

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 FA0204807 - FUKI SUSHI		Site Address 4119 EL CAMINO REAL, PALO ALTO, CA 94306		Inspection Date 04/08/2026	
Program PR0302175 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TIGER DRAGON PALO ALTO		Inspection Time 12:20 - 14:40
Inspected By JOSHUA LUCES	Inspection Type ROUTINE INSPECTION	Consent By JACKSON	FSC Matsuda Sohei 9/18/27		

Placard Color & Score
GREEN
83

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

1. Measured the following foods at their respective times and temperatures:

- Salmon in a shallow ice bath at the left sushi prep station at 55F
- Crab in a shallow ice bath at the left sushi station at 55F at the top of the container and 41F at the bottom of the container
- Unagi in a shallow ice bath at the middle sushi prep station at 53F at the top of the container and 37F at the bottom of the container

The cooks stated the foods were prepared and placed in the ice baths approximately 1.5 hours prior.

2. Observed rice at the sushi preparation stations measuring between 73F-77F cooked 1.5 hours prior according to the sushi chef. The sushi chef stated the rice is discarded after the lunch service (3 hours) and the cook that prepares the sushi rice stated that they acidify the rice with vinegar. The cook that prepares sushi verbally walked through the pH testing process with a digital meter, but did not have the supplies available for testing at the time of inspection.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] 1. Ice and water were added to the respective ice baths to create a sufficient ice bath.

[SA] 2. A time label indicating discard time was posted.

Minor Violations

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

Inspector Observations:

1. Observed old rodent droppings on the floor of the far corner in the servers station below the soda storage shelving area.

2. Observed two dead adult german cockroaches and 1 dead adult oriental cockroach on a glue trap in the dry storage/oil bin storage area.

No other evidence of rodent or cockroach activity was observed at this time. It was discussed with the PIC that pest control services are conducted monthly by Matrix pest control.

[CA]: The premises of each food facility must be maintained free of vermin. Remove the droppings and clean and sanitize any affected areas.

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 surfaces of the cabinetry at the sushi preparation to be heavily deteriorated.

[CA] Maintain surfaces durable, nonabsorbent, and easily cleanable.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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Inspector Observations:

Observed the hot water line to be stuck closed for the preparation sink across from the walk in cooler.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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 multiple holes/gap including FRP not flush to the wall overhanging the base coving tiles throughout the food preparation side of the sushi bar.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SHRIMP	SUSHI DISPLAY COOLER LEFT	41.00 Fahrenheit	
IKURA	SUSHI DISPLAY COOLER RIGHT	41.00 Fahrenheit	
SALMON	WALK IN COOLER	40.00 Fahrenheit	
WATER	PREPARATION AREA	100.00 Fahrenheit	
	HANDWASHING SINK		
WATER	SUSHI HAND WASHING SINK	100.00 Fahrenheit	
RAW SEASONED CHICKEN	WALK IN COOLER	37.00 Fahrenheit	
SALMON	ICE BATH AT RIGHT MOST SUSHI STATION	38.00 Fahrenheit	
SANITIZER CONCENTRATION	LOW TEMP DISH MACHINE	50.00 PPM	CHLORINE
TUNA	SUSHI DISPLAY COOLER MIDDLE	40.00 Fahrenheit	
SCALLOP	SUSHI DISPLAY COOLER MIDDLE	41.00 Fahrenheit	
WATER	TWO COMPARTMENT SINK	130.00 Fahrenheit	
SALMON	SUSHI DISPLAY COOLER RIGHT	41.00 Fahrenheit	
COOKED CHICKEN	REACH IN COOLER AT MIDDLE	41.00 Fahrenheit	
	PREPARATION AREA		
WATER	SIDE FOOD PREP AREA HAND WASHING SINK	108.00 Fahrenheit	
RAW CHICKEN	REACH IN COOLER AT MIDDLE	38.00 Fahrenheit	
	PREPARATION AREA		
SANITIZER CONCENTRATION	MULTIUSE WIPING CLOTH BUCKET AT SUSHI BAR	200.00 PPM	QUATERNARY AMMONIA
SALMON	SUSHI DISPLAY COOLER LEFT	37.00 Fahrenheit	
COOKED RICE	RICE COOKER AT MIDDLE	156.00 Fahrenheit	
	PREPARATION AREA		

Overall Comments:

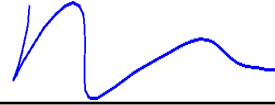
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **4/22/2026**. 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.

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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: Jackson Wu
PIC

Signed On: April 08, 2026