

**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**

<b>Facility</b> FA0200766 - KIKU SUSHI - KITCHEN		<b>Site Address</b> 1655 S DE ANZA BL 7, CUPERTINO, CA 95014		<b>Inspection Date</b> 12/01/2023	
<b>Program</b> PR0301099 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> KODANIA INC		<b>Inspection Time</b> 12:00 - 14:30
<b>Inspected By</b> MARCELA MASRI	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> EYA WINN	<b>FSC</b> Not Available		

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>70</b>

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				N
K07 Proper hot and cold holding temperatures	X						S
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						
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	X	X
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
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		
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: FOUND DEAD COCKROACHES IN THE HAND WASH SINK IN THE KITCHEN, INSIDE THE SERVICE REFRIGERATOR, ON THE VENT OF THE SERVICE REFRIGERATOR, ON THE KITCHEN FLOOR AND A LIVE COCKROACH ON THE FOOD PREPARATION TABLE. . [CA] FOOD FACILITIES SHALL NOT HAVE ANY COCKROACHES ON THE PREMISES. REMOVE THE COCKROACHES, CLEAN THE FACILITY, MOVE THE EQUIPMENT TO CHECK AND SEAL ANY GAPS OR CREVICES ON THE WALLS, FLOORS AND CEILINGS WHERE THE COCKROACHES MAY BE HIDING. DISCARD ANY FOOD THAT MAY BE CONTAMINATED BY THE COCKROACHES. REMOVE ANY UNUSED EQUIPMENT OR CLUTTER. HIGHLY RECOMMEND TO HAVE A PEST CONTROL COMPANY PROVIDE A DEEP TREATMENT. CLEAN AND SANITIZE ALL SURFACES PRIOR TO CONTACTING THE DEPARTMENT. NOTE: ONE RE-INSPECTION WILL BE FREE OF CHARGE, IF ADDITIONAL RE-INSPECTIONS ARE NEEDED FOR THE SAME ISSUE, THEY WILL BE CHARGED AT \$290 PER HOUR MINIMUM ONE HOUR. CALL MARCELA AT 408-687-3451 WHEN READY FOR A RE-INSPECTION.**

**NOTE: THE PEST CONTROL IN USE FOR THIS FACILITY IS ORKIN AND THEY COME MONTHLY.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: THE FOOD SAFETY CERTIFICATE FOR MANAGERS AND THE FOOD HANDLER'S CARDS ARE NOT AVAILABLE. [CA] PROVIDE FOOD SAFETY CERTIFICATE AND FOOD HANDLER'S CARDS.**

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

**Inspector Observations: FOUND THE HAND WASH SINK IN THE KITCHEN INACCESSIBLE AS THERE ARE TWO FOOD PREPARATION TABLES ON 2 SIDES OF THE HAND WASH SINK AND A SET OF TRAYS ON THE THIRD SIDE OF THE HAND WASH SINK. [CA] ENSURE THAT ALL HAND WASH SINKS ARE ACCESSIBLE AT ALL TIMES.**

**FOUND THE PAPER TOWELS OUTSIDE THE WALL DISPENSER AT THE HAND WASH SINK IN THE KITCHEN AND IN THE WOMEN'S RESTROOM HAND WASH SINK. [CA] PROVIDE THE PAPER TOWELS INSIDE THE WALL DISPENSER.**

**THE FOOD PREPARATION TABLES ARE WITHIN 4 INCHES OF THE EDGE OF THE HAND WASH SINK IN THE KITCHEN. [CA] PROVIDE A SEPARATION OF 24 INCHES MINIMUM OR PROVIDE A MINIMUM 6" HIGH METAL SPLASH GUARD SPANNING THE FULL LENGTH OF THE SINK.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Found a prepackaged raw meat package being thawed at room temperature on the counter in the kitchen. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process. The beef was relocated to the walk in cooler.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: FOUND A COUPLE OF LARGE OPEN BAGS OF PANKO BREAD CRUMBS, SALT, RICE AND SUGAR IN THE DRY STORAGE AREA. [CA] ONCE OPENED, STORE THEIR CONTENTS IN A WASHABLE FOOD GRADE CONTAINER WITH A LID AND LABEL.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: FOUND A COUPLE OF BAGS OF SALT, RICE AND SUGAR STORED ON THE FLOOR IN THE DRY STORAGE AREA. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.**

