

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

- No Signature



1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
 Phone (408) 918-3400 www.ehinfo.org

OFFICIAL INSPECTION REPORT

| | | | |
|---|--|---|---|
| Facility FA0209597 - KAKUNA SUSHI | | Site Address 4632 MERIDIAN AV, SAN JOSE, CA 95124 | Inspection Date 01/15/2026 |
| Program PR0302022 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | Owner Name KAKUNA FREMONT LLC | Inspection Time 13:45 - 14:15 |
| Inspected By JENNIFER RIOS | Inspection Type FOLLOW-UP INSPECTION | Consent By KEVIN | |

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| Placard Color & Score GREEN N/A |
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Comments and Observations

Major Violations

Cited On: 01/14/2026

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

Compliance of this violation has been verified on: 01/15/2026

Cited On: 01/14/2026

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

Compliance of this violation has been verified on: 01/15/2026

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

TPHC form completed, sushi rice is labeled.

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 **1/29/2026**. 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