

**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> FA0268597 - KIKKA @ LUNARDI'S CAMPBELL		<b>Site Address</b> 2666 S BASCOM AV, SAN JOSE, CA 951241447		<b>Inspection Date</b> 01/02/2025	
<b>Program</b> PR0398396 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> ITO INC		<b>Inspection Time</b> 11:40 - 12:20
<b>Inspected By</b> HELEN DINH		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> CASEY & ANHU & AIDEN (PHONE)	
				<b>FSC Xian Hong</b> 5/21/27	

**Placard Color & Score**  
**GREEN**  
**87**

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						
K07 Proper hot and cold holding temperatures			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						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	X			N
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
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	X	
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

No major violations were observed during this inspection.

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Measured the following PHFs holding between 45F - 46F in 2 door sliding unit for less than 4 hours: imitation crab, crab and cooked shrimp. [CA] Maintain all cold PHFs held at or below 41F.**

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

**Inspector Observations: Measured sushi rice on counter top at 4.5 pH after testing. Per HACCP plan procedure, sushi rice shall be at or below 4.2 pH. Corrective measures are needed. [CA] The food facility shall follow the approved HACCP plan procedures. [COS] Per HACCP document, operator directed to add more vinegar into sushi rice and retest pH concentration.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Measured water temperature holding at 124F at hand wash station between bakery & deli area. Observed cold water knee lever inoperable. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [SA] Another hand wash station located on other side between deli and meat department. Facility shall use warewash sink as a temporary means for hand washing until repairs are made to cold water lever.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Lacking pH test strip to test concentration of sushi rice under HACCP plan. [CA] Provide pH test strips immediately. [COS] Per operator, another staff will be bring pH test strips.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Found cold water lever for hand wash station between bakery & deli currently inoperable. [CA] Repair cold water lever, ensure both cold/hot water lever operable at all times. [SA] Operator directed to use other hand wash station on site and or use warewash sink as a temporary means for hand washing.**

### Performance-Based Inspection Questions

Needs Improvement - Compliance with variance/ROP/HACCP Plan.

Needs Improvement - Proper hot and cold holding temperatures.

### Measured Observations

Item	Location	Measurement	Comments
sushi rice	counter	4.50 pH	under HACCP plan, note: pH was higher then approved, operator directed to following HACCP procedure for sushi rice and add vinegar.
warm water	handsink (prep)	124.00 Fahrenheit	
imitation crab	2 door sliding	45.00 Fahrenheit	
ambient	2 door sliding	40.00 Fahrenheit	
sushi	grab n go	31.00 Fahrenheit	
warm water	handsink (other side)	100.00 Fahrenheit	
sushi rice	counter	73.00 Fahrenheit	under HACCP plan, pH at 4.5
hot water	warewash/2-comp	120.00 Fahrenheit	
cooked shrimp	2 door sliding	46.00 Fahrenheit	
quat	warewash	200.00 PPM	
crab	2 door sliding	46.00 Fahrenheit	

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## Overall Comments:

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 **1/16/2025**. 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:** Casey Tauscher  
Manager

**Signed On:** January 02, 2025