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K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE INSIDE WHILE PLASTIC FLAP OF THE ICE MACHINE. [CA] CLEAN AND SANITIZE THIS PART. REMOVE THE ICE FIRST.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: FOUND BOWLS BEING USED TO SCOOP THE RICE AND THE SALT FROM THE WORKING BAGS IN THE DRY STORAGE ROOM. [CA] USE WASHABLE FOOD GRADE SCOOPS AND KEEP THE HANDLES OUTSIDE THE FOOD.**

**FOUND CLEAN POTS STORED ON THE FLOOR IN THE KITCHEN. [CA] STORE CLEAN POTS 6 INCHES ABOVE THE FLOOR.**

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: FOUND AN OPEN CAN WITH COFFEE ON ONE OF THE FOOD PREPARATION TABLES IN THE KITCHEN. [CA] USE BEVERAGE BOTTLES WITH A LID IN THE KITCHEN AND IN FOOD STORAGE AREAS.**

**FOUND VARIOUS EQUIPMENT (FREEZER/REFRIGERATOR, SHELVES, TABLE TOPS, CHAIRS, ETC) STORED OUTSIDE IN THE BACK OF THE BUILDING. [CA] REMOVE ALL EQUIPMENT FROM THE PREMISES TO PREVENT HARBORAGE OF PESTS.**

**FOUND A PAIR OF SHOES NEAR A REFRIGERATOR IN THE KITCHEN AREA. FOUND A PURSE ON A FOOD SHELF IN THE DRY STORAGE ROOM AN A JACKET AND A SHIRT HANGING FROM A SHELF CONTAINING FOOD ITEMS IN THE KITCHEN AND IN THE DRY STORAGE ROOM. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.**

**FOUND 2 MOPS INSIDE THE MOP BUCKETS BY THE MOP SINK. [CA] HANG THE MOPS TO AIR DRY.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE WALL ABOVE THE 3 COMPARTMENT SINK. [CA] REMOVE THE MOLD.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations: MISSING THE HAND WASH SIGN IN THE WOMEN'S RESTROOM. [CA] PROVIDE SIGN.**

## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
SAUCES	REACH IN REFRIGERATOR	37.00 Fahrenheit	
TUNA	BAR REFRIGERATOR	38.00 Fahrenheit	
CRAB CAKE	REACH IN REFRIGERATOR	34.00 Fahrenheit	
FISH	WALK IN COOLER	36.00 Fahrenheit	
CRAB	WALK IN COOLER	38.00 Fahrenheit	
CHICKEN	COOKING TEMP	175.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
SALMON	BAR REFRIGERATOR	33.00 Fahrenheit	
DUMPLING	REACH IN REFRIGERATOR	34.00 Fahrenheit	
BUTTER	REACH IN REFRIGERATOR	41.00 Fahrenheit	
EDAMAME	REACH IN FREEZER	10.00 Fahrenheit	
BEEF	WALK IN COOLER	35.00 Fahrenheit	
BEEF	REACH IN FREEZER	8.00 Fahrenheit	
EGGS	WALK IN COOLER	38.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	

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## Overall Comments:

**FOUND SEVERAL DEAD COCKROACHES AND A LIVE COCKROACH IN FOOD CONTACT SURFACES IN THE KITCHEN. THIS FACILITY IS NOW CLOSED.**

**CONTINUE WORKING ON REMOVING THE SUMP PUMP FOR THE SECOND HAND WASH SINK IN THE KITCHEN.**

## CLOSURE / PERMIT SUSPENSION NOTICE

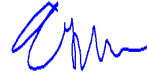
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **12/15/2023**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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



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Received By: EYA WINN  
PIC  
Signed On: December 01, 2023