

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 11/21/2025
Program PR0441454 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name KODANIA INC	Inspection Time 15:30 - 16:30
Inspected By LAWRENCE DODSON	Inspection Type LIMITED INSPECTION	Consent By CHEN SY

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. [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. [SA] Facility to discontinue food preparation in the grocery area. Discussed with operator that any food preparation would have to occur in the adjacent kitchen where handwash stations, prep sinks, and warewash sinks are installed and available for use.

Follow-up By
11/24/2025

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

Inspector Observations: Raw chicken and swamp eel held in coolers measured >41F,<135F,>4hrs. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth.[COS] PIC voluntarily condemned and destroyed approximately 60lbs of raw chicken and 20 lbs of swamp eel.

Follow-up By
11/24/2025

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: Food contact surfaces are only sprayed with water and are not cleaned and sanitized. [CA] In use preparation surfaces shall be cleaned at least every 4 hours or as required.[SA] Facility to discontinue food preparation in the grocery area.

Follow-up By
11/24/2025

Minor Violations

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 saltwater fish and shrimp stored in unapproved plastic containers in the prep area. [CA] Ensure facility only uses equipment that has been approved through plan check. Discontinue sales of saltwater fish and shrimp in plastic containers. [SA] Operator removed saltwater fish and shrimp from the facility and was instructed to cease sales from unapproved containers. Any containers used shall be approved through plan check.

Follow-up By
12/21/2025

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
swamp eel	cooler	52.00 Fahrenheit	
raw chicken	cooler	55.00 Fahrenheit	

Overall Comments:

Cease and desist all food preparation until final plan check approval has been received from this department. Further use of unproved equipment will result in further enforcement action.

Facility is herby given 30 days to submit plans for use of the seafood market area. Submit plans for equipment by 12/21/2025.

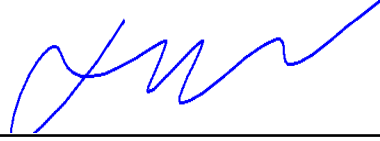
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **12/5/2025**. 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: xy chen

Signed On: November 21, 2025