

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 FA0281736 - KURA REVOLVING SUSHI BAR		Site Address 19600 VALLCO PY 160, CUPERTINO, CA 95014		Inspection Date 09/10/2025		Placard Color & Score GREEN 82		
Program PR0422808 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KURA SUSHI USA, INC.		Inspection Time 12:50 - 14:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By GILDARDO SANCHEZ				FSC Gildardo Sanchez 4/15/30

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		X			
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records	X						S
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						
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		X
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Improper handwashing practice observed by employees.

- An Employee did not wash hands after using wiping towel to clean soiled prep counter and proceeded back to the cook line to handle food.

- Employee washed hands while still wearing disposable gloves.

[CA] Employees shall properly wash their hands using warm water, soap, and single-use paper towels.

[COS] Employees were stopped and asked to properly wash their hands before contaminating food or food contact surfaces.

Minor Violations

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

Inspector Observations: Handwash sink located at the prep line is partially obstructed by trash bin stored in front of the sink. [CA] Handwash sinks shall be kept unobstructed and easily accessible

[COS] Employee relocated the trash bin.

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

Inspector Observations: Potentially hazardous foods on ice in the food prep unit inserts was measured at improper cold holding temperatures. Shrimp, crab, sliced pork, and tuna was measured at 44F - 46F. The ice was only in contact with the bottom of the food containers. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping towels observed used, reused, and stored at the prep line.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: At time of inspection, the back door of the kitchen was kept propped opened. [CA] Keep back door closed when not in use to prevent the entrance of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Tuna	Reach-in cooler	39.00 Fahrenheit	
Yellow tail	Food prep unit next to cook line	40.00 Fahrenheit	
Cut watermelon	Upright reach-in cooler	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Raw beef	Food prep unit across from deep fryer	41.00 Fahrenheit	
Crab	Food prep unit insert	40.00 Fahrenheit	
Shrimp	Food prep unit insert on ice	46.00 Fahrenheit	
Beef	Upright reach-in cooler	40.00 Fahrenheit	
Unagi	Food prep unit	38.00 Fahrenheit	
Tuna	Food prep unit next to cook line	39.00 Fahrenheit	
Slice pork	Food prep unit insert on ice	45.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Tuna	Food prep unit insert on ice	44.00 Fahrenheit	
Crab	Food prep unit	39.00 Fahrenheit	
Tofu	Food prep unit insert	40.00 Fahrenheit	
Chashu	Upright reach-in cooler	38.00 Fahrenheit	
Shrimp	Food prep unit insert next to cook line	40.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket at beverage station	200.00 PPM	
Raw salmon	Food prep unit across from deep fryer	37.00 Fahrenheit	
Salmon	Food prep unit across from noodles prep station	41.00 Fahrenheit	
Tuna	Food prep unit insert	40.00 Fahrenheit	
Salmon	Reach-in cooler	39.00 Fahrenheit	
Egg	Food prep unit insert next to cook line	40.00 Fahrenheit	
Crab	Food prep unit insert on ice	44.00 Fahrenheit	
Shrimp tempura	Hot case	88.00 Fahrenheit	TPHC
Negitoro	Food prep unit insert	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 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 **9/24/2025**. 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.

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: Gildardo
Manager
Signed On: September 10, 2025