**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 | 10/30/2026 |
| **Program** | **Owner Name** | **Inspection Time** |
| PR0301860 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | SUSHI KUNI CUP INC | 11:20 - 14:10 |
| **Inspected By** | **Inspection Type** | **Consent By** / **FSC** |
| JASMINE LOPEZ | ROUTINE INSPECTION | EUNICE / Lauren Lee 03/08/2031 |

**Placard Color & Score**
**RED**
**66**

| RISK FACTORS AND INTERVENTIONS | | IN | OUT Major | OUT Minor | COS/SA | N/O | N/A | PBI |
|---|---|---|---|---|---|---|---|---|
| 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 | | | | | | |
| K06 | Adequate handwash facilities supplied, accessible | | X | | X | | | |
| K07 | Proper hot and cold holding temperatures | | X | | X | | | |
| 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 | | | | | | |
| 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 | | | | | | | |
| 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 | X | |
| 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 | | |
| K35 | Equipment, utensils: Approved, in good repair, adequate capacity | | |
| K37 | Vending machines | | |
| K38 | Adequate ventilation/lighting; designated areas, use | | |
| K39 | Thermometers provided, accurate | | |
| K40 | Wiping cloths: properly used, stored | X | |
| 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 | X | |
| K45 | Floor, walls, ceilings: built,maintained, clean | X | |
| K46 | No unapproved private home/living/sleeping quarters | | |
| K47 | Signs posted; last inspection report available | | |
| K48 | Plan review | | |

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| | | | |
|---|---|---|---|
| K49 | Permits available | | |
| K58 | Placard properly displayed/posted | | |

## Comments and Observations

### Major Violations

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

***Inspector Observations: Handwashing sink in the kitchen area lacked soap.***
***[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.***
***[COS] Owner refilled soap dispenser.***

**Follow-up By 11/06/2026**

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

***Inspector Observations: MAJOR: Measured bean sprouts on counter top in the kitchen at 55F. Per cook, items were delivered this morning at 9am.***
***Measured sliced tomatoes in two door refrigerator unit at 44F. Per cook, tomatoes were prepared the night before and kept in the unit.***
***MINOR:***
***Measured tofu on counter top in the kitchen at 44F. Per PIC, the items were delivered at 9am.***
***Measured various raw fish in sushi bar's under reach refrigerator from 44F-46F. Per chef, items were prepared at 10am and just placed in refrigerator unit.***

***[CA] PHFs shall be held at 41°F or below***
***[COS]Items were placed in refrigerator unit to ensure proper cold holding temperature. Tomatoes were VC&D by cook.***

**Follow-up By 11/06/2026**

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

***Inspector Observations: 1. Observed Vermin: Documented in the following areas: Observed multiple sticky glue traps underneath the sushi bar display refrigerator with cockroaches.***
***2. Photographs: Taken for documentation purposes.***
***3. Supervisor Notified: Anjani S.***
***4. Notification: The person in charge during inspection, Eunice, has been informed that the facility must close immediately.***

***[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.***

***Requirements Before Reopening:***
***1. Email the signed and completed Reopening Checklist to the assigned inspector.***
***2. Submit a copy of the pest control report from a licensed provider.***

**Follow-up By 11/06/2026**

### Minor Violations

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 tempura mix bag on the floor near the back door. Per Owner, items were just delivered and they're working on putting items inside.***
***Observed a bag of bean sprouts in upright two door refrigerator on bottom shelf next to the bin of raw shrimp.***
***[CA] All food shall be separated and protected from possible contamination.***

K29 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254.1, 114254.2

***Inspector Observations: Observed a spray can of RAID and roach tablets underneath the counter by where the alcoholic beverages are located.***
***[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.***

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

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***Inspector Observations: Observed wet/soiled wiping cloths used to clean bar counter top and not stored in any sanitizer.***
***[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).***

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

***Inspector Observations: Facility back back door was kept opened.***
***[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.***

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

***Inspector Observations: Observed debris accumulation underneath cooking equipment.***

***[CA] Regularly clean under cooking equipment to prevent accumulation of debris.***

## Performance-Based Inspection Questions

N/A

## Measured Observations

| Item | Location | Measurement | Comments |
|---|---|---|---|
| Bacon | Freezer | 2.00 Fahrenheit | |
| Raw Chicken | Two door refrigerator | 41.00 Fahrenheit | |
| Raw Fish | Sushi display refrigerator | 40.00 Fahrenheit | |
| Masago | Under reach refrigerator (sushi bar) | 41.00 Fahrenheit | |
| Rice | Rice warmer (sushi bar) | 110.00 Fahrenheit | on TPHC |
| Raw Beef | Two door refrigerator | 41.00 Fahrenheit | |
| Hot water | 3 compartment sink | 120.00 Fahrenheit | |
| Warm water | Handwashing sink in kitchen | 100.00 Fahrenheit | |
| Hot water | Prep sink in sushi bar area | 120.00 Fahrenheit | |
| Sliced tomatoes | Two door refrigerator | 44.00 Fahrenheit | VC&D |
| Raw chicken thigh | Two door refrigerator | 41.00 Fahrenheit | |
| Rice | Rice cooker | 170.00 Fahrenheit | |
| Raw Salmon | Sushi display refrigerator | 40.00 Fahrenheit | |
| Raw tuna | Under reach refrigerator (sushi bar) | 46.00 Fahrenheit | prepared at 10am |
| Raw rish | Under reach refrigerator (sushi bar) | 44.00 Fahrenheit | prepared at 10am |
| Raw Salmon | Under reach refrigerator (sushi bar) | 45.00 Fahrenheit | prepared at 10am |
| Cooked shrimp | Under reach refrigerator (sushi bar) | 40.00 Fahrenheit | |
| Raw Shrimp | Two door refrigerator | 39.00 Fahrenheit | |
| Warm water | Handwashing sink in sushi bar area | 100.00 Fahrenheit | |
| Raw Tuna | Sushi display refrigerator | 40.00 Fahrenheit | |

## Overall Comments:

***The facility is to remain closed due to vermin activity.***
***Once the above is corrected, submit the completed item to: jasmine.lopez02@deh.sccgov.org and/or anjani.sircar@deh.sccgov.org and/or contact the main office at 408-918-3400 to schedule the follow-up inspection.***
*****Subsequent follow-up inspection after first follow-up shall be billed $290/hour one hour minimum, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), or $664 for a minimum of two hours, during non business hours and in accordance***

***The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.***
***If this facility is found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors.***
***Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.***

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***NOTE: Facility owner was not able to provide any documentation regarding pest control services.***

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/13/2026**.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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

**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
Owner

**Signed On:** October 30, 2026