

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 06/18/2026
Program PR0441454 - NO FOOD PREP <5,000 SQ FT - FP06		Owner Name KODANIA INC	Inspection Time 15:15 - 16:30
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By XIAOFEI HE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/11/2026

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

Compliance of this violation has been verified on: 06/18/2026

Cited On: 06/11/2026

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

This violation found not in compliance on 06/18/2026. See details below.

Cited On: 06/18/2026

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

Inspector Observations: [REPEAT VIOLATION] In the display refrigerator, measured tofu, savory tofu, and tofu strips stored between 45F and 54F. Per operator tofu, savory tofu, and tofu strips stored from 11:00am.

[CA] Ensure potentially hazardous foods are maintained cold at 41F and below to prevent bacterial growth.

[SA] Tofu, savory tofu, and tofu strips were VC&D due to time and temperature abuse. Further enforcement may occur for continued repeat violation.

Cited On: 06/11/2026

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

Compliance of this violation has been verified on: 06/18/2026

Minor Violations

Cited On: 06/11/2026

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 06/18/2026

Cited On: 06/11/2026

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

This violation found not in compliance on 06/18/2026. See details below.

Cited On: 06/11/2026

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

Compliance of this violation has been verified on: 06/18/2026

Measured Observations

Item	Location	Measurement	Comments
tofu, savory tofu, tofu strips	display refrigerator	54.00 Fahrenheit	Measured between 45F and 54F.

OFFICIAL INSPECTION REPORT

Facility FA0200766 - KIKU SUSHI - GROCERY	Site Address 1655 S DE ANZA BL 7, CUPERTINO, CA 95014	Inspection Date 06/18/2026
Program PR0441454 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name KODANIA INC	Inspection Time 15:15 - 16:30

Overall Comments:

Follow-up inspection for conditional pass due to inadequate handwash facilities, improper holding temperatures, and compliance with shell stock tags.

The following MAJOR violations were corrected:

K06M - Inadequate handwash facilities

- Facility was not operating any open food during time of inspection. Facility to discontinue open food preparation until installation of required sinks and final plan check approval is obtained.

K16M - Compliance with shell stock tags

- No shell stock was for sale during time of inspection. Any storage of shell stock shall be accompanied with proper shell stock tags.

The following MAJOR violation was not corrected:

K07M - Improper holding temperatures

*- Measured tofu, savory tofu, and tofu strips stored between 45F and 54F. See violation for further details.
- This is a continuing repeat violation. Further enforcement may occur.*

Noted an operation occurring outside the adjacent facility, but was cleared up before discussion with operator and adjacent facility inaccessible. Facility is stated to be owned by the same entity. Discussion with manager prompted that the facility is testing an operation and was rented to operate this test.

*****New operations require approval through Department of Environmental Health. Any changes in menu, new operation, and addition of equipment require a change of ownership or approval through plan check. Submit required documentation for any new operations.***

*****New operations that operate without a valid permit may be subject to enforcement including fines and penalty fees. If any unapproved operation is occurring in the adjacent facility, immediately CEASE and DESIST.***

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 7/2/2026. 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



Received By: XIAOFEI HE
EMPLOYEE

Signed On: June 18, 2026