

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 05/01/2025		Placard Color & Score YELLOW 71		
Program PR0441454 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name KODANIA INC		Inspection Time 14:20 - 15:45			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By CHEN XIAOYUN				FSC Not Available

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						N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display		X		X			N
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						

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		
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		
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

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

Inspector Observations: No handwash station available in the prep area for preparing fish, shellfish and vegetables. [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
05/06/2025

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

Inspector Observations: Stored on a table by the prep area, measured live razor clams, manila clams, conch, surf clams, and scallops between 46F and 62F. Per operator, live razor clams, manila clams, conch, surf clams, and scallops were received and brought over from the port at 11:00am. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. Shellstock shall be stored in an approved manner (HACCP approved molluscan shellfish tank, displayed on drained ice, held in a display container) to prevent contamination and commingling of shellstock from another container.

Follow-up By
05/06/2025

In the display refrigerator, measured raw whole chicken stored between 45F and 50F. Per operator, raw chicken stored since 11:00am. In a upright display refrigerator, measured raw shelled eggs at 46F to 52F. Per operator, raw shelled eggs stored from the previous night. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [COS] Raw whole chicken and raw shelled eggs were VC&D due to time and temperature abuse.

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Observed shellstock tags for live conch and razor clams are not available on-site for review. Shellstock tags from the past 90 days have not been kept on-site for review. Observed live scallop and live surf clams commingled in the same container. [CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served. Shellstock shall be stored in an approved manner (HACCP approved molluscan shellfish tank, displayed on drained ice, held in a display container) to prevent contamination and commingling of shellstock from another container. All shellstock tags shall be kept in chronological order for 90 days after harvest. [SA] Live razor clams, conch, surf clams, and scallop were VC&D due to improper storage and unlabeled/unverifiable shellstock.

Follow-up By
05/06/2025

Minor Violations

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

Inspector Observations: Food safety manager's certificate was unavailable upon request. [CA] Ensure a food safety manager's certificate is available upon request.

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
05/06/2025

Performance-Based Inspection Questions

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Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Compliance with shell stock tags, condition, display.

Measured Observations

Item	Location	Measurement	Comments
frozen fish fillets	freezer chest	-2.00 Fahrenheit	
frozen dumplings	freezer chest	-2.00 Fahrenheit	
raw chicken	display refrigerator	50.00 Fahrenheit	Measured between 45F and 50F.
raw shelled eggs	upright display refrigerator	52.00 Fahrenheit	Measured between 46F and 52F.
live razor clams, manila clams, conch, surf clams, and scallops	in containers with ice	62.00 Fahrenheit	Measured between 46F and 62F.

Overall Comments:

The following inspection was conducted in conjunction with a complaint for a possible foodborne illness.

Facility appears to have changed operation and requires verification of current ownership. Provide business license and sellers permit to district inspector within 48 hours for verification of ownership.

If a change of ownership has occurred, submit change of ownership forms to district inspector within 48 hours. Change of ownership forms may be submitted to district inspector at frank.leong@deh.sccgov.org and/or dehweb@deh.sccgov.org.

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 **5/15/2025**. 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: May 01, 2025