

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 FA0214144 - HANAMARU		Site Address 675 S BERNARDO AV, SUNNYVALE, CA 94087	Inspection Date 09/09/2022
Program PR0300130 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name JUNG, HYUNHO	Inspection Time 15:15 - 16:15
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION	Consent By JIMMY	

Placard Color & Score RED N/A
--

Comments and Observations

Major Violations

Cited On: 09/08/2022

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

Compliance of this violation has been verified on: 09/09/2022

Cited On: 09/08/2022

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

Compliance of this violation has been verified on: 09/09/2022

Cited On: 09/08/2022

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: 09/09/2022

Cited On: 09/08/2022

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 09/09/2022

Cited On: 09/08/2022

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 09/09/2022

Cited On: 09/08/2022

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

This violation found not in compliance on 09/09/2022. See details below.

Minor Violations

Cited On: 09/08/2022

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

This violation found not in compliance on 09/09/2022. See details below.

Cited On: 09/08/2022

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

Compliance of this violation has been verified on: 09/09/2022

Cited On: 09/08/2022

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Compliance of this violation has been verified on: 09/09/2022

OFFICIAL INSPECTION REPORT

Facility FA0214144 - HANAMARU	Site Address 675 S BERNARDO AV, SUNNYVALE, CA 94087	Inspection Date 09/09/2022
Program PR0300130 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JUNG, HYUNHO	Inspection Time 15:15 - 16:15

Cited On: 09/08/2022

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

This violation found not in compliance on 09/09/2022. See details below.

Cited On: 09/08/2022

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

This violation found not in compliance on 09/09/2022. See details below.

Measured Observations

N/A

Overall Comments:

Facility has been cleaned.

Observed multiple holes have been covered with metal panels.

Hot water has been restored,

Handwash sink has soap and paper towels in dispensers

All waste water is properly draining. A metal panel was placed over the hole next to the grease trap, plumber to provide appropriate cover.

Continue to clean cookline area, shelving units, inside refrigerators, cabinets, walls and ceilings. Highly recommend caulking behind 3-comp sink. Use soap then follow up with bleach and water (100ppm)

Observed a few other holes such as above water heater, under mop sink and under sushi 3-comp sink. Continue to patch these remaining holes. Provide foam/seal around piping/conduit under sink and eliminate any gaps less than 1/4 inch.

Found three live cockroaches and feces in cabinet at far right of sushi prep area. Owner immediately killed cockroaches and cleaned inside cabinet.

Pest control company has not serviced the facility as of today. Contact this department after all holes have been covered, after pest control has done its treatment, after a thorough deep cleaning. There shall be no evidence of any vermin, including dead or alive bodies, feces, etc.

SUBSEQUENT INSPECTIONS ARE BILLABLE AT \$219/HOUR (MINIMUM ONE HOUR). AFTERHOUR OR WEEKEND INSPECTIONS ARE BILLABLE AT \$438/2hours (minimum 2 hours).

Consulted Supervisor Samantha Kann

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 **9/23/2022**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0214144 - HANAMARU	Site Address 675 S BERNARDO AV, SUNNYVALE, CA 94087	Inspection Date 09/09/2022
Program PR0300130 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JUNG, HYUNHO	Inspection Time 15:15 - 16:15

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: Una Kim
owner

Signed On: September 09, 2022