

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 FA0208694 - KAKUNA SUSHI	Site Address 3095 MCKEE RD, SAN JOSE, CA 95127	Inspection Date 05/01/2024
Program PR0306036 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KAKUNA FREMONT INC	Inspection Time 10:45 - 11:30
Inspected By YUEN IP	Inspection Type LIMITED INSPECTION	Consent By VINH HUNG KONG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: 1 compartment sink without drainboard was changed to 1 compartment sink with drainboard.

[CA] Submit plans for new equipment replacement (1 compartment sink) within 2 weeks.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Water	Hand wash sink	100.00 Fahrenheit	
Ambient temperature	2 doors reach-in fridge	40.00 Fahrenheit	
Ambient temperature	2 doors reach-in fridge	50.00 Fahrenheit	Per PIC, will repair prior to use.
Water	Restroom hand sink	100.00 Fahrenheit	
Water	3 compartment sink	120.00 Fahrenheit	
Ambient temperature	2 doors counter fridge	37.00 Fahrenheit	
Ambient temperature	2 doors counter fridge	37.00 Fahrenheit	
Ambient temperature	Display case fridge	39.00 Fahrenheit	
Water	1 compartment sink	120.00 Fahrenheit	

Overall Comments:

Facility is not in operation. Owner plans to start operation next week. No food prep observed.

Discussed sushi rice preparation. Per PIC, acidification will be used. pH meter is used to measure sushi rice pH concentration.

Sushi rice pH will be 4.1 or less.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: KAKUNA SUSHI

NEW OWNER: KAKUNA FREMONT LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP 11. An invoice for the permit fee in the amount of \$1,540.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 06/01/24 - 05/01/25 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

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***Structural Review inspection conducted on 05/01/24**

***Permit condition: Submit plan for food preparation sink within 2 weeks.**

***FOOD SAFETY MANAGER CERTIFICATE: VINH HUNG. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **5/15/2024**. 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: VINH HUNG KONG
OWNER
Signed On: May 01, 2024