

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 12/04/2025
Program PR0441454 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name KODANIA INC	Inspection Time 11:30 - 13:30
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By CHEN XIAOYUN

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 11/21/2025

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

This violation found not in compliance on 12/04/2025. See details below.

Cited On: 12/04/2025

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

Inspector Observations: Observed food preparation occurring in the adjacent permitted facility kitchen without a functioning handwash station. Observed handwash station in the area does not have hand soap and paper towels, and running water.

Follow-up By
12/09/2025

[CA] Facilities that conduct food preparation shall have a proper handwash station installed with running hot water between 100F and 108F, hand soap, and paper towels. Handwash stations shall be stocked with hand soap and paper towels to allow for proper handwashing. New equipment installed within the facility shall require approval through plan check.

[SA] Operator to discontinue all food preparation within the facility. This is the second notice to discontinue food preparation. Any continued non-compliance will result in further enforcement including office hearings and additional inspection fees.

Cited On: 11/21/2025

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

This violation found not in compliance on 12/04/2025. See details below.

Cited On: 12/04/2025

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

Inspector Observations: In the facility, at the display refrigerator, measured whole chicken at 58F, and in the 2 door reach in refrigerator, measured cut chicken at 54F. In the adjacent permitted facility kitchen, measured raw chicken and whole chicken stored at 70F. Per operator, chicken purchased at 7:00am.

Follow-up By
12/09/2025

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

[SA] All chicken was VC&D due to time and temperature abuse.

Cited On: 11/21/2025

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

This violation found not in compliance on 12/04/2025. See details below.

Cited On: 12/04/2025

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 ongoing food preparation without any approved sanitizer available for cleaning and sanitizing utensils and equipment.

Follow-up By
12/09/2025

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Program PR0441454 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name KODANIA INC	Inspection Time 11:30 - 13:30

[CA] Facilities that prepare food using utensils and equipment shall have adequate warewash facilities and an approved sanitizer for use in cleaning and sanitizing utensils and equipment. Applicable sanitizer includes chlorine sanitizer at 100 PPM and quaternary ammonium sanitizer at 200 PPM.

[SA] Operator to discontinue all food preparation within the facility. This is the second notice to discontinue food preparation. Any continued non-compliance will result in further enforcement including office hearings and additional inspection fees.

Minor Violations

Cited On: 11/21/2025

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

This violation found not in compliance on 12/04/2025. See details below.

Measured Observations

Item	Location	Measurement	Comments
raw cut chicken	2 door reach in refrigerator	54.00 Fahrenheit	
raw chicken	counter-top	70.00 Fahrenheit	
raw shelled eggs	2 door reach in refrigerator	45.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
raw whole chicken	display refrigerator	58.00 Fahrenheit	

Overall Comments:

Facility has not been approved for any food preparation due to lack of proper equipment including functioning handwash facilities, prep facilities, and warewash facilities. Cease and desist all food preparation within the facility. This is the second notice to discontinue food preparation. Any continued non-compliance will result in further enforcement including office hearings and additional inspection fees.

Provide verification and documentation that facility is operating under the same ownership and has not changed ownership. Provide documentation including allowance to operate and use facilities, and business license matching current ownership. Provide documentation to district inspector at frank.leong@deh.sccgov.org by 12/09/2025. Lack of verification may result in closure of facility and/or requirement to submit change of ownership applications.

Next follow-up inspection will be the second follow-up inspection and to be charged at \$298.00.

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 **12/18/2025**. 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: CHEN XIAOYUN
MANAGER
Signed On: December 04, 2025