

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 12/11/2025
Program PR0441454 - NO FOOD PREP <5,000 SQ FT - FP06		Owner Name KODANIA INC	Inspection Time 10:20 - 11:20
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: 11/21/2025

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

Compliance of this violation has been verified on: 12/11/2025

Cited On: 12/04/2025

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

Compliance of this violation has been verified on: 12/11/2025

Cited On: 11/21/2025

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

Compliance of this violation has been verified on: 12/11/2025

Cited On: 12/04/2025

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

Compliance of this violation has been verified on: 12/11/2025

Cited On: 11/21/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 12/11/2025

Cited On: 12/04/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 12/11/2025

Minor Violations

Cited On: 11/21/2025

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

This violation found not in compliance on 12/11/2025. See details below.

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to inadequate handwash facilities, improper holding temperatures, and lack of sanitizing.

The following MAJOR violations were corrected:

K06M - Inadequate handwash facilities

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- No open food preparation allowed
- Handwash station accessible from the restaurant side for handwashing. All employees shall wash hands at the handwash station using warm water between 100F-108F, hand soap, and paper towels.

K07M - Improper holding temperatures

- Measured all potentially hazardous foods at 41F and below.

K14M - Lack of sanitizing methods and applicable sanitizer

- At the time of inspection, no food preparation occurring within the facility to need an applicable sanitizer and method.

***The following requirements are to be met to allow for food preparation in the facility. Food preparation may not begin until confirmation of all requirements and approval from district inspector and Santa Clara County Environmental Health.

1. As the facility is planning to conduct food preparation, a food safety manager's certificate and food handler cards are required. At least one food safety manager's certificate shall be obtained, and all other employees that handle food shall obtain food handler cards.

2. Provide an SOP for the following: food preparation, methods of maintaining potentially hazardous foods at proper holding temperatures, handwashing, and dish/warewashing. Email to district inspector at frank.leong@deh.sccgov.org.

3. Provide functioning equipment at the restaurant side of the facility. Provide hot water at 120F at 3 compartment sinks, prep sinks, and mop sinks. Provide hot water at handwash stations between 100F and 108F. Provide hand soap and paper towels at handwash stations. Provide chlorine sanitizer for sanitizing utensils and equipment.

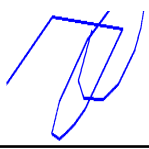
Non-compliance with the above requirements and any food preparation without approval from district inspector may result in further enforcement including office hearings, requirement to install required equipment and to submit plans for plan check approval.

This inspection is the second follow-up inspection and to be charged \$298.00.

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 **12/25/2025**. 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: XIAOFEI HE
PIC
Signed On: December 11, 2025