

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 - GROCERY	Site Address 1655 S DE ANZA BL 7, CUPERTINO, CA 95014	Inspection Date 06/11/2026
Program PR0441454 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name KODANIA INC	Inspection Time 13:30 - 14:10
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By XIAO CHEN

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lack of hand wash sink in food preparation area. Open food handling observed.

[CA]: Ensure a handwash station is available in areas where food preparation occurs, and is supplied with hand soap and paper towels in their respective dispensers.

[COS]: Open food preparation was ceased and desist.

Follow-up By
06/18/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Live blue crabs stored in baskets on prep table measured between 57F - 61F.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below.

[COS]: Owner decided to VCD crabs.

Follow-up By
06/18/2026

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: No tags provided with manila clams stored in styrofoam cooler.

[CA]: The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served. Shellstock shall be stored in an approved manner (HACCP approved molluscan shellfish tank, displayed on drained ice, held in a display container) to prevent contamination and commingling of shellstock from another container. All shellstock tags shall be kept in chronological order for 90 days after harvest.

[COS]: Tags provided and placed with clams.

Follow-up By
06/18/2026

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Tree berry fruit observed with mold-like substance.

[CA]: Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS]: Tree berry fruit was voluntarily discarded.

Follow-up By
06/18/2026

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

Inspector Observations: Flies observed in the facility. No direct contamination observed.

[CA]: The premises of each food facility must be maintained free of vermin.

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: Raw oysters, raw clams, raw fish stored in unapproved styrofoam coolers and submerged in ice.

[CA]: Provide commercial grade food containers/bags and food equipment. All equipment must be certified for sanitation by ANSI accredited certification program (NSF, UL EPH, UL Sanitation, CSA Sanitation, ETL Sanitation), smooth, easily cleanable, nonabsorbent and durable. All equipment producing grease laden vapors shall be installed under and approved hood system.

[COS]: Noted foods were relocated to refrigerators.

Follow-up By
06/18/2026

Performance-Based Inspection Questions

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N/A

Measured Observations

N/A

Overall Comments:

Inspection in conjunction with CO0159911 and CO0159920.

Due to repeated violations, Permit Owner will be contacted to attend an Office Hearing. Further directives to follow.

A follow up inspection will be conducted by 06/18/26 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282/hr, minimum of one hour.

SR0884057 observed. Permit owner stated plans of adding refrigerators in the facility. Discussed that refrigerators shall be added to the plans and obtain approval prior to installation.

CO reports sent via email to: xiaoyunchen92@gmail.com

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 **6/25/2026**. 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



Received By: Xiao Chen
Owner
Signed On: June 11, 2026