

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 FA0206642 - KURA REVOLVING SUSHI BAR		Site Address 1628 HOSTETTER RD 40, SAN JOSE, CA 95131		Inspection Date 07/16/2025		Placard Color & Score GREEN 67		
Program PR0305017 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KURA SUSHI USA, INC.		Inspection Time 13:35 - 17:30			
Inspected By JENNIE PENALOZA		Inspection Type ROUTINE INSPECTION		Consent By ROSE				FSC Justin Gomez 7/15/2027

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						
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		X			
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records			X	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	
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	X	
K27	Food separated and protected	X	
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	X	
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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee working with raw beef change task to working with ready to eat sushi without changing gloves and washing hands. Observed employee cleaning cutting board with wiping cloth and about to switch to do food prep Observed employee with unclean gloves rinse gloves at hand sink, take off gloves and proceed to put on clean gloves on.*

[CA] *Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.*

[COS] *Specialist intervened and instructed employee to wash hands prior to changing tasks; all employees were observed to properly wash hands. Ready to eat sushi was VC&D (see report).*

Minor Violations

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

Inspector Observations: *Valid food handler cards were provided for some employees and several in house food handler cards were provided for different employees; certificates lacked evidence of ANSI approval.*

[CA] *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *No time tracking information is provided for the raw shrimp/chicken and vegetable flour using TPHC at the tempura station. Per PIC, the flour is discarded every 4 hours.*

[CA] *When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.*

[COS] *A time stamp was placed for the flour containers.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Specialist measured fish broth in a plastic container with a lid at 55F inside the 2 door prep unit in front of the tempura station. Per staff, the broth was cooked about 3 hour prior to inspection and is currently cooling.*

[CA] *Cool foods using approved containers which facilitate heat transfer, such as metal. When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

[COS] *Broth container lid was removed and container was relocated inside the walk-in cooler for cooling.*

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

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Inspector Observations: 1. Specialist measured pH of sushi rice at 4.1 using pH paper; PIC measured sushi rice at 3.5 pH using rice pH meter. All sushi rice measured by Specialist was measured at 4.1; PIC was unable to calibrate rice pH meter and did not have pH test paper available. Specialist observed sushi Log Sheet and pH meter Calibration Record indicating sushi rice was measured at 4.0 pH and meter was reading sushi at 4.0 pH HACCP procedures indicate pH < 4.1 and rice may not exceed 4.2 pH while held at room temperature.

[CA] The food facility shall follow the approved HACCP plan procedures and obtain pH testing paper as indicated in HACCP procedures.

[COS] pH paper was delivered before end of inspection.

2. Observed raw fish at 29F thawing in commercial vacuum packaging in refrigeration unit next to the office. Observed raw fish and shrimp at 38F thawing in commercial vacuum packaging; per PIC fish and shrimp were removed from the freezer in the morning for thawing.

[CA] Remove or vent fish/shrimp in commercial vacuum packaging when removing from freezer unit for thawing to prevent bacteria from growing.

[COS] All packages of fish/shrimp were vented to allow introduction of oxygen.

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

Inspector Observations: Water temperature at far left hand sink in the sushi preparation area is measuring 116F; cold water lever is not working. Several other hand sinks are available for use in close proximity.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed raw prepackaged beef thawing under running water of 77F at the food prep sink.

[CA] Water temperature shall be under 70°F while thawing food.

[SA] Raw beef was relocated to the walk-in cooler for thawing.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed raw beef in a container stored on shelf above raw shell eggs inside the walk-in cooler; Raw chicken is stored on shelf above whole watermelon inside the walk-in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

[COS] PIC re-organize walk-in cooler to organize foods.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed accumulation of dust on walk-in cooler fan covers.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: 2 freezer chests are missing the handles.

[CA] Provide the missing handles for the freezers.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

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Inspector Observations: Food scraps and debris observed on the floor in the trash compactor area.

[CA] Outside refuse enclosure shall be kept clean and free of debris.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
raw beef	prep unit middle	43.00 Fahrenheit	actively using for prep
water	3 comp sink	120.00 Fahrenheit	
quat	sanitizer bucket	200.00 Fahrenheit	
water	womens restroom hand sink	100.00 Fahrenheit	
raw chicken	prep unit near prep sink	41.00 Fahrenheit	
sushi rice	sushi dispenser	4.10 pH	
Raw salmon	Prep unit sushi	41.00 Fahrenheit	
raw chicken	walk-in cooler	50.00 Fahrenheit	prepped and placed in walk-in cooler
cut watermelon	1 door reach in	41.00 Fahrenheit	
water	hand sink-far left sushi area	116.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
raw tuna	top well sushi	42.00 Fahrenheit	prep unit lid open for food prep
raw fish	walk-in cooler	38.00 Fahrenheit	
shrimp	walk-in cooler	38.00 Fahrenheit	
cooked fish	prep unit near prep sink	33.00 Fahrenheit	
raw salmon	walk-in cooler	38.00 Fahrenheit	
raw salmon	top well sushi	42.00 Fahrenheit	
cooked beef	counter	155.00 Fahrenheit	
tofu	one door prep tempura station	38.00 Fahrenheit	
chlorine sanitizer	dish machine	50.00 PPM	
raw chicken	prep unit middle	43.00 Fahrenheit	actively using for prep
raw shrimp	prep unit middle	40.00 Fahrenheit	
sushi rice	sushi box	4.10 pH	
Cooked tempura	Fryer basket	180.00 Fahrenheit	
cooked fish	heat lamp	122.00 Fahrenheit	using TPHC
raw fish	prep unit near prep sink	34.00 Fahrenheit	
raw fish	top well sushi	41.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	

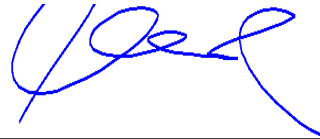
Overall Comments:

Joint inspection with Gabriel Gonzalez and Jennie Penaloza.

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 **7/30/2025**. 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: Rose
Manager
Signed On: July 16, 2025