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	Site Address	Inspection Date
FA0200646 - SUSHI KUNI	10211 S DE ANZA BL, CUPERTINO, CA 95014	11/02/2026
Program	**Owner Name**	**Inspection Time**
PR0301860 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	SUSHI KUNI CUP INC	15:25 - 15:50
Inspected By	**Inspection Type**	**Consent By**
JOSHUA LUCES	FOLLOW-UP INSPECTION	EUNICE

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/30/2026
K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)
Compliance of this violation has been verified on: 11/02/2026

Cited On: 10/30/2026
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 11/02/2026

Cited On: 10/30/2026
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5
Compliance of this violation has been verified on: 11/02/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
BEAN SPROUTS	BACK TWO DOOR UPRIGHT COOLER	40.00 Fahrenheit	
UNI	FRONT TWO DOOR REACH IN PREPARATION UNIT	41.00 Fahrenheit	

Overall Comments:

A reinspection was conducted on this date to verify the correction of the Major violations observed during the 10/30/26 routine inspection and 10/31/26 re-inspection.

The re-opening self checklist, pest control service report dated for 11/1/26, and proof of payment for reinspection were received on this date.

The following Major violations were observed corrected.

K06. Adequate handwash facilities supplied, accessible
- Soap and paper towels were available at all handwashing stations

K07. Proper hot and cold holding temperatures
- Foods in the two door reach in cooler and back upright cooler were measured in compliance

K23. No rodents, insects, birds, or animals
- No further evidence of cockroach activity was observed at this time

Adhesive tape on the walls at the sushi bar have been removed and proper electric socket plates have been installed.

Ongoing pest control services are scheduled on a monthly basis with a follow up service scheduled for 11/3/26.

Facility okay to operate.

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FACILITY RE-OPENED / PERMIT REINSTATED

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 **11/16/2026**.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: EUNICE LEE
OWNER

Signed On: November 02, 2026