

**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> FA0204807 - FUKI SUSHI		<b>Site Address</b> 4119 EL CAMINO REAL, PALO ALTO, CA 94306		<b>Inspection Date</b> 12/09/2025	
<b>Program</b> PR0302175 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> TIGER DRAGON PALO ALTO		<b>Inspection Time</b> 11:50 - 14:00
<b>Inspected By</b> JENNIE PENALOZA	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JACKSON WU	<b>FSC</b> QiMing Zheng 10/24/2027		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>79</b>
---

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	X			
K07 Proper hot and cold holding temperatures		X		X			S
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						S
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		
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	X	
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0204807 - FUKI SUSHI	Site Address 4119 EL CAMINO REAL, PALO ALTO, CA 94306	Inspection Date 12/09/2025
Program PR0302175 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TIGER DRAGON PALO ALTO LLC	Inspection Time 11:50 - 14:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations: Raw fish is hanging from a hook at sushi prep line prep sink. Per staff, fish is hanging to remove excess water. Per staff, fish has been hanging for about 10 minutes. Fried crab head is 125F under the heat lamp; crab head was fried less than 30 mins ago and served during inspection.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[SA] Discussed with staff to use single use paper towels to remove excess water and to relocate to prep unit. Discussed with PIC, to place crab head on TPHC since facility is only open for less than 4 hours for lunch and dinner.**

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Water temperature at hand sink near sushi prep area is 109F. Cold water valve is not working.**

**[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.**

**[SA] Use other nearby hand sink for hand washing.**

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: Container of raw chicken is stored on shelf above tofu in the under counter reach in - in cooking equipment area.**

**[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.**

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

**Inspector Observations: 1. Dust and debris observed on wall mounted shelves.**

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

**2. Accumulation of dust observed on walk-in cooler fan covers and ceiling.**

**[CA] Clean fan cover fans and ceiling to prevent contamination of food.**

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: Hot water lever is not working at prep sink across from walk-in cooler.**

**[CA] Repair lever.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

# OFFICIAL INSPECTION REPORT

Facility FA0204807 - FUKI SUSHI	Site Address 4119 EL CAMINO REAL, PALO ALTO, CA 94306	Inspection Date 12/09/2025
Program PR0302175 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TIGER DRAGON PALO ALTO LLC	Inspection Time 11:50 - 14:00

**Inspector Observations: Utensils and scoops are stored container with water and ice in the middle food prep area; water measured 40F.**

**[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Debris observed on the floor on the right side of the upright freezer.**

**[CA] Walls and/or floors in food preparation area shall be kept clean.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
water	restroom	100.00 Fahrenheit	
raw crab head	heat lamp	125.00 Fahrenheit	
raw shrimp	ice bath	40.00 Fahrenheit	
miso soup	warmer	149.00 Fahrenheit	
chlorine	dish machine	200.00 PPM	
water	bar 3 comp sink	120.00 Fahrenheit	
quat sanitizer	bucket	200.00 PPM	
raw fish	ice bath	41.00 Fahrenheit	raw fish - 46F (was prepping)
raw fish	prep table	41.00 Fahrenheit	
water	hand sink kitchen	100.00 Fahrenheit	
water	2 comp sink	142.00 Fahrenheit	
raw salmon	top well	53.00 Fahrenheit	per chef, just finished working/slicing fish.
raw fish	near hand sink	62.00 Fahrenheit	
raw eel	ice bath	41.00 Fahrenheit	hamachi - 40F raw tuna - 36F raw crab - 40F
raw crab	under counter reach in	39.00 Fahrenheit	raw chicken 39F
raw salmon	walk-in cooler	38.00 Fahrenheit	raw shrimp - 34F raw chicken - 41F raw shell eggs - 35F tofu - 35F
rice	rice cooker	170.00 Fahrenheit	
raw octopus	sushi display case	40.00 Fahrenheit	raw salmon - 40F raw shrimp - 40F raw tuna - 40F raw calamari - 41F
water	bar hand sink	100.00 Fahrenheit	
water	hand sink near sushi	109.00 Fahrenheit	

## 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 **12/23/2025**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0204807 - FUKI SUSHI	<b>Site Address</b> 4119 EL CAMINO REAL, PALO ALTO, CA 94306	<b>Inspection Date</b> 12/09/2025
<b>Program</b> PR0302175 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> TIGER DRAGON PALO ALTO LLC	<b>Inspection Time</b> 11:50 - 14:00

**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:** Jackson Wu  
Owner

**Signed On:** December 09, 2025