front service area
- the two three compartment sinks at the back dishwashing area.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Measured Observations

Item	Location	Measurement	Comments
ambient	three-door upright freezer - back kitchen	12.00 Fahrenheit	
ambient	one-door upright cooler	36.00 Fahrenheit	
water	three compartment sinks	117.00 Fahrenheit	

Overall Comments:

On-site for an operator scheduled follow-up inspection after facility was closed due to sewage backup.

During the follow-up inspection, no evidence of sewage backup was observed. All three compartment sinks in facility observed capable of properly draining. Per the PIC, affected areas of the facility have been cleaned/sanitized.

Compliance of the following major violations has been verified:

K07M: Improper hot and cold holding temperatures:

- All potentially hazardous foods measured at 41F or below in multiple refrigeration units.

K14M: Food contact surfaces unclean/unsanitized:

- Discussed proper wash, rinse, and sanitize procedures for food contact surfaces with the PIC

K18M: Noncompliance with ROP (reduce oxygen packaging):

- No evidence of in-house vacuum packaging observed. Observed vacuum packaging machine, which has had its power bank removed. Per the PIC, the vacuum packaging machine will be removed from the facility tomorrow.

**Note: Observed commercially vacuum packaged pork belly in the three door upright freezer at the back of the kitchen. Invoices provided from SJ Distributors.*

K21M: Hot water not available:

- Water of greater than 100F was available at all three, three compartment sinks. Water measured at 117F maximum at all three sinks. See minor violation above.

K22M: Sewage and wastewater improperly disposed:

- No evidence of sewage backup observed. All three compartment sinks in facility observed capable of properly draining.

Facility may now be reopened and resume normal operation.

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Continue to work on the violations cited during the last routine inspection conducted.

FACILITY RE-OPENED / PERMIT REINSTATED

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 7/6/2026. 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

Tina

Received By: Tina
Employee
Signed On: June 22, 2